

CHRISTOPHER'S | PRIME

APPETIZERS

Onion Rings

fermented beer batter | spicy ranch 10

Calamari Fritti

garlic jalapeno aioli 14

Spinach Artichoke Dip

smoked bacon | smoked Swiss | toasted baguette 12

*Ahi Poke

ponzu | avocado | tostadas | cucumber 18

Lobster Corndogs

chipotle honey mustard 21

*Crab Cakes

jalapeno tartar 19

Baked Brie

almond crust | Utah honey | raspberry 15

*Potato Spring Rolls

smoked bacon | cheddar | Sweet chili 13

Crab & Andouille Stuffed Mushrooms

bearnaise sauce | parmesan crust 17

Chan's Ribs

house kimchi 15

Colossal Shrimp Cocktail 18

Fresh Oysters

Naked, BBQ or Garlicbroiled 1/2 doz 22

Jumbo Lump Crab Cocktail 24

SALAD | SOUP

House

greens | cucumber | grape tomato | carrot | herbed croutons | balsamic vinaigrette 8

Caesar

romaine | fresh parmesan | creamy Caesar | herbed croutons 9

Caprese

heirloom tomato | avocado | grapefruit | fresh basil | house mozz | virgin oil 12

Seasonal

greens | blackberry | candied pecan | cranberry | bleu cheese | smoked bacon | citrus vinaigrette 11

Iceberg Wedge

crumbled bleu cheese | chopped bacon | red onion | tomato | Ranch dressing 10

New England Clam Chowder 12

SEASONAL FAVORITES

Korean Short Rib

wasabi fries | kohlrabi slaw 25
ADD Angry Shrimp +\$13

*Halibut Fish & Chips

shoestring fries | coleslaw | spicy tartar 27

*Chicken Cordon Bleu

panko crust | pesto | smoked ham | Swiss cheese | mustard sauce | red potatoes 27

*Chicken Florentine

smoked Swiss creamy spinach | garlic cheddar mashed | bacon butter 33

*Fresh Market Catch

Seasonal fresh fish designed and prepared nightly by our chefs market

*BBQ Shrimp

Crispy BBQ glazed | red potatoes | coleslaw 34

Butternut Squash Raviolis

champagne cream | goat cheese | heirloom tomato 28

*Steamed Lobster Tail

roasted asparagus | red potatoes 54

*Ahi Tuna

toasted sesame | black garlic salad | wasabi | citrus roe 41

SIDES

Giant Baked Potato 9

Creamy Spinach Baked Potato

smoked Swiss | chopped bacon 11

White Cheddar + Garlic Mashed Potato 9

Bleu Crusted 13

Rosemary Black Truffle Fries 10

Au Gratin Potatoes 11

Roasted Asparagus 13

Brussel Sprouts

spicy mustard roasted 12

Corn Pudding

jalapeno | bacon | cheddar 11

Sauteed Portabella Mushrooms 9

Sauteed Shitake Mushrooms 12

Caramelized Onions 6

Smoked Swiss Creamed Spinach 9

Sweet Potato JoJos

chipotle honey mustard 12

Roasted Red Potatoes

(subject to availability) 9

Wood Oven Heirloom Tomato

garlic butter | parmesan | fresh basil 9

STEAKS & CHOPS

All natural USDA Prime beef from Niman Ranch and 44 Farms out of Texas. All of our beef is either dry or wet aged

*Chipotle Steak Tenderloin

Avocado chimichuri
10oz. 26

*Medallions + Mushrooms

bacon wrapped | sauteed portabellas | bleu cheese butter | arugula 32

*USDA Prime Sirloin

Baseball-cut 12oz. 37

*Filet Mignon

tender center-cut
8oz. 43 12oz. 52

Kings Crown

Filet Mignon | lump crab cake | bearnaise sauce
53

*USDA Prime New York Strip

16oz. 49

*USDA Prime Cowboy Ribeye

28 Day Dry Aged
22oz. 69

*USDA Prime Delmonico

21 day aged thick-cut boneless ribeye 20oz. 58

*Kurobuta Pork Chop

Apple brandy butter | aged cheddar garlic mashed potato 11oz. 32

ADD Oscar style

Lump crab cake | asparagus | bearnaise
15

ADD Giant Shrimp Scampi

Garlic butter broiled 16

ADD Bleu Cheese Crust 6

COMBO PLATES

Filet Mignon & 3/4 Lbs. Lobster 84

Filet Mignon & 3/4 Lbs. King Crab 84

Beer Battered Halibut & BBQ Shrimp

Hand-cut fries | coleslaw 39

Kurobuta Pork

Chop & BBQ Shrimp

white cheddar mashed | roasted asparagus 47

Chicken Florentine & Broiled 3/4 Lbs. Lobster

Garlic butter | Toasted orzo pilaf 72

PRIX FIXE \$78

Make a selection from each category

SALAD

Choose any soup or salad

APPETIZER

Individual Shrimp Cocktail OR Chan's Ribs OR Lump Crab Cake

ENTREE (choose 1)

8oz. Filet Mignon

14oz. USDA Prime New York Strip

Ahi Tuna

Chicken Florentine & Lobster

SIDE

Choose any side

DESSERT

Choose any dessert

PRIX FIXE \$65

Select one from each category to create the perfect dinner.

SALAD

House or Caesar

APPETIZER

Individual Shrimp Cocktail
OR

Chan's Ribs

ENTREE (choose 1)

Medallions & Mushrooms

USDA Prime Sirloin

BBQ Shrimp

Fresh Market Catch

Chicken Florentine

SIDE

Choose any side

DESSERT

New Orleans Bread Pudding
OR

Double Chocolate Torte

Locally Grown...

Our commitment to outstanding quality, local sourcing, natural ingredients, warm service and a great wine list will leave you craving more.



a BonPatt Company
www.bonpatt.com

Weddings::Corporate::Catering

From banquets at our facility featuring private space for up to 100 to off-site catering at the venue of your choice, we've got you covered. Check us out at

www.christophersut.com