

CHURCHILL'S AFTER SIX GF

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 |
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: Grilled Chicken 6 Poached Shrimp 8 Digby Scallops 12

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

Scallop Natasha 14
Celery Root and Cauliflower Puree | Crispy Leeks
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

Maple and Cider-Glazed Pork Belly 16
Poached Pear | 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

Grilled Chicken Burger 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 a GF Bun 14

Jalapeno Jack Cheese | Barbeque Sauce | Coleslaw

The Pines Club House on Potato Millet Bread *P2P* 15

Warm Oven Roasted Chicken | Bacon | Cheddar | Pesto Mayo

Burgers & Sandwiches Include Your Choice of Side

Daily Soup or Green Salad.
Caesar Salad or Chowder – Add 3

East Coast Comfort

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

Pan Fried Haddock | House Tartar Sauce | Coleslaw

Pan Seared Digby Scallops 24

House Cut Home 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 *Annapolis Highlands L'Acadie Blanc Reserve / Lightfoot & Wolfville Vineyards Rose*

Molasses BBQ'ed Cornish Game Hen P2P 29

Apple Juniper Braised Purple Cabbage | Buttered Potatoes
Roasted Brussel Sprouts | Minnie and Bo BBQ Sauce
Petite Rivere 3 Churches Mahone Bay / Annapolis Highlands Dechaunac

Grilled New York Striploin P2P 38

Smoked Salmon Wrapped Asparagus Spears | Broccoli Flowers | Aged White Cheddar
Shiitake Mushroom Hollandaise Sauce
Domaine de Grand Pre Marechal Foch / Sainte Famille Baco Noir

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
Jost Tidal Bay/ Benjamin Bridge Nova 7

Pan Fried Haddock P2P 26

Potato and Cauliflower Puree | Buttered Fennel | Swiss Chard | Citrus Salsa
Pinot Gris Butter
Jost Tidal Bay/ Benjamin Bridge Nova 7

Grilled Medallions of Pork Tenderloin P2P 29

Sweet Potatoes | Fricassee of Mushrooms, Eggplant and Sundried Tomatoes
Grilled Stone Fruit Chutney | Grainy Mustard Sauce
Gaspereau Lucie Kuhlman / Luckett Phone Box Red

"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
Blomidon Estate Seyval Blanc / Domaine de Grande Pre L'Acadie Blanc

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

Taxes and Gratuities are not included

Nova Scotia Wines

White Wines

Gaspereau Muscat 11 / 45
Lockett Phone Box White 11 / 49
Annapolis Highlands L'Acadie Blanc Reserve 9 / 38
Bear River Meguma Terrane 500 ml 29
Jost Tidal Bay 15 / 57
Domaine de Grande Pre L'Acadie Blanc 36
Nova 7 by Benjamin Bridge 8 / 55
Blomidon Estate Seyval Blanc 40

Red Wines

Annapolis Highlands Dechaunac 9 / 36
Gaspereau Lucie Kuhlman 11 / 49
Lockett Phone Box Red 11 / 49
Domaine de Grand Pre Marechal Foch 9 / 38
Bear River Compenso 500ml 32
Planters Ridge Quintessence Red 54
Sainte Famille Baco Noir 40
Petite Rivere 3 Churches Mahone Bay 49

Domestic and Import

White Wines

Pelee Island Gewurztraminer CAN. 10 / 40
Kung Fu Girl Riesling USA 15 / 60
Oyster Bay Sauvignon Blanc NZ. 15 / 58
Whitehaven Sauvignon Blanc NZ. 15 / 60
Kim Crawford Sauvignon Blanc NZ. 15 / 60
Ruffino Lumina Pinot Grigio IT 12 / 45
Sartori Pinot Grigio IT 45
Malee Rock Pinot Grigio AUS. 48
Mondavi Woodbridge Pinot Grigio USA 45
Oyster Bay Chardonnay NZ 15 / 58
McWilliams Hanwood Chardonnay AUS. 53
Hardys Nottage Hill Chardonnay AUS. 10 / 35
Bouchard Pouilly Fuisse FR. 69
Conundrum USA. 50
Baron De Ley Blanco SP. 45

Red Wines

Mirassou Pinot Noir USA 12 / 45
Mark West Pinot Noir USA 14 / 55
Mourchon Cote Du Rhone FR. 15 / 59
Apothic Red USA 14 / 55
Chateau d'Argadens FR 70
Mezzomondo Negroamaro IT. 10 / 40
Hermanos Lurton Tempranillo SP. 57
Ravenswood Zinfandel Vitners USA 57
Casa Silva Lingues CH. 49
Finca Las Moras Cab Shiraz Res ARG. 12 / 45
McWilliams Hanwood Shiraz AUS. 55
Finca Las Moras Syrah Res. ARG. 45
Lurton Piedra Negra Malbec ARG. 48
Zenato Amarone IT. 99
Banfi Brunello di Montalcino IT. 99

Sparkling & Rose Wines

Avondale Sky Lady Slipper NS 40
Annapolis Highlands Marechal Foch Rose NS 9 / 34
Lightfoot & Wolfville Vineyards Rose NS 45

La Marca Prosecco IT 15 / 60
Henkell Trocken GR. 8 / 39
Veuve Clicquot Brut Champagne FR. 120

House Wines

Jackson Triggs Proprietor's Chardonnay CAN. 9 / 34
Siete Soles Sauvignon Blanc Chile 9 / 36

Jackson Triggs Proprietor's Merlot CAN. 9 / 34
Siete Soles Cabernet Sauvignon Chile 9 / 36