

CHRISTOPHER'S

WEEK OF JULY 7th

July 29: Closed for Wine in the Woods
July 25: Chef's Dinner

PRIX FIXE

Resident 19.75

Guest 24.75

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

SOUPS

French Onion Soup

add 2.50

A hearty crock of savory cheesy goodness

Shrimp 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

Summer Green Salad

add 1.50

Fresh spinach with strawberries drizzled with a blueberry and raspberry vinaigrette

House Tossed Salad

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

ENTRÉES

Fried Gulf Shrimp

add 2

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

Grilled Pork Loin

Center cut boneless pork loin grilled to perfection and served with a blackberry barbeque sauce

Rotisserie Chicken

Half a chicken roasted to perfection on our open flame rotisserie

Sea Scallops

add 9

Pan seared and served with a sriracha cream sauce

Panko Crusted Haddock

Panko dusted haddock baked and served with a corn salsa with a hint of lime

Filet Mignon

add 6

Center cut filet rubbed with montreal seasoning blend and grilled to perfection and served with a light sausage gravy

Lump Crab Cake

add 6

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

ACCOMPANIMENTS

Broccoli florets

Steamed carrots with tarragon butter

Roasted Cauliflower

Baked Sweet Potato

Rice Pilaf

DESSERTS

Crème Brûlée

add 2.50

Hand Dipped Ice Cream

Carrot Cake with cream

Sugar-Free Ice Cream Available Upon Request