

# CHURCHILL'S EVENING 2019

## Appetizers

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

The Soup Kettle \$6  
Prepared Daily Using the Freshest Ingredients

Vintage 2019 Annapolis Salad \$12.00  
Spring Mix Greens | Strawberries | Mango | Sugared Almonds  
Asiago Crackers | Dried Cranberries | House Poppseed Dressing

BLT Salad \$10.00  
Crispy Iceburg Lettuce | Bacon | Grape Tomatoes | Avocado  
Shredded Cheddar | Tostito Crisps | Basil Pesto Dressing

Caesar Salad With a Twist \$13  
Crisp Romaine | Shaved Parmesan | Prosciutto Crisps | Olive Oil Croutons  
Sun Dried Tomatoes | Roasted Garlic | House Caesar Dressing

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

Roasted Beet and Leek Risotto with Olive Oil Poached Scallops \$14.00

Wild Mushrooms and Boursin on Toasted Olive Cornbread \$12.00  
Parsnip Puree | Red Wine Gastrique | Parsley Oil

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

Beet Cured Atlantic Salmon \$16.00  
Potato Basil Salad | Pickled Ginger | Crème Fraiche  
Roasted Onion Condiment | Tobiko Caviar

### *Signature Burgers & Sandwiches*

**Canadian Eh! \$16**

Smokey Bacon | Cheddar | Fried Onions | Charred Corn Relish  
Roasted Garlic Mayo

**Buffalo Chicken Burger on Potato Scallion Bun \$14**  
Blue Cheese Celery Salad | Bourbon Mustard Seed Glaze

**Falafel Sliders | Portobello | Mint Tahini Sauce \$15**  
Baby Spinach | Tomato and Cucumber Relish

**Southwest Club Wrap | Cheddar and Chipotle Mayo \$15**  
Turkey | Bacon | Tomato | Guacamole | Shaved Lettuce

**BBQ Pulled Pork Sandwich with Texas Longhorn Pickles \$14**  
Portuguese Bun | Minnie and Bo Barbeque Sauce | Coleslaw

**Burgers & Sandwiches Include Your Choice of Side :**  
Crisp French Fries, Daily Soup or Green Salad.  
Sweet Potato Fries, Caesar Salad or Chowder – Add \$3.00

### *East Coast Comfort*

**Breaded Haddock Tacos \$16**

Napa Cabbage Slaw | Pickled Ginger | Lemon Garlic Aioli

**Birch Street Fish n' Chips Two Pcs. \$19 Three Pcs. \$22**  
Beer Battered Haddock | House Tartar Sauce | Coleslaw

**Panko Breaded Digby Scallops \$24**

House Cut French Fries | Coleslaw | Tartar Sauce

**Three Bean Vegetarian Chili | Fried Tofu \$19**

Tomato Herb Sauce | Jalapeno Corn Bread Muffin

### **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."

## *Churchill's Dinner*

### ***Celebrating 90 Years* Coquille St. Jacques \$34**

Digby Scallops in a Rich White Wine Cream Sauce | Mushrooms  
Butter Mashed Potatoes | Asparagus

### ***Celebrating 90 Years* Confit Half Duck a l'Orange \$36**

Duck Roasted in Fresh Orange with a Citrus Orange Glaze  
Spiced Carrot and Brown Sugar Pudding | Carmelized Cauliflower  
Braised Purple Cabbage

### ***Celebrating 90 Years* Steak Diane \$38**

Seared Striploin in a Mushroom Brandy Sauce | Rosemary Potatoes  
Roasted Brussel Sprouts and Parsnips

### ***"The 100 Kilometre Experience"* \$30**

Marinated Skewers of Thousand Hills Free Range Chicken  
Caramelized Onion and Apples | Available Local Vegetables  
Mushroom Feta Bread Pudding | Banana Guava Ketchup

### **Ricotta and Sage Gnocchi \$24.00**

Wilted Wild Rose Greens | Cremini Mushrooms  
Padano Parmesan | Roasted Garlic | Confit Tomato Sauce

### **Pan Fried Atlantic Cod \$26**

Sweet Potato Salad | Creole Succotash  
Fried Capers

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