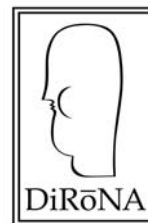




Fall-Winter 2011

September through February

Chef Owner Christopher Lampo, C.E.C.
Chef de Cuisine David E. James,
Sous Chef John Kramer, Sous Chef Manuel Tzunun



S T A R T E R S

We have a \$1.00 charge for all split soups and salads

Blackened Shrimp & Crawfish Fondue (for 2)

In white wine sauce, bacon, mushrooms, spinach & toasted garlic bread \$14.95

Almond Crusted Brie

With apricot-mango chutney, field greens & buttered toast rounds \$9.95

Texas Spoon Drop Crab Cake

With grilled shrimp, Green Onion-Tabasco Butter Sauce and lime sour cream \$15.95

Tuscan Flatbread

Prosciutto, caramelized onion, provolone cheese and arugula \$10.95

Cozze Vino Bianco

Mussels steamed in white wine, pancetta and cream with toasted garlic bread \$11.95

Foie Gras-Black Truffle Mousse

Cognac marinated foie with truffles, field green-dry cherry salad and toast points \$14.95

Gnocchi Donna Rossa

Fresh handmade gnocchi with Italian Sausage- tomato-basil ragout \$10.95

Mrs. Pham's Vietnamese Egg Rolls (cha gio)

With lettuce wraps, mint, cilantro and traditional red chile-lemon dipping sauce \$9.95

Grilled Calamari Steak

Tender calamari steak with arugula salad & red chile-lemon vinaigrette on grilled Tuscan bread \$10.95

Antipasta Platter (for 2)- House made Sbriciolata fennel salumi, prosciutto, house made braesola, capicola, provolone, parmesan and fresh mozzarella with marinated artichokes, olives and Sicilian Caponata \$18.95

Roasted Corn and Crawfish Chowder
With blue corn tortillas and chili oil \$10.95

Australian Pumpkin Soup
with fine herb foam, tomato relish and dried wasabi peas \$8.95

Beets, Bacon & Texas Goat Cheese
Roasted Golden and Ruby Beets with Panko breaded Texas goat cheese fritters and Arugula Salad with a Bacon-Balsamic Vinaigrette \$10.95

Chili Crusted Crawfish Salad
with pickled peppers and charred Creole rémoulade \$10.95

Knife & Fork Caesar Salad
Romaine lettuce leaves, shaved parmesan, bacon & Worcestershire croutons \$9.95

Field Green Salad
with torn herbs, hazelnut vinaigrette & goat cheese toast \$8.95

Roquefort Apple Salad
with apple cider vinaigrette, Granny Smith apples, roquefort & spiced walnuts \$9.95

An 18% gratuity may be added to all parties of 6 or more and to any table without an adult (19yr) present. For our monthly wine dinners, chef tables, private party capabilities & 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

MAIN COURSES

All 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 8oz center-cut beef tenderloin on creamed spinach and house potatoes topped with fried crawfish tails and béarnaise sauce on port wine demi glace \$32.95

NY Strip

Seared, lace-bacon wrapped, 12 oz USDA Prime Strip with bleu cheese potato croquettes, grilled asparagus and beurre rouge sauce \$29.95

Filet Paysanne

Pepper crusted bacon wrapped 8 oz beef tenderloin topped with foie gras-black truffle mousse with port wine demi glace \$34.95

Moroccan Spiced Lamb T-bone

With roasted cauliflower puree, Israeli vegetable couscous & coriander-mint relish \$27.95

Veal Osso Bucco

Red wine braised veal shank in a rich mushroom-basil- tomato sauce w/fresh handmade gnocchi sautéed in garlic butter \$29.95

South American Marinated Beef

Grilled beef tenderloin tip marinated in cilantro chimichurri on spring vegetable enchilada with roasted serrano butter sauce \$27.95

**Add to any Entree: 4oz USDA Prime beef tenderloin \$15, 3 grilled shrimp \$7,
2 fried shrimp \$5, 2 stuffed shrimp \$9, jumbo lump crab (3oz) \$8**

Seared Tuna Nage

Sesame-pepper crusted Ahi loin on spring onion rice cake with miso-shiitake broth \$28.95

Zihuatanejo Snapper

Sautéed with jumbo lump crab, pico de gallo and chardonnay butter sauce \$27.95

Shrimp Two Ways Platter

Three lump crab stuffed on Tabasco butter sauce and three fried with charred Creole rémoulade \$24.95

Bacon Wrapped Salmon

Nuskie's Applewood Bacon wrapped Atlantic Salmon Fillet On sautéed greens, peas & butter bean ragout with Béarnaise Sauce \$23.95

Bayou Chicken

Stuffed w/crawfish, andouille sausage & cornbread on roasted corn-crawfish ragout \$23.95

Corleone Winter Duck

Duck breast stuffed with Italian sausage on parmesan gnocchi, sautéed swiss chard and port wine demi glace \$24.95

Bucatini di Mare

Shrimp, mussels and calamari on large hollow spaghetti noodles with bacon, onion and peperoncini tomato sauce \$24.95

Mr. P's Beef Pasta

Seared Beef tips with tomatoes, mushrooms, garlic, basil, red wine and reduced veal stock on Penne Pasta \$22.95