SUMMER DINNER MENU

APPETIZERS
Churchill’s Signature Smoked Haddock and Bacon Chowder $10
Thyme Infused Broth 1 Cream 1 Potatoes 1 Onions 1 Bacon
The Soup Kettle $7
Prepared Daily Using the Freshest Ingredients
Summer 2022 Annapolis Salad $12
Local Organic Artisan Lettuce Greens 1 Marinated Tomatoes
Pickled Squash 1 Balsamic Vinaigrette
Smoked Red Pepper, Feta Cheese, Green Onion and Black Olive Dip $14
Grilled Pita Bread
Roasted Beets, Endive, Radicchio and Arugula Salad $14
Goat’s Cheese 1 Candied Walnuts 1 Blood Orange Gastric
Caesar Salad With a Twist $13
Grilled Romaine Heart 1 House Made Dressing 1 Oven Dried Tomatoes
Parmesan Crisp 1 Smoked Bacon 1 Roasted Garlic Crostini

Enhance your Salads:
Sautéed Chicken $6 Grilled Shrimp $8
Digby Scallops $12
Eel Lake Oysters on Crushed Ice $20
Lime Granite 1 Lemon Foam and Pickled Celery Root
Albacore Tuna Poke $16
Sushi Grade 1 Lime Cilantro Marinade 1 Dulse Soy Stryeker 1
Star Anise and Rice Vinegar Gastric
Taste of India Inspired Vegetable Samosa
Cucumber Pickle 1 Peach and Plum Chutney
House Made ‘Sea’cutterie $20
White Fish Sashimi, Sesame Peppered Tuna, Scallop Ceviche, Cured Oyster
Baby Bok Choy 1 Vietnamese Roll with Mango 1 Dulse Soy Drizzle 1 Cranberry Gastric

Ask about our Gluten-Free Menu.

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 seafoods, meats and poultry. If you have any allergies or special request, please notify your server.”

EAST COAST COMFORT
Includes Choice of:
House Cat French Fries, Daily Soup or Green Salad.
Sweet Potato Fries, Caesar Salad or Chowder – Add $3

Canadian Eh Burger $16
Smoky Bacon 1 Canadian Cheddar 1 French Fried Onions
Pine’s Burger Mayo 1 Dill Pickle 1 Lettuce 1 Tomato
Vegetarian Black Bean Burger
Mango Chutney 1 Spinach 1 Provolone Cheese 1 Curry Mayo

The Pines Club House on Whole Wheat $16
Warm Oven Roasted Chicken 1 Bacon 1 Cheddar 1 Pesto Mayo
Birch Street Fish n’ Chips Two Pcs. $19 Three Pcs. $22
Beer Battered Haddock 1 House Tartar Sauce 1 Coleslaw
Panko Breaded Digby Scallops $24
House Cat French Fries 1 Coleslaw 1 Brier Island Dip
Crispy Haddock Tacos $16
Napa Cabbage Slaw 1 Pickled Ginger 1 Lemon Garlic Aioli

CHURCHILL’S DINNER
Coquille St. Jacques $36
Digby Scallops in a Rich White Wine Cream Sauce 1 Mushrooms
Butter Mashed Potatoes 1 Asparagus
Molasses BBQ’d Cornish Game Hen $29
Apple Juniper Braised Purple Cabbage 1 Buttermilk American Popovers
Maple Roasted Rutabaga 1 Minnie and Bo BBQ Sauce
Classic Steak Diane $38
Seared Striploin in a Mushroom Brandy Sauce 1 Rosemary Potatoes
Roasted Brussel Sprouts and Parsnips
Pecan Crusted Locally Sourced Sustainable Rainbow Trout $32
Potato Pancakes 1 Grilled Portobello Mushrooms
Available Local Vegetables 1 Apricot Butter

Duck Confit Risotto $36
Dried Cranberries 1 Roasted Pistachios 1 Cherry Gastric
Shaved Parmesan 1 Game Jus
Ricotta and Sage Gnocchi $25
Wilted Wild Rose Greens 1 Cremini Mushrooms
Padano Parmesan 1 Roasted Garlic 1 Confit Tomato Sauce
Olive Oil Poached Atlantic Halibut $34
Goat’s Cheese Risotto 1 Roasted Garlic Pepperonata
Beurre Blanc 1 Parsnip Chips

“The 100 Kilometre Experience” $30
Marinated Skewers of Thousand Hills Free Range Chicken
Caramelized Onion and Apples 1 Available Local Vegetables
Mushroom Feta Bread Pudding 1 Banana Guava Ketchup

DINNER RESERVATIONS ARE ESSENTIAL
DINNER SERVICE 5PM-9PM DAILY
RESERVE YOUR TABLE NOW! 902-245-7712