

# Brunch Menu

Saturdays and Sundays 11:00am -2:00pm

## Starters

**Beignets** - "Café du Monde" style doughnuts with powdered sugar \$8.95

**Blackened Shrimp & Crawfish Fondue** (for 2) - In white wine sauce, bacon, mushrooms, spinach, cheese and toasted garlic bread \$15.95

**Texas Spoon Drop Crab Cake** - with cayenne-shrimp bisque sauce and lime sour cream \$16.95

**Mrs. Pham's Vietnamese Egg Rolls** - Three pork and vegetable filled crispy rice paper rolls with lettuce wraps, mint, cilantro and traditional nước mắm dipping sauce \$8.95

**Almond Baked Brie** - with apricot-mango chutney, sliced apples and buttered toast rounds \$10.95

**Spicy Shrimp Bisque**- with Sherry whipped cream and toast point \$8.95

**Tomato Basil Soup** - with bruschette and parmesan cheese \$6.95

**Roquefort Apple Salad** - Granny Smith apples, Roquefort cheese, spiced walnuts and apple cider vinaigrette \$9.95

*with grilled chicken \$16.95, with 3 grilled shrimp \$17.95*

**Field Green Salad** - with torn herbs, almonds, chopped tomatoes, apple cider vinaigrette and goat cheese toast \$8.95

*with grilled chicken \$15.95, with 3 grilled shrimp \$16.95*

**Knife & Fork Caesar Salad** - with shaved parmesan and bacon \$9.95

*with grilled chicken \$16.95, with 3 grilled shrimp \$17.95*

## Main Courses

*Brunch items served with roasted rosemary potatoes and fresh fruit,  
Sandwiches served with our original French fry salad and a kosher dill pickle*

**Christopher's Eggs Benedict** - Poached eggs on grilled beef tenderloin, creamed spinach and English muffin topped with béarnaise sauce \$22.95

**Beef Tenderloin Huevos Enchiladas** - Fried eggs over stacked beef enchiladas with roasted serrano sauce, pico de gallo and lime sour cream \$17.95

**Crepes Newburg** - Shrimp, lump crab, spinach and mushroom stuffed crepes with a shrimp bisque-sherry sauce \$18.95

**Fried Chicken & Waffles** - Buttermilk marinated boneless fried chicken breast dipped in our red-chile-honey vinegar with pecan butter topped waffles and syrup \$16.95

**Bananas Foster French Toast** - Brioche bread French toast with sautéed banana-rum sauce \$14.95

**Christopher's House Filet** - Grilled 6 oz tenderloin on creamed spinach, house potatoes, port wine and béarnaise sauces with fried crawfish tails \$29.95

**Chicken Mazatlan** - Sautéed chicken breast topped with avocado salsa, Chihuahua cheese and two grilled shrimp on roasted serrano butter sauce \$19.95

**Zihuatanejo Snapper** - Fresh sautéed snapper fillet with lump crab, pico de gallo and chardonnay butter sauce \$22.95

**Raspberry-Chipotle Salmon** - Grilled Atlantic salmon fillet topped with 2 grilled shrimp and raspberry-chipotle marmalade \$20.95

**Broiled Stuffed Shrimp** - Three jumbo shrimp broiled with our lump crab stuffing on cayenne tomato sauce \$21.95

**Sunday Pasta** - Gigantic meatball of ground Wagyu beef, pork and veal stuffed with provolone cheese on Bucatini noodles with marinara sauce, parmesan cheese and garlic bread \$17.95  
*extra meatball \$9.95*

**West End Burger** - 8 oz prime beef tenderloin burger with Vermont white cheddar, Nueske's bacon, lettuce, tomato, red onion and honey-mustard on a jalapeño-cheddar bun \$17.95

**Chicken & Brie** - Marinated and grilled chicken breast with tomato, spinach, apricot-mango chutney and triple cream brie on toasted whole wheat bun \$15.95

**Grilled Shrimp BLT** - with jumbo shrimp, bacon, lettuce, tomato, red onion and honey-mustard on a jalapeño-cheddar bun \$16.95

**Hyde Park Chicken Salad** - Avocado stuffed with roasted chicken salad, chives, tarragon and basil on shredded lettuce and roma tomatoes \$14.95

**Chili Crusted Crawfish Salad** - with pickled peppers and charred Creole ranch \$16.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness*

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