

CHRISTOPHER'S

WEEK OF April 7th

April 24: Closed for Wine Dinner
April 28: 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

Seafood Chowder

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

Pork Tenderloin Medallions

Seared pork tenderloin medallions with a pea, mushroom & onion hash topped with horseradish demi glaze

ACCOMPANIMENTS

**Baked Sweet Potato
Rice Pilaf
Spinach
Roasted Cauliflower
Collard Greens**

STARTER

Shrimp Cocktail *add 6.50*

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

SALADS

Tomato Watermelon Salad *add 1.50*

Heirloom tomatoes, fresh watermelon, red onion, almonds & mint tossed in a lemon vinaigrette

House Tossed Salad

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

Sea Scallops *add 9*

Fresh sea scallops seared to perfection and served with zucchini pasta & mixed with a scampi sauce

Filet Mignon *add 6*

Crusted with Sumac & grilled to perfection and topped a honey lemon sauce

Lump Crab Cake *add 6*

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

Trout Almondine

Seared trout & topped with a butter almond

DESSERTS

Crème Brulé *add 2.50*

Hand Dipped Ice Cream

Cherry Pie

Sugar-Free Ice Cream Available Upon Request