



Spring-Summer 2017

March through August



Chef Owner Christopher Lampo, C.E.C.
Executive Chef David E. James, Sous Chef Justin Turner
Sous Chef-Pastry Jeff Matthews, Chef de Partie Quinton Hathorn

S T A R T E R S

We have a \$2.00 charge for all split soups and salads

Texas Spoon Drop Crab Cake

With grilled shrimp, cayenne tomato butter sauce and lime sour cream \$19.95

Blackened Shrimp & Crawfish Fondue (for 2)

In white wine sauce, bacon, mushrooms, spinach and toasted garlic bread \$16.95

Cayman Rum Grilled Shrimp

Coconut rum marinated and bacon wrapped with roasted serrano butter sauce and mango salsa \$13.95

Almond Baked Brie

With apricot-mango chutney, sliced apples and buttered toast rounds \$11.95

Mrs. Pham's Vietnamese Egg Rolls (Chả giò)

Crisped and served with butter lettuce wraps, mint, cilantro and traditional red chile-lemon dipping sauce (nước mắm) \$11.95

Steak House Tomatoes

Texas beefsteak tomato with Bermuda onions, bleu cheese crumbles, basil and balsamic vinaigrette \$9.95

Beer & Bacon Clams

Littleneck clams sautéed in butter, garlic and Nueske bacon then steamed with Pilsner beer and served with crusty French baguette \$13.95

Seared Sea Scallops

On white cheddar grits and roasted corn with grapefruit beurre blanc and balsamic glaze \$15.95

Tomato Tart Tatin

Olive oil roasted sweet cherry tomatoes baked on puff pastry with herbed goat cheese mousse and arugula salad \$12.95

Shiner Bock Five Onion Soup

With Texas goat cheese toast and tobacco onions \$9.95

Roasted Corn and Crawfish Chowder

With blue corn tortillas and chili oil \$11.95

Chili Crusted Crawfish Salad

With fried Louisiana crawfish tails, pickled peppers and onions tossed in our charred Creole dressing \$14.95

Endive & Arugula Salad

With crumbled feta, bacon, cranberries and balsamic-herb vinaigrette \$10.95

Caesar Salad Carbonara

With crisp bacon, parmesan and cracked black pepper \$9.95

Field Green Salad

With fresh greens, almonds, house vinaigrette and goat cheese toast \$8.95

Roquefort Apple Salad

With apple cider vinaigrette, Granny Smith apples, Roquefort cheese and spiced walnuts \$9.95

C H R I S T O P H E R ' S

M A I N C O U R S E S

*All of our beef is USDA PRIME (except Wagyu), aged for at least 28 days, hand cut and never frozen.
We have a \$5.95 split entrée charge that includes ½ an entrée and all the vegetables of a regular entrée.*

Christopher's House Filet

Grilled 8 oz center-cut beef tenderloin on creamed spinach and house potatoes topped with fried crawfish tails and béarnaise sauce on port wine demi glace \$38.95

Bleu Filet aux Poivre

Black pepper crusted, bacon wrapped seared beef tenderloin topped with bleu cheese on green peppercorn-cognac sauce \$35.95

Moroccan Spiced Lamb Loin

On Israeli couscous with roasted pine nuts, golden raisins, brunoise vegetables and coriander-mint relish \$31.95

Vegas Veal Chop Parmesan

Pounded, breaded and sautéed bone-in veal chop topped with marinara sauce and provolone on sage scalloped potatoes and arugula salad \$36.95

South American Marinated Beef

8 oz grilled beef tenderloin tip marinated in chimichurri on spring vegetable enchilada with roasted serrano butter sauce \$33.95

Add to any Entree:

4 oz USDA Prime beef tenderloin ~~\$19~~ 3 oz lump crab ~~\$14~~ ½ lobster tail ~~\$17~~
3 grilled / sautéed shrimp ~~\$9~~ 2 stuffed shrimp ~~\$10~~ 2 fried shrimp ~~\$7~~

Zihuatanejo Snapper

Sautéed with lump crab, pico de gallo and chardonnay butter sauce \$29.95

Leonard's Stuffed Shrimp

Four jumbo shrimp broiled with our crab stuffing on shrimp bisque sauce \$27.95

Blue Corn Crusted Redfish

Crusted Redfish fillet on white cheddar grits topped with sautéed shrimp, charred tomato relish and basil-chardonnay butter sauce \$28.95

Pastramied Salmon

Seared with cracked, smoked pastrami spices on spring onion-cabbage mashed potatoes and Creole mustard sauce \$24.95

Christopher's Clam Bake

Clams, Shrimp, Scallop, and ½ Lobster tail steamed in butter, garlic, thyme and Pilsner beer with red bliss potatoes, fresh corn and crispy baguette \$35.95

Beef & Chipotle Penne Pasta

Prime tenderloin tips, caramelized onions, mushrooms, white wine, cream and chipotle peppers on penne pasta \$23.95

Shrimp Linguini Arrabbiata

Jumbo shrimp sautéed with fresh roma tomatoes, garlic, basil, crushed red peppers and flambéed with Tito's vodka on linguini \$25.95

Napa Chicken

Pan seared chicken breast with cherry tomatoes, sun dried tomatoes, asparagus tips and basil topped with goat cheese mousse on chardonnay butter sauce \$24.95

Blueberry-Ginger Duck

Muscovy breast seared and served with blueberry-ginger gastrique \$25.95

For our upcoming wine dinners, private dining & other special event information at Christopher's World Grille, please visit our website: www.christophersworldgrille.com