LUNCH

GF - Gluten Free Options

SERVED DAILY BETWEEN 11:30AM UNTIL 5PM

STARTERS

Corn Bread - 15.50
Topped with pico de gallo, goat cheese and baked in the oven

Poppers - 17.50
Panko encrusted pickled jalapeno peppers stuffed with aged St. Albert cheddar and smoked bacon made in-house, served with cilantro sour cream

Carpaccio - 20
Thinly sliced beef tenderloin topped with croutons, king mushroom chips, shaved parmesan cheese and truffle oil

Reuben Egg rolls - 17.50
3 hand rolled egg rolls stuffed with house smoked beef brisket, sauerkraut and Gruyere, served with Russian dipping sauce

Mediterranean WonTons - 17.50
Handmade with chorizo, sun dried tomato and goat cheese, served with a 5 spice peach sauce for dipping

Zucchini - 17.50
Panko encrusted zucchini strips made in-house and fried to perfection, served with roasted garlic aioli

Chicken Wings - 19
1lb of brined wings smoked in-house with your choice of hot, BBQ, maple garlic or buffalo sauce

Guacamole - 15.50 GF
Avocado dip served with crisp tortilla chips

Arancini - 17.50
Panko crusted risotto balls with shrimp and goat cheese, served with a side of tomato sauce made in house

Calamari - 18
Lightly seasoned baby calamari rings fried to perfection and served with jalapeno and roasted garlic aioli and cocktail sauce

Mussels - 18
Market fresh mussels served with house baked toast with your choice of Lemon Garlic, Chipotle or Sundried Tomato

Tequila garlic shrimp - 15 GF
Shrimp sauteed in garlic chipotle butter, deglazed with tequila, served on a bed of rice

smoke house nachos - 23 GF
Tomato and corn salsa, shredded lettuce, fresh tomatoes, jalapeno peppers and smoked Monterey Jack melted over corn tortilla chips. Topped with choice of smoked chicken, shaved beef brisket, pulled pork or roasted vegetables

fajita nachos - 23 GF
Crisp tortilla chips topped with fajita chicken, Monterey Jack, pico de gallo, guacamole and sour cream

poutine - 16
Fresh cut fries topped with house made turkey gravy and St. Albert cheese curds
Add pulled pork, pulled chicken or beef brisket - 6

SOUPS & SALADS

Soup of the day - 9
Daily soup inspired by the season and the Chef's imagination

Fajita Salad - 22 GF
Fresh mixed greens with grilled fajita chicken breast, drizzled with a red wine vinaigrette, topped with avocado and pico de gallo

Chicken caesar salad - 22 GF
Creamy Caesar dressing tossed with hand torn romaine lettuce, smoked bacon, croutons and parmesan cheese topped with grilled chicken breast (GF with no croutons)

Grilled vegetable salad - 21
Balsamic vinaigrette tossed with baby greens, grilled peppers, onions and zucchini topped with goat cheese croquette

Churchill's salad - 24 GF
Mixed greens with marinated grilled chicken breast, fresh avocado, mango, toasted peanuts and a mango peanut dressing

Asian beef salad - 24
Asian marinated beef tenderloin served medium rare, pickled ginger, orange mandarin segments, cucumbers and sesame seeds in a soy wasabi dressing on mixed baby greens

Tables of 6 or more subject to 20% gratuity

FAVOURITES

SERVED WITH CHOICE OF FRESH CUT FRIES, SALAD OR HALF & HALF
SUBSTITUTE CAESAR SALAD OR SOUP - 3 // POUTINE - 5

THE CHURCHILL BURGER - 22
Locally raised organic ground beef patty topped with smoked bacon, St. Albert aged cheddar cheese, lettuce, tomato and creole mayo

VEGGIE BURGER - 22
Plant based vegetarian burger patty, topped with spinach, goat cheese, tomato, sliced pickles and garlic aoili

THE REUBEN - 22
Montreal style smoked meat, sauerkraut, Gruyere and Russian sauce piled high on rye bread

3 SOFT TACOS - 24
3 soft tacos filled with strips of chicken or steak, refried beans, guacamole and sour cream, topped with pico de gallo

OR

3 soft tacos filled with pulled pork, refried beans & coleslaw, topped with pico de gallo

FISH TACOS - 24
3 soft tacos filled with strips of battered haddock, tartar sauce, coleslaw, topped with pico de gallo and black beans

CUBAN PANINI - 22
Pulled pork, ham and Gruyere with sweet mustard on a baguette

PULLED PORK - 22
Smoked, braised and pulled pork shoulder finished with our Carolina red sauce and creamy coleslaw all piled on a brioche bun

CHURCHILL CLUB WRAP - 22
Smoked turkey breast, St. Albert aged cheddar, smoked bacon, roasted garlic aoili, lettuce and tomato in a soft shell tortilla

BUFFALO CHICKEN WRAP - 23
Crispy chicken breast tossed in a buffalo sauce with smoked bacon and Caesar salad in a soft shell tortilla

VEGGIE WRAP - 21
Grilled vegetables, spinach, goat cheese and pesto hummus in a soft shell tortilla

MEXICAN WRAP - 22
Grilled chicken, caramelized onions, tomato, guacamole and shredded lettuce with a roasted garlic aioli in a soft shell tortilla

BRAZILIAN WRAP - 22
Grilled beef, hearts of palm, tomatoes, caramelized onions with roasted garlic aioli in a soft shell tortilla

CLASSICS

FISH & CHIPS - 23 Beer battered haddock fillet served with house made creamy coleslaw, hand cut fries and a chipotle tartar sauce

BAKED MAC 'N CHEESE* - 21 Macaroni tossed with a three cheese bacon bechamel and St. Albert cheese curds, served with toast

*Can be made without bacon, just ask your server!

FAJITAS On a sizzling plate of sauteed onions served with Mexican rice, refried beans, guacamole, pico de gallo, sour cream and warm flour tortillas
Add cheese - 1.75 // GF - served with corn tortillas
Beef or chicken - 29 For Two - 55 // Shrimp - 30 // Veg - 26 For Two - 49

KIDS MENU

For kids under ten - 11

Pogo & Fries // Mac 'n Cheese // Kids Burger & Fries // Grilled Cheese Sandwich & Fries

BEVERAGES

Fountain Pop (Ginger Ale, Pepsi, Diet Pepsi, Lemonade, 7Up, Brisk Iced Tea)	3.25
Jones (Cream Soda, Root Beer, Orange'n'Cream)	3.75
Juice (Apple, Cranberry, Orange, Pineapple, Tomato)	3.25
Perrier or Aranciata (sparkling Italian orange soda)	3.75
San Pellegrino	8.00

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