

CHRISTOPHER'S

WEEK OF September 29

September 29: Closed for Wine in the Woods

October 23: Chef's Dinner

PRIX FIXE

Resident 21.00 Guest 25.00

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

SOUPS

French Onion Soup *add 2.50*

A hearty crock of savory cheesy goodness

White Bean Chicken Chili

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

Fall Harvest Salad *add 1.50*

Crisp mixed greens, cranberries, bacon, bleu cheese crumbles, pecans, slices of honey crisp apples served with dressing of choice

House Tossed Salad

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

ENTRÉES

Fried Gulf Shrimp *add 2*

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

French Pork Chop

French cut pork chop grilled to perfection and topped with a mustard herb sauce

Orange & Fennel Chicken

Pan seared chicken with sauteed fennel & orange segments & topped with an orange sauce

Creamy Seafood & Saffron Risotto

Fresh seasonal fish cooked in a creamy & delicious saffron risotto

Balsamic Glazed Salmon

Fresh caught salmon pan seared & topped with a fig glaze

Filet Mignon *add 8*

Grilled to perfection and topped with curry demi-glaze

Lump Crab Cake *add 6*

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

Chicken Criollo

Savory, spanish & caribbean braised chicken simmer in a tomato base creole sauce

ACCOMPANIMENTS

Rice Pilaf

Lemon Garlic Orzo

Roasted Autumn Vegetables

Braised Collard Greens

Fresh Pickled Beet

DESSERTS

Crème brûlée *add 2.50*

Hand Dipped Ice Cream

Pumpkin Trifle

Sugar-Free Ice Cream Available Upon Request