



Churchill's Pub and Grille



Openers

Hand Cut French Fries or Crisps \$6

Add Cajun spice, Old Bay spice, garlic, blue cheese crumbles, curry or gravy \$2

Loaded Hand Cut French Fries or Crisps \$12

Hand cut French fries or crisps, cheddar jack cheese or beer cheese, bacon, sour cream, scallions

Chile Poppers \$10

Jalapeños, pepper jack, bacon, beer batter, buttermilk ranch

Soft Pretzel w/ Beer Cheese \$8

Jumbo soft pretzel, beer cheese, stout mustard

Buffalo Cauliflower (Vegan) \$8

Cauliflower, rice flour, buffalo sauce, vegan ranch

Chicken Wings 6 for \$10 or 10 for \$15

Jumbo breaded chicken wings, carrots and celery. Sauces: Buffalo, Ivan's Revenge (very hot!), Guinness BBQ, Cajun dry rub, Old Bay dry rub, Spicy BBQ, Sweet chili sauce

Pork Belly Poutine \$15

Hand cut French fries, melted white cheddar cheese curds, crispy pork belly lardons, caramelized onion, brown gravy and a fried egg.

Hummus (Vegan) \$10

Rotational house made hummus, served with warm pita wedges OR carrots & celery OR half and half.

Salads

Choice of dressings: Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Spicy Ranch, 1000 Island, Honey Mustard, Caesar or Apple Honey Vinaigrette

Add Chicken Breast \$4 Add Shrimp \$6

Caesar Salad \$8

Chopped romaine, house made croutons, parmesan cheese.

Wedge Salad \$10

Iceberg wedge, crumbled bleu cheese, bacon, chives, cherry tomatoes, blue cheese dressing

Churchill's Cobb \$12

Mixed greens, bacon, egg, bleu cheese, cherry tomatoes, roasted turkey breast

Apple, Walnut and Bleu \$12

Kale & Spring Mix, Granny Smith apples, candied walnuts, crumbled bleu cheese, apple honey vinaigrette

Sandwiches

All sandwiches include a side. Substitute a small salad for \$1. Gluten free options are available

Classic Reuben \$12

Corned beef, sauerkraut, thousand island, Swiss cheese, rye bread, side of stout mustard

Prime Rib Dip \$15

Ribeye, horseradish Havarti, caramelized onion, sourdough French roll, stout mustard, au jus

Chicken & Waffle \$14

Chicken tenders, bacon, stout waffle, maple honey syrup

Epic Grilled Cheese \$12

Black truffle cheese, goat cheese, aged cheddar, heirloom tomato, parmesan encrusted bread

Add a burger patty or Boca patty for \$4 Add Kobe meatloaf for \$5

Falafel (Vegan) \$12

Ground chickpea, green lentil and fava bean falafel, wrapped in a warm pita and topped with a vegan tzatziki, Kalamata olives, diced tomatoes, shredded lettuce and red onion.

Turkey, Apple, Brie \$15

House smoked turkey breast, Granny Smith apple, brie cheese, honey mustard, Applewood bacon, ciabatta

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

Specialty Burgers

All burgers include a side. Substitute a small salad for \$1. Add an egg for \$1.50. All burgers served on a Brioche bun. Gluten free options are available

The Parliament Burger \$16

Snake River Farms Kobe style beef, black truffle cheese, pancetta, crispy shallot rings

IPA Burger \$14

½ Ground lamb, ½ ground beef patty, IPA marinated jalapeño and red pepper, pepper jack, mango, habañero ketchup, crispy IPA onion strings

Stout Burger \$14

Ground Chuck, apple wood smoked bacon, Guinness BBQ sauce, roasted jalapeno, stout onion strings, aged cheddar

Bacon and Blue \$14

Ground Chuck, apple wood smoked bacon, blue cheese, sautéed mushrooms and garlic aioli

Spicy Burger \$14

Ground Chuck, pepper jack, stuffed jalapeños, spicy ranch

Churchill's Burger \$12

Ground Chuck, your choice of cheese, lettuce, tomato, onion, pickle. Add bacon for \$2.00

Craft Entrees

Fish and "Chips" \$16

Alaskan long line cod, lager beer batter, coleslaw, tartar sauce

Old Bay Shrimp and "Chips" \$16

6 Beer battered and fried shrimp served over Old Bay pub chips with coleslaw, cocktail sauce, and lemon

Shrimp, Fish and Fries \$22

3 Beer battered and fried shrimp, Alaskan long line cod, hand cut French fries, coleslaw, cocktail sauce, tartar sauce

Bangers & Mash \$13

Pork banger sausages, red skin mashed potatoes, beef gravy, seasonal vegetables

Chicken Tikka Masala \$16

Grilled chicken, tikka masala curry sauce, scallions, basmati rice

Substitute tofu or Boca for no extra charge

Kobe Meatloaf \$20

Snake River Farms Kobe beef, rosemary, parmesan, mushroom gravy, red skin mashed potatoes, seasonal vegetables, side of habañero ketchup

Sides

Hand cut French fries
Crisps
Red skin mashed potatoes

Basmati rice
Carrots and celery sticks
Seasonal vegetables

Desserts

Sticky Toffee Pudding \$7

Moist brown sugar cake w/ chopped dates, house-made toffee sauce, and whipped cream

Deep-Fried PB&J \$7

Strawberry jam and peanut butter sandwich, battered and deep-fried, w/ whipped cream and powdered sugar

Brioche and Vanilla Fried Ice Cream \$8

Brioche bread stuffed with vanilla ice cream then stout battered and fried. Tossed in powdered sugar and topped with maple syrup, shaved chocolate and whipped cream

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