

# Christopher's

November 21st - 24th

## Closed Tuesday for "Wine in the Woods"

<b>W</b>	<b>Soup</b>	White Bean Florentine
	<b>Entrées</b>	<b>Spaghetti &amp; Meatballs</b> <b>Chicken Ala King</b>
	<b>Sides</b>	Green Bean Almondine, Stuffing Mashed Potatoes, Buttered Carrots, Asparagus
	<b>Dessert</b>	Blueberry Pie

**TH**

## Closed For Thanksgiving Holiday

<b>F</b>	<b>Soup</b>	Chicken Barley
	<b>Entrées</b>	<b>Turkey Divan</b> – pan seared turkey cutlet topped with a broccoli cream sauce <b>Honey Glazed Pork Tenderloin</b>
	<b>Sides</b>	Green Bean Almondine, Stuffing, Mashed Potatoes, Buttered Carrots Asparagus
	<b>Dessert</b>	Brownie Cheesecake

### Hours

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

Reservations requested - Ext. 52407 or email to  
[fooddw@livingbranches.org](mailto:fooddw@livingbranches.org)

### Home For The Holidays

#### **Soup:** Roasted Pumpkin

*contains almonds* *add 1*

#### **Salad:** House

Fruit Cup

Fall Apple Salad *add 1*

*apples, pecans, feta cheese & raisins*

#### **Appetizer:** Shrimp Cocktail *add 6*

#### **Entrees:**

Honey Mustard Tarragon

Pork Cutlet

Rosemary Dill Salmon

*w/ garlic sauce*

Grilled Lamb Lollipop

*w/ soy & ginger sauce* *add 6*

Seared Scallops *add 6*

*served with creamy summer*

*succotash*

Filet Mignon *add 6*

*grilled and topped with bleu cheese*

*sauce & frizzled onions*

Crab Cakes *add 6*

*house made with remoulade sauce*

#### **Desserts:**

Pecan Pie *add 1*

Hand Dipped Ice Cream

#### Prix Fixe Menu

Resident—17.25

Guest—21.50