

Christopher's

May 31 to June 2

W	Soup	Cauliflower Cheddar
	Entrées	Vegetable Lasagna – roasted seasonal vegetables in a béchamel sauce Pot Roast with Gravy – slow roasted top round of beef and vegetables
	Sides	Glazed Carrots, Spinach, Roasted Squash, Mashed Potatoes, Mashed Sweet Potatoes
	Dessert	Lemon Meringue Pie

TH	Soup	White Bean and Chicken Chili
	Entrées	Turkey Schnitzel with Gravy – hand breaded turkey cutlet fried and topped with pan gravy Baked Cod with Lemon Butter – Atlantic Cod baked to perfection
	Sides	Peas and Pearl Onions, Spinach, Stewed Tomatoes, Mashed Potatoes, Macaroni and Cheese
	Dessert	Cream Cheese Brownie

F	Soup	Potato and Leek
	Entrées	Chicken Parmesan – layers of breaded chicken breast, mozzarella cheese, and house made marinara Pepper Steak – braised beef and peppers in a sweet Asian sauce
	Sides	Baby Carrots, Mashed Potatoes, Roasted Brussels Sprouts, Spinach, Citrus Lentil Rice
	Dessert	Cheesecake

Hours

Wednesday through Friday
4:30 p.m. - 6:30 p.m.

Reservations requested - Ext. 52407 or email to fooddw@livingbranches.org

Weekly Favorites

Soup: Snapper *add 4*

Salad: House
Fruit Cup
Spinach *add 1*

Appetizer:

Shrimp Cocktail *add 6*

Entrees:

Rotisserie Pork Loin
with apricot sauce and sour cream mashed potatoes

Nicoise Salad
tuna, green beans, potatoes, olives, eggs, tomatoes, and more

Seared Scallops *add 6*
served with butternut squash, lentils, and carrot puree

Filet Mignon *add 6*
grilled with white bean mash and red wine demi glace

Crab Cake *add 6*
house made with remoulade sauce

Shrimp and Grits *add 4*
sautéed shrimp over parmesan chive grits

Desserts:

Custard Tart *add 2*

Hand Dipped Ice Cream

Prix Fixe Menu

Resident—17.25

Guest—21.35