



“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 \$33.95

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

with cream, white wine, bacon, mushrooms, spinach and toasted garlic bread \$27.95

**Almond Crusted Brie**

Brie wedge with toasted almond crust, apricot-mango chutney, buttered toast rounds and a small field green salad \$17.95

**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) \$18.95

**Christopher's Fiji Shrimp**

6 Lightly fried jumbo gulf shrimp tossed in a creamy chili sauce topped with pickled vegetables \$23.95

**Spicy Shrimp Bisque**

with a grilled shrimp and tarragon-sherry crème frappé toast point \$15.95

**Field Green Salad**

with fresh spring greens, diced Roma tomatoes, almonds, house vinaigrette and warm goat cheese toast \$13.95

**Bleu Cheese Apple Salad**

Mixed greens with apple cider vinaigrette, Granny Smith apples, Danish bleu cheese and spiced walnuts \$15.95

**Caesar Salad Carbonara**

with crisp bacon, croutons, parmesan and cracked black pepper \$14.95

**Chili Crusted Crawfish Salad**

with fried Louisiana crawfish tails, pickled peppers and onions tossed in our charred Creole dressing \$23.95

**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"*

**\*\*\* Christopher's No Longer Uses Any Seed Oils For Recipes or For Deep Frying \*\*\***

## 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 \$54.95

### **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 \$49.95

### **Texas Campfire Smoked Ribeye**

Smoked and wood grilled 14oz Ribeye on bacon-red pepper-corn hash with grilled Bermuda onions, roasted Serrano peppers, garlic butter and Shiner Bock glaze \$61.95

### **Bleu Filet**

Pepper crusted, bacon wrapped seared beef tenderloin topped with bleu cheese on buttered crouton, Cognac sauce and our chef's vegetable selections \$49.95

### **Porterhouse Pork Chop**

Slow smoked, grilled 24 hour dry brined 16 oz steak topped with garlic butter on Robuchon potatoes with spiced applesauce and grilled vegetables \$41.95

### **Greek Lamb Chops**

Oregano-garlic marinated New Zealand double chops on roasted red pepper hummus, grilled Za'atar vegetables and grilled lemon \$48.95

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 \$19	Oscar Style \$22

### **Zihuatanejo Redfish**

Flash marinated and sautéed with lump crab, pico de gallo, Chardonnay butter sauce and served with our house vegetable presentation \$43.95

### **Mahi Mahi**

Cajun spiced, pan seared fillet with 2 jumbo shrimp, fried crawfish tails, Étouffée sauce, dirty rice and grilled asparagus Creolaise \$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 \$36.95

### **Bacon Wrapped Salmon**

Bacon wrapped, seared salmon fillet topped with béarnaise sauce and served with our house vegetable presentation \$34.95

### **Texas Shrimp & Lobster Linguini 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 topped with parmesan \$45.95

### **Beef Tenderloin Chipotle Pasta**

Prime beef tenderloin and jumbo gulf shrimp sautéed with smoked chipotle peppers, onions, mushrooms, spinach, white wine and cream on penne pasta \$41.95

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

*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 a 20% 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*

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