



FIVE

Church

FIRST COURSE

WILD MUSHROOM & PURPLE BARLEY SOUP,
black truffles, beef broth, chives \$9

BIBB WEDGE, bacon, pepperoncini,
grape tomatoes, balsamic reduction,
creamy gorgonzola dressing \$9.50

AUTUMN SALAD, baby arugula, lemon
vinaigrette, compressed pears,
candied pistachios, lang la tur,
spiced honey \$10

CHILLED MAINE LOBSTER, preserved
lemon aioli, pear gelee, toasted
brioche, green curry \$17

PEI MUSSELS, toasted garlic,
chorizo, heirloom tomatoes,
vermouth, grilled bread \$13

CHARRED OCTOPUS, lime yogurt, cold
pressed olive oil, micro herb salad,
tomato confit, lime caviar \$11

AHI TUNA POKE *, avocado, serrano
chilies, pineapple, soy sherry,
puffed rice \$13.50

SHRIMP & OCTOPUS CEVICHE, fresh
cactus, citrus, habanero sauce \$12

DEVILED DUCK EGGS, smoked bacon,
truffle oil \$6

CARAMELIZED PORK STEAMED BUN,
ginger cole slaw, soy chili glaze \$9

CHARCUTERIE AND CHEESE BOARD
chef's daily selection \$16

WILD MUSHROOM FLATBREAD,
caramelized onion, fontina,
garlic oil \$10

KIELBASA PIZZA, red pepper puree,
mascarpone, vidalia onion, baby
arugula \$10

STEAKS

PRIME BISTRO STEAK "A LA BRASA" * \$28.50
peruvian marinade

PRIME "60 SECOND" NY STRIP STEAK * \$38

FILET MIGNON * 10oz \$38

POTATOES

hand cut french fries
yukon gold crushed
whipped yukon potatoes

SAUCE

J-1 (Chef's Specialty)
bearnaise
chimichurri
gorgonzola fondue

MAIN COURSE

A5 KOBE RIBEYE *

wagyu fried Charleston gold rice, yuzu bbq sauce
\$15 per oz., minimum 3oz. order

CITRUS & HERB ROASTED WHOLE FISH *

baby spinach, fingerling potatoes,
roasted garlic \$31

ROASTED PEKIN DUCK *

okonomiyaki, duck egg, spicy plum sauce \$29

5 CHURCH LAMB BURGER *

red onion marmalade, gorgonzola fondue,
arugula, sesame bun, hand cut fries \$14

WASABI CRUSTED YELLOWFIN TUNA *

sautéed bok choy, miso emulsion,
marinated seaweed salad \$25

BUTTERNUT SQUASH AGNOLOTTI

imported parmesan, orange spice crumb, chives
sm \$12 lg \$21

POACHED COBIA *

toasted pearl cous cous, harissa,
olives, preserved lemon broth \$25

CHICKEN ADOBO

crushed Charleston gold rice,
shaved broccoli, lemon ash \$22

SEARED SEA SCALLOPS

butternut squash risotto, roasted parsnip,
pumpnickel soil, brown butter snow,
banyuls vinegar \$35

whipped yukon potatoes \$7

sautéed broccoli \$8

crushed yukon gold \$7

sautéed corn & leeks \$8

hand cut french fries \$7

gingered bok choy \$9

ALL SIDES WILL BE SERVED FAMILY STYLE

SIDES

Gluten free options available. Please inform your server if you have any food allergies.
An automatic gratuity of 18% will be added to all parties of 8 or more

* This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.