



APPETIZERS

Shrimp Cocktail

5 Shrimp with Cocktail Sauce and Lemon Wedge

Cheese Board with Fresh Fruit and Crackers

Fresh Vegetables and Ranch Dip

Mikael's Fried Pickles

Fresh Seasonal Fruit || Chicken Salad || Tuna Salad || Cottage Cheese || Egg Salad

CHURCHILL SALAD FAVORITES

The Estates

Fresh Greens with Cucumbers, Tomatoes, Gorgonzola Cheese, Bacon, Candied Pecans, Red Onions and Avocado tossed with Balsamic Vinaigrette

Strawberry Fields

Fresh Spinach topped with sliced Strawberries, Candied Pecans, shaved Red Onions, and crumbled Goat Cheese, served with a side of Wild Berry Vinaigrette

Chef's Salad

Tomatoes, Avocado, Egg, Bacon, Turkey and Ham, nestled on a Romaine Salad Blend, served with your choice of dressing

Trio Salad (Select 3)

Fresh Seasonal Fruit || Chicken Salad || Tuna Salad || Cottage Cheese || Egg Salad

Avocado Salad

Stuff a lovey whole Avocado with any two of the Trio Salad choices listed above

Churchill's Cobb Salad

A mix of fresh Greens topped with Diced Chicken, Cheddar & Blue Cheese, Red Onions, Avocado, Diced Red Pepper and crumbled Boiled Egg, served with your choice of dressing

Insalata alla Griglia

Grilled Chicken Breast or Salmon sits on Grilled Romaine Lettuce, Grilled Green Beans, Fire Roasted Sweet Red Pepper, Boiled Egg, Red Onion Slices, Kalamata Olives, Parmesan Cheese, we suggest a drizzle of our House Made Caesar Dressing

CUSTOMIZE YOUR SALAD

Add Grilled Chicken || Add Salmon || Add 5 Grilled Shrimp

Garden Salad

Romaine and Iceberg blend with Carrot, Cucumber, Tomato and Red Onion

Caesar Salad

Romaine Lettuce tossed with homemade Caesar dressing, Parmesan and Croutons

Our House Made Dressings

*Honey Mustard || Ranch || Blue Cheese || 1000 Island || Balsamic Vinaigrette
Wild Berry Vinaigrette || Italian || Oil and Vinegar*

ACCOMPANIMENTS

Edamame Succotash

Served in a light Vegetable Broth

Fresh Green Beans

Served Al Dente

Vegetable Medley

Served Al Dente

Broccoli

Served Al Dente

Sautéed Baby Carrots

Sautéed Spinach

Small Crudité Plate

Served with House Made Ranch Dip

Steamed Black Rice

Garden Salad

Small mixed Greens with Croutons

Baked Potato

Served with your choice of sour cream, green onions, or butter

Sweet Potato

Served with butter or sour cream

Buttermilk Whipped Potatoes

Southern Style Green Beans

Slow simmered green beans with onion and savory ham

Butter Beans

Texas Home style Butter Beans and Smoked Ham

French Fried Potatoes

Stewed Tomatoes

Orzo Risotto w/Mushrooms

House Made Soups

Cup or Bowl

TEXAS PRIME GRASS FED STEAKS

The hand cut Steaks below are served with 2 Accompaniments

Prime Tenderloin

6 oz || 10 oz

Prime Cut New York Strip

8 oz

Rib-Eye Steak Sinatra

10 oz

Iron Skillet Seared Steak "My Way"! Please select your Style

Steak au Poivre Red Wine, Butter and Green Peppercorns

Steak Oscar Sauced with a Blue Cheese and Chives

Sinatra Garlic Red Wine and Bell Peppers

SPECIALTIES FROM THE SEA

Served with 2 Accompaniments unless otherwise noted

Atlantic Salmon

Fried Shrimp or Coconut Shrimp

*7 Butterflied Shrimp, hand breaded served on a bed of French Fries
with your choice of Tartar Sauce or Cocktail Sauce*

Catfish

Filet of Orange Roughy

CHURCHILL FAVORITES

Served with 2 Accompaniments unless otherwise noted

Country Fried Steak or Chicken

*Breaded Texas Beef or Chicken Breast, fried to order, topped with a White Country Gravy
Grilled Chicken hot off the grill also available upon request*

Churchill Chopped Steak or Braised Beef Liver

Texas Chopped Beef served with our House Specialty Grilled Onion Gravy

Linguini Pasta with Marinara Sauce

Add 5 meatballs or Our Italian Breaded Chicken Breast for \$5

Classic Rueben

*Corned beef on toasted Marbled Rye bread with Sauerkraut, 1000 Island, Swiss cheese
Served with 1 Accompaniments*

Churchill Primo Burger

*Texas all Beef Burger Served on a Toasted Brioche Bun, Lettuce, Tomato, Onion and Pickle Served with
1 Accompaniment*