



Fall-Winter 2017

September through February

Chef Owner Christopher Lampo, C.E.C.
Executive Chef David E. James, Sous Chef Jeff Matthews
Sous Chef Justin Turner



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

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

Burrata

Fresh mozzarella sachet filled with creamy ricotta on roasted mushrooms, peperonata with basil, arugula pesto and grilled bruschette \$13.95

Foie Gras - Black Truffle Mousse

With tossed field greens and toast points \$14.95

Tuscan Flatbread

Prosciutto, caramelized onion, provolone cheese and arugula \$11.95

Seared Sea Scallops

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

Shrimp Chile Relleño

Shrimp & cheese stuffed poblano pepper with roasted serrano & shrimp bisque sauces \$16.95

Spicy Shrimp Bisque

Tarragon-sherry crème frappe \$13.95

Roasted Chicken & Green Chile Pozole

With corn tortillas, hominy and avocado salsa \$10.95

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, 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 \$39.95

Blackened Filet Pontchartrain

Bacon wrapped, blackened beef tenderloin on garlic toast topped with lump crab, scallop and the classic New Orleans brown butter and Madeira wine sauce \$42.95

Campfire Delmonico

Cast Iron seared 14 oz Ribeye on bacon-red pepper-corn hash with grilled Bermuda onions, roasted serrano peppers, steakhouse-garlic butter and Shiner bock glaze \$35.95

Braised Lamb Shank

Braised in red wine and mirepoix on English pea purée, roasted root vegetables, lamb demi glace, English mint sauce and topped with gremolata \$31.95

Wiener Schnitzel à la Holstein

Breaded veal scaloppini topped with lemon-caper butter and a fried egg with braised red cabbage and warm German potato salad *Anchovies on request* \$29.95

South American Marinated Beef

8 oz grilled beef tenderloin tip marinated in chimichurri with spring vegetable enchiladas on roasted serrano butter sauce \$32.95

Add to any Entree: 4 oz USDA Prime beef tenderloin \$19	3 oz lump crab \$14
2 stuffed shrimp \$10	3 grilled/sautéed shrimp \$9
2 fried shrimp \$7	4 oz lobster tail \$17

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 topped with sautéed shrimp on white cheddar grits, roasted Brussels sprouts, charred cherry tomatoes and basil-chardonnay butter sauce \$28.95

Horseradish Crusted Salmon

Salmon fillet broiled with horseradish-parmesan mousseline with English pea purée and roasted root vegetables \$23.95

Swordfish aux Poivre

Pepper seared swordfish with sautéed spinach, exotic mushrooms and peperonata on red wine reduction \$33.95

Cassoulet

Duck leg confit, pork belly and house made garlic-thyme Toulouse sausage on French tarbais bean-tomato ragout with toasted garlic baguette \$37.95

Crispy Pork Spaghetti Carbonara

Pork belly, Nueske bacon, peas, fried egg and pecorino romano cheese \$24.95

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

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

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