

CHRISTOPHER'S

WEEK OF JULY 15

July 29: Closed for Wine in the Woods

July 25: Chef's Dinner

PRIX FIXE

Resident 19.75

Guest 24.75

Includes soup or salad, entrée, two accompaniments, dessert, and beverages

SOUPS

French Onion Soup

add 2.50

A hearty crock of savory cheesy goodness

Bacon, Lettuce & Tomato

Our chef's creation, made fresh daily

STARTER

Shrimp Cocktail

add 6.50

Fresh cooked and chilled jumbo shrimp served with tangy cocktail sauce and lemon

SALADS

Chicken Caesar Salad

add 1.50

Crisp romaine greens with tomatoes, croutons & house made Caesar dressing

House Tossed Salad

Crisp mixed greens, cucumber, carrot, tomato, and onion

ENTRÉES

Seafood Newburg over

add 4

Shrimp and cod in a buttery sherry cream sauce served over rice

Bone-In Pork Chop

Center cut loin chop char-broiled and served on the bone

Rotisserie Chicken

Half a chicken roasted to perfection on our open flame rotisserie

Fried Gulf Shrimp

add 2

Fresh cooked and chilled jumbo shrimp served with tangy cocktail sauce and lemon

Chicken Cacciatori over Noodles

Braised chicken thighs with peppers, mushrooms and onions in a tomato sauce served over noodles

Filet Mignon

add 6

Grilled to perfection and topped with chateaubriand sauce and mushrooms

Lump Crab Cake

add 6

Jumbo lump crabmeat in our house made cake served with sauce remoulade

Sea Scallops

add 9

Pan seared and served on a bed of corn and chorizo sausage

ACCOMPANIMENTS

Honey Glazed Carrots

Roasted Green Squash

Peas & Onions

Herb Roasted Red Bliss Potatoes

Mashed Sweet Potatoes

DESSERTS

Crème Brulé

add 2.50

Hand Dipped Ice Cream

Fudge Divine Lava Cake

Sugar-Free Ice Cream Available Upon Request