



*“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

**Redneck Charcuterie & Cheese Board**

Local Readfield’s ‘Hangdown’ summer sausage and jalapeno-cheddar rope sausage, brown sugar bacon, pimento cheese, Texas goat cheese fritters with pepper jam, classic deviled eggs, pickled onions, candied jalapenos and toast rounds \$23.95

**La Prima Polpetta**

Colossal ground prime beef-pork meatball stuffed with provolone cheese, covered with house-made marinara sauce, grated parmesan and toasted garlic bread \$15.95

**Spicy Shrimp Bisque**

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

**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

**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”*

## M A I N C O U R S E S

*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 \$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

### Delmonico Ribeye

14 oz extra marbled, grilled ribeye on red wine butter sauce, classic au gratin potatoes and grilled asparagus \$47.95

### Rosewood Ranch "Gold Label" Wagyu NY Strip

Wood grilled 12-14 oz premium marbled strip on black pepper bordelaise sauce with Sage scalloped potatoes, grilled asparagus and balsamic glaze \$84.95

### Bleu Filet

Pepper crusted, bacon wrapped seared beef tenderloin topped with bleu cheese on buttered crouton on port wine demi-glace with Sage scalloped potatoes and grilled asparagus \$46.95

### 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 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

### Bacon Wrapped Salmon

Bacon wrapped, seared salmon fillet topped with béarnaise sauce and served with our house vegetable presentation \$32.95

### Texas Shrimp & Lobster Pasta Arrabiata

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

### 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 \$39.95

### 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*

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