FIRST COURSE

LOCAL BEET SALAD, charred orange vinaigrette, grapefruits, goat cheese ranch, baby arugula **$12**

STEAKHOUSE SALAD, local lettuce, grape tomatoes, nueske's bacon lardons, creamy gorgonzola dressing, balsamic reduction **$13**

SEARED OCTOPUS, marcona romesco, cucumber salad, black olive vinaigrette, oregono oil **$16**

LOBSTER & BUTTERNUT SQUASH BISQUE, tempura fried lobster, chives **$20**

YELLOWFIN TUNA TARTARE*, asian vegetable salad, lotus root chips, soy citrus vinaigrette **$15**

WAGYU CARPACCIO, dashi aioli, sweet pickles, soy beech mushrooms, nori beet chips, togarashi, micro cilantro **$16**

THREE CHEESE FLATBREAD,fontina,local mozzarella, parmesan reggiano, arugula pistou, fine herbs, tomato **$12**

ROASTED CHICKEN FLATBREAD, boursin cheese, shaved red onions, arugula, tomato, lemon vinaigrette **$14**

MAIN COURSE

PRIME "60 SECOND" NY STRIP STEAK *
choice of: red wine jus or J-1 sauce,
choice of: french fries or crushed yukon gold potatoes **$41**

FILET MIGNON *
choice of: red wine jus or J-1 sauce,
choice of: french fries or crushed yukon gold potatoes **$43**

PRIME CAB TOMAHAWK FOR TWO *
simple greens salad, crushed yukon gold potatoes
choice of: red wine jus or J-1 sauce **$100**

PAN ROASTED VEAL CHOP *
roasted fingerling potatoes, pearl onions, roasted garlic, broccolini, natural jus **$42**

5 CHURCH LAMB BURGER *
red onion marmalade, gorgonzola fondue, arugula, secret sauce, sesame bun, hand cut fries **$15**

PAN ROASTED HALIBUT *
cattle bean and potato chowder, pearl onion and drop peppers escabeche, sauteed kale **$36**

WILD MUSHROOM BOLOGNESE
rigatoni, mint ricotta **$24**

ROASTED CHICKEN
chicken and herb stuffing, glazed root vegetables, natural jus **$26**

SEARED SEA SCALLOPS .*
butternut puree, caramelized butternut coins, maple-bacon jam, apple parsley coulis **$36**

ADD ONS
Butter Poached Lobster $12 // Sauteed Scallops $10

SIDES

hand cut french fries **$7**
crushed yukon potatoes **$9**
braised collards **$9**
white truffle cheddar mac and cheese **$12**
garlic parmesan broccolini **$9**
ALL SIDES WILL BE SERVED FAMILY STYLE

5 FIVE Church

DAILY FEATURES

FROM THE BAR
$14
NEW YEAR, SAME ME
gin, oak city amaretto, vanilla infused orgeat, lemon, egg white, blueberries, angostura, sassafras and sorghum

CHARCUTERIE BOARD
$20

chorizo el rey, bresaola, salame toscano, bellavitano espresso

FIRST COURSE
$14
CHICKEN MOLE
crispy corn tortilla, feta cheese, cilantro hominy, cocoa nibs

SHELLFISH COURSE
$18
BUTTER POACHED ALASKAN KING CRAB
toasty cauliflower rice, smoked onion soubise, sumac

MAIN COURSE
$36
HEMP CRUSTED LAMB LOIN
crispy beech mushrooms, charred heirloom cauliflower, green pea pistou

DESSERT
$10
BANANA CREAM PIE
banana cream, blackberry mousse, mango curd, ginger ice cream

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 maybe 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.

5ChurchCharlotte 5ChurchCharlotte 5ChurchCLT