

CHRISTOPHER'S

WEEK OF March 17

March 26: Closed for Wine Dinner
March 31: Closed for Wine in the Woods

PRIX FIXE

Resident 19.75 Guest 24.75

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

SOUPS

French Onion *add 2.50*

A hearty crock of savory cheesy goodness

Sausage & Potato

Our chef's creation, made fresh daily

ENTRÉES

Fried Gulf Shrimp *add 2*

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

Baked Orange Roughy

Served with a warm tomato lentil salad

ACCOMPANIMENTS

Baked Potato

Buttered Orzo

Tarragon Carrots

Green Squash

Mixed Vegetables

STARTER

Shrimp Cocktail *add 6.50*

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

SALADS

Greek Salad *add 1.50*

Crisp greens topped with chicken, black olives, feta cheese, tomatoes & cucumbers served with Greek dressing

House Tossed Salad

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

Sea Scallops *add 9*

Fresh sea scallops seared to perfection and served with jicama slaw

Filet Mignon *add 6*

Grilled to perfection and topped with a tomato demi

Lump Crab Cake *add 6*

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

Rotisserie Pork Tenderloin

Served with buttered grits

DESSERTS

Crème Brûlée *add 2.50*

Hand Dipped Ice Cream

Apple Blossom Bars

Sugar-Free Ice Cream Available Upon Request