



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 \$32.95

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 \$24.95

Mrs. Pham's Egg Rolls

Pork, chicken, shrimp 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 \$22.95

Spicy Shrimp Bisque

with a grilled shrimp and tarragon-sherry crème frappé toast point \$14.95

Roasted Corn-Poblano Chowder

Roasted corn, fire roasted poblanos, corn stock, slab bacon and cream with blue corn tortilla strips and chili oil \$12.95

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 \$17.95

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 port wine demi glace \$51.95

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 \$47.95

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 \$55.95

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 \$84.95

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 \$39.95

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| 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, fresh basil, red chili pepper flakes and flambéed with Tito's Texas vodka on linguini with parmesan \$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