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

DRY AGED "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**

MINT CRUSTED LAMB LOIN *
pea emulsion, yukon potatoes, bacon lardons, roasted trumpet mushrooms **$39**

5CHURCH 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**

BLACK SESAME CRUSTED TUNA*
edmame dust, miso-squid ink emulsion, wasabi tobiko, crispy tofu $28

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
ROSEMARY'S BABY
mezcal, lillet blanc, campari, sweet vermouth, brut rose, grapefruit, grapefruit bitters, rosemary bitters

CHARCUTERIE BOARD
$20
mortadella, genoa salami, bresaola, snow camp

FIRST COURSE
$12
HARMONY RIDGE FARMS PORK LIVER MOUSSE
sumac pickles, crostinis

PLANT BASED COURSE
$24
KING TRUMPET MUSHROOM "SCALLOPS"
parsnip puree, asian pear, almond crumb

MAIN COURSE
$36
PAN ROASTED DUCK BREAST
duck egg and herb ricotta raviolo, braised baby fennel, blueberry jus

DESSERT
$10
ORANGE RUM CAKE
dark chocolate mousse, candied kumquats, vanilla bean

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.

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