



# Christopher's WORLD GRILLE



*"One cannot think well, love well, sleep well if one has not dined well" Virginia Woolf*

## S T A R T E R S

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

### **Christopher's Bread Service**

2 pieces of Tuscan white, 2 pieces of honey wheat, 2 pieces of foccacia, olive oil and Christopher's olive tapenade \$6.95

### **Texas Spoon Drop Crab Cake**

with shrimp bisque sauce and lime sour cream \$31.95

### **Blackened Shrimp & Crawfish Fondue (for 2)**

with cream, white wine, bacon, mushrooms, spinach and toasted garlic bread \$25.95

### **Almond Crusted Brie**

Brie wedge with toasted almond crust, apricot-mango chutney, buttered toast rounds and a small field green salad \$16.95

### **Salumi & Cheese Board**

Prosciutto, spicy Capicola, Finocchiona salami, provolone, Asiago, spiced walnuts and apricot-fig Mostarda \$23.95

### **Mrs. Pham's Egg Rolls**

Pork, chicken and vegetable fried rolls served with lettuce wraps, mint, cilantro and traditional red chile-lemon dipping sauce (nước mắm) \$17.95

### **Christopher's Fiji Shrimp**

6 Lightly fried jumbo gulf shrimp tossed in a creamy chili sauce topped with pickled vegetables \$21.95

### **Spicy Shrimp Bisque**

with a grilled shrimp and tarragon-sherry crème frappé toast point \$13.95

### **Roasted Corn-Poblano Chowder**

Roasted corn, fire roasted poblanos, corn stock, slab bacon and cream with blue corn tortilla strips and chili oil \$11.95

### **Field Green Salad**

with fresh spring greens, diced Roma tomatoes, almonds, house vinaigrette and warm goat cheese toast \$12.95

### **Bleu Cheese Apple Salad**

Mixed greens with apple cider vinaigrette, Granny Smith apples, Danish bleu cheese and spiced walnuts \$14.95

### **Caesar Salad Carbonara**

with crisp bacon, croutons, parmesan and cracked black pepper \$13.95

### **Chili Crusted Crawfish Salad**

with pickled peppers and charred Creole rémoulade \$16.95

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

*Brazos County Health Dept: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"*

## MAIN COURSES

*All of our beef is wet aged for at least 28 days, hand cut and never frozen.  
We have a \$8.95 split entrée charge*

### **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 cabernet demi glace \$49.95

### **South American Marinated Beef**

8 oz grilled beef tenderloin tip marinated in cilantro chimichurri on roasted serrano butter sauce with our vegetable enchiladas and seared baby spinach \$45.95

### **Blackened Ribeye**

14 oz seared ribeye with Cajun herbs and spices on smoked shallot beurre blanc with potatoes au gratin Creolaise, tobacco onions and grilled asparagus \$47.95

### **Bleu Filet**

Pepper crusted, bacon wrapped seared beef tenderloin topped with bleu cheese on buttered crouton, Cognac sauce and our chef's vegetable selections \$46.95

### **Australian Sanchoku Wagyu**

Stanbroke Farms, Queensland, Australia grilled NY strip with black truffle butter, 4 cheese mac & cheese and broccolini \$79.95

### **Killarney Lamb Chops**

Mustard crusted New Zealand double chops on Guinness gravy with colcannon potatoes, roasted baby carrots, grilled asparagus and British mint sauce \$44.95

### **Prime Beef Cannelloni**

House ground prime beef tenderloin & Wagyu beef mixed with ricotta cheese, spinach and herbs stuffed into our house made pasta, topped with Bolognese and béchamel sauces with spicy garlic broccolini and roasted mushrooms \$36.95

Add to any Entree:	2 stuffed shrimp \$16	2 fried shrimp \$10	3 grilled/sautéed shrimp \$12
	4 oz lobster tail \$23	3 oz jumbo lump crab \$21	

### **Zihuatanejo Redfish**

Flash marinated and sautéed with lump crab, pico de gallo, chardonnay butter sauce and served with our house vegetable presentation \$41.95

### **Shrimp Platter**

3 broiled crab stuffed shrimp on bisque sauce and 3 Panko breaded jumbo gulf shrimp with rémoulade sauce served with our house vegetable presentation \$34.95

### **Pastramied Scottish Salmon**

Seared with fresh toasted, smoked pastrami spices on Creole Mustard butter sauce with Savoy cabbage-spring onion mashed potatoes, baby carrots, grilled asparagus and housemade pickled cucumbers \$32.95

### **Almond Crusted Redfish**

Flash marinated, pressed in almonds and sautéed in clarified butter on fines herbes beurre blanc and our house vegetable presentation \$36.95

### **Beef and Shrimp Chipotle Pasta**

Prime beef tenderloin and jumbo gulf shrimp sautéed with smoked chipotle peppers, onions, mushrooms, spinach, white wine and cream on Penne Pasta \$38.95

### **Texas Shrimp & Lobster Pasta Arrabiata**

Jumbo Gulf shrimp and butterflied Atlantic lobster tail sautéed with fresh Roma tomatoes, garlic, basil, dried pequin peppers and flambéed with Tito's Texas vodka served on linguini in the pan \$43.95

### **Ask Your Server about these items available To Go:**

*House Ground Prime Beef- \$3.00 per pound  
Every wine on our list is available To Go at the Menu Price*

## CHRISTOPHER'S

*For your convenience, parties of 6 or more & parties without an adult of 19 yrs old+ present, may be charged an 18% gratuity, however, this gratuity is not mandatory. If you would like to adjust the amount of gratuity, please ask to speak to a service manager. Thank you, Christopher*