

CHRISTOPHER'S

Week of September 8th

September 24th: Closed for Wine Dinner
September 29th: Closed for Wine in the Woods

PRIX FIXE

Resident 21.00 Guest 25.00

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

SOUPS

French Onion *add 2.50*

A hearty crock of savory cheesy goodness

Butternut Squash Bisque

Our chef's creation, made fresh daily

ENTRÉES

Fried Gulf Shrimp *add 4*

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

Boneless Pork Chop

Char-broiled boneless center cut loin chop

Rotisserie Chicken

Half a chicken roasted to perfection on our open flame rotisserie

Chicken Cacciatore

Slow braised fork tender boneless chicken thighs in a savory tomato & herb sauce with peppers, onions, & mushrooms

STARTER

Shrimp Cocktail *add 6.50*

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

SALADS

Cranberry Apple Quinoa Salad *add 1.50*

Baby mixed greens tossed with quinoa, cranberries, Honeycrisp apples, onions, pecans & feta with a honey Dijon vinaigrette

House Tossed Salad

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

Sea Scallops *add 12*

Fresh sea scallops seared to perfection and served in a citrus ginger sauce

Filet Mignon *add 8*

Filet mignon grilled to perfection and topped with a peppercorn sauce

Lump Crab Cake *add 8*

Jumbo lump crabmeat in our house made

Lamb Chop *add 12*

Dijon & herb crusted lamb chop served with mustard time sauce

ACCOMPANIMENTS

Scalloped Potatoes

Rice Pilaf

Buttered Broccoli

Honey Glazed Carrots

Roasted Vegetable Medley

DESSERTS

Crème Brûlée *add 2.50*

Hand Dipped Ice Cream

Chocolate Layer Cake

Sugar-Free Ice Cream Available Upon Request