CHRISTOPHER'S

WEEK OF November 17th

November 24: Closed for Wine in the Woods

November 26: Closed for Thanksgiving

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

Chicken Corn Chowder

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 Roasted Salad *add 1.50*

Mixed greens with roasted butternut squash, pumpkin seeds & crumbled bleu cheese served with choice of dressing

House Tossed Salad

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

ENTRÉES

Fried Gulf Shrimp *add 4*

Freshly breaded & cooked jumbo shrimp served with tangy cocktail sauce and lemon

French Pork Chop

French cut pork chop grilled to perfection and topped with a rosemary caramelized onions

Grilled Chicken

Half chicken grilled & topped with creamy dill sauce

Italian Chicken Thighs

Italian seasoned chicken thighs baked to perfection & topped with a Giardiniera Relish

Poached Salmon

Fresh caught salmon poached & topped with a tomato cream sauce

Filet Mignon *add 8*

Grilled to perfection and topped with bacon jam & frizzled onions

Lump Crab Cake *add 8*

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

Orange Shrimp Stir Fry

Julienne vegetables & shrimp stir fried in a zesty orange sauce served over rice

ACCOMPANIMENTS

Roasted Potato Wedges
Broccoli Rabe
Acorn Squash
Sugar Snap Peas & Mushrooms
Mashed Sweet Potatoes

DESSERTS

Crème Bruleé *add 2.50*

Hand Dipped Ice Cream

Pumpkin Cheesecake

Sugar-Free Ice Cream Available Upon Request