

CHURCHILL'S AFTER SIX

Smoked Haddock and Bacon Chowder P2P 9
Thyme Infused Broth | Cream | Potatoes | Onions | Bacon

The Soup Kettle 6
Prepared Daily Using the Freshest Ingredients

Annapolis Salad 9
Roasted Valley Apples | Carrot Curls | Cucumber | Grape Tomatoes
Herb Olive Oil | Apple Gastrique

Non-Traditional Caesar Salad Wrapped in Rice Paper P2P 12
Shaved Parmesan | Bacon Crisps | Olive Oil Croutons
Oven Dried Tomatoes | Roasted Garlic | House Caesar Dressing

Grilled Vegetable Salad P2P 14
Asiago Cheese | Israeli Couscous | Red Onion
Balsamic Honey Reduction | Extra Virgin Olive Oil

Roasted Beets and Arugula Salad P2P 14
Herb Goat Cheese | Candied Walnuts | Orange Gastrique

Enhance your Salads: Sautéed Chicken 6 Panko Shrimp 8 Digby Scallops 12

Confit Duck Leg Cured in Thyme and Orange Zest 15
Parsnip Puree | Frisee Salad | Pickled Beet Streaker

Panko Crusted Crab Cakes P2P 14
Grilled Romaine | Pickled Eggplant Stir Fry | Honey Mustard Streaker

Scallop Natasha 14
Celery Root and Cauliflower Puree | Crispy Leeks | Toasted Corn Bread
Parsley Oil | Tomato Vodka Cream Sauce

House Made Charcuterie P2P 18
Country Pate, Dried Sausage, Duck Prosciutto, Cured Ham
Red Onion Balsamic Jam | House Pickles | Mustard Tapenade and Crostini

Maple and Cider-Glazed Pork Belly 16
Poached Pear | Asiago Croquettes | Portobello Mushrooms | Frisee

Black Tiger Shrimp Cocktail 16
Lime Ginger Marinated Avocado and Watermelon Salsa Fresca
Black Pepper Panna Cotta | Grilled Pineapple Cocktail Sauce

Signature Burgers & Sandwiches

Canadian Eh! 16

Smokey Bacon | Fried Onions | Roasted Garlic Mayo | Cheddar

Panko Crusted Chicken Burger on Potato Scallion Bun 14

Spinach | Red Cabbage Slaw | Buttermilk Ranch Mayo

Black Bean | Lentil and Chick Pea Burger 15

Cremini Mushrooms | Feta Cheese | Kale | Pine's Ketchup

Slow Cooked Pulled Pork on Focaccia 14

Jalapeno Jack Cheese | Barbeque Sauce | Coleslaw

The Pines Club House on Whole Wheat P2P 15

Warm Oven Roasted Chicken | Bacon | Cheddar | Pesto Mayo

Burgers & Sandwiches Include Your Choice of Side :

Crisp French Fries, Daily Soup or Green Salad.

Sweet Potato Fries, Caesar Salad or Chowder – Add 3

East Coast Comfort

Breaded Haddock Tacos P2P 16

Napa Cabbage Slaw | Pickled Ginger | Lemon Garlic Aioli

Birch Street Fish n' Chips Two Pcs. 17 Three Pcs. 21

Beer Battered Haddock | House Tartar Sauce | Coleslaw

Panko Breaded Digby Scallops 24

House Cut French Fries | Coleslaw | Tartar Sauce

Lentil Penne | Smoked Atlantic Salmon P2P 24

Sambuca Cream | Snow Peas | Tomato Fillets

Classic Lobster Roll 19

East Coast Lobster Salad in a Butter Toasted Bun

Churchill's Dinner

Pan Seared "World Famous" Digby Scallops and Scrunchions P2P 34
Yukon Gold Hash Browns | Carrot Tarragon Mash | Buttered Green Beans

Molasses BBQ'ed Cornish Game Hen P2P 29
Apple Juniper Braised Purple Cabbage | Buttermilk American Popovers
Roasted Brussel Sprouts | Minnie and Bo BBQ Sauce

Sweet Potato Gnocchi 24
Curried Apples | Wilted Wild Rose Greens | Cremini Mushrooms
Chipotle Cream Sauce

Grilled New York Striploin P2P 38
Smoked Salmon Wrapped Asparagus Spears | Broccoli Flowers | Aged White Cheddar
Shiitake Mushroom Hollandaise Sauce

Butter Poached Fundy Lobster on Roasted Tomato Risotto P2P Market Price
1 ¼ pound Lobster | Basil Cream Sauce | Oven Dried Tomato | Fennel
Truffle Olive Oil | Shaved Padano Parmesan

Pan Fried Haddock P2P 26
Potato and Cauliflower Puree | Buttered Fennel | Swiss Chard | Citrus Salsa
Pinot Gris Butter

Grilled Medallions of Pork Tenderloin P2P 29
Apple Onion Sage Fritters | Fricassee of Mushrooms, Eggplant and Sundried Tomatoes
Grilled Stone Fruit Chutney | Grainy Mustard Sauce

"The 100 Kilometre Experience" 30
Marinated Skewers of Thousand Hills Free Range Chicken
Caramelized Onion and Apples | Crusted Spinach Fondant
Available Local Vegetables | Slow Reduced Pan Juices

*Our Nightly Creations Emphasize Locally Produced Ingredients
Priced to Market*

P2P denotes items from Chef Dales Cookbook Palette to Palate, ask your server for details

Consumer Advisory:

"Raw meat and shellfish can increase your risk of illness. Consumers who are vulnerable to food-borne illness, should only eat thoroughly cooked seafood's, meats and poultry. If you have any allergies or special request, please notify your server."
Taxes and Gratuities are not included

