

Starters

Church Lady Deviled Eggs
house made deviled eggs with bacon garnish

Chilled Colossal Shrimp Cocktail
4 pieces served with house made cocktail

Oysters Chillingham's
native charbroiled oysters topped with house cajun butter and parmesan cheese

Scallops + Bacon Jam
4 local sea scallops topped with house balsamic bacon jam

Bourbon Cola Pork Belly
slow-roasted pork belly with bourbon cola glaze

House Steamed Mussels
rotating seasonal recipe

Crab Artichoke Bread Bowl
Maryland blue crab, artichoke, red peppers, onion, and a touch of old bay

Charcuterie Antipasto Pretzel
jumbo pretzel accompanied by chef selected meats and cheeses, olives, grilled artichokes, roasted red peppers and grapes served with whole grain mustard

Triple Thick Butcher Cut Bacon
4 slices of Nueske applewood smoked bacon with bourbon dipping sauce

* Beef Carpaccio
raw tenderloin topped with shallots, arugula, capers, lemon juice, EVOO, topped with shaved parmesan

Steakhouse Onion Rings
panko breaded and served with a sweet & spicy dipping sauce

Soup + Entrée Salads

French Onion Soup

Steakhouse Chili
tender chunks of beef slow-cooked in a tangy chili with beans, topped with sour cream, cheese, and scallions

House Salad
romaine, cucumbers, tomato, red onion

Caesar Salad Full Side
romaine with house made garlic croutons and shaved parmesan
add grilled or crispy chicken
add salmon \$12

Wedge Your Way In
iceberg wedge served with fresh blue cheese crumbles, grape tomatoes, applewood smoked bacon crumbles and house made blue cheese dressing

* Add a protein to your salad
NY Strip Salmon Three Shrimp

Sides Matter

Baked Potato
with butter and sour cream

Baked Sweet Potato
with cinnamon brown sugar butter

House Potato Romanoff
cheddar & gruyere baked

Hand Cut Double Fried Fries

Steakhouse Onion Rings

Creamed Spinach

Smoked Gouda + Gruyere Mac + Cheese

Soupi + Corn Succotash
sautéed Westerly Packing Soupi, oven roasted corn, roasted red peppers, scallions sautéed with fresh garlic served in a cast iron skillet

The Meats

below served with side house or Caesar salad and choice of baked potato, sweet potato, house potato, onion rings or double fried fries

- * 8oz Filet
- * 14oz New York Strip
- * 10oz Flat Iron
sliced and topped with chimichurri
- * 16oz Ribeye
- * 16oz Prime Rib (Thurs - Saturday)
slow roasted served with au jus
- * 24 oz Prime Rib (Thurs - Saturday)
- * 14oz Bone In Pork Chop
served with a wild mushroom and roasted red pepper medley finished with a red wine reduction.
- * 10oz Chillingham Burger
topped with cheddar and applewood smoked bacon, lettuce, tomato, red onion and pickle served with double fried fries

With the Bone

- * 18oz Kansas City Bone-In Strip
- * 18oz T-Bone
- * 22oz Porterhouse
- * 22oz Bone In Ribeye

Specialty Steaks

- * Wagyu Skirt Steak Frites
7oz thin sliced Australian wagyu over house cut fries finished with bearnaise
- * 30 Day Dry Age - Chef Selection - Market
- * Executive Board
8 oz. Filet, 16 oz ribeye and and 14 oz NY strip and a link of Westerly Packing hot Italian sausage. Served with salad and 3 sides.
- * Presidential Board
9 premium steaks - 16oz ribeye, 22oz bone in ribeye, 12oz NY strip, 30 day dry aged selection, 18oz Kansas City strip, Wagyu skirt steak, flat iron, 22oz porterhouse and 8oz filet. Served with salads and four sides.

Meat Temperature
Rare (Cool, Red Center)
Medium Rare (Warm Red Center, hint of pink)
Medium (Warm Pink Center)
Medium Well (Some Pink in Center)
We do not cook our steaks beyond Medium Well - that would be sacrilegious

Steak Enhancements

Horseradish Cream
Béarnaise
Chimichurri
Danish Blue Cheese
Bone Marrow Butter
Oscar Style
Red Wine Demi
Sautéed Seacoast Mushrooms + Onions
* Add Three Shrimp or Scallops

Other Entrées

below served with side house or Caesar salad
Faroe Island Salmon
lightly seasoned, cured & sautéed salmon, served with rosemary roasted potatoes and vegetables
Cornish Game Hen
slow-roasted, crispy Cornish hen finished with bone marrow butter, served with herbed potatoes and vegetables
Shrimp + Feta
U-10 shrimp sautéed with sundried tomatoes, arugula, garlic, and feta, served over angel hair
Seared Scallops + Risotto
parmesan pancetta risotto finished with cream, topped with 5 local sea scallops

Desserts

Apple Crisp
tender apples topped with an oat crumble and finished with fresh whipped cream
Croissant Bread Pudding
with bourbon caramel sauce
Housemade Cheesecake or Chocolate Cake
Gluten Free
Ask us about today's gluten free options

* Advisory
This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. 20% gratuity added to parties of 6 or more. Please inform your server of any allergies.

