



RESTAURANT

DINNER MENU

SOUP & APPETIZERS

FRENCH ONION	\$ 8
SOUP DU JOUR MADE FRESH DAILY	\$ 7
SHRIMP COCKTAIL FRESH HORSERADISH SAUCE AND LEMON	\$ 15
FRIED CALAMARI SWEET CHILLI SAUCE	\$10
FRESH LUMP CRAB CAKES HERB AIOLI	\$10
WILD MUSHROOM AND TRUFFLE RISOTTO ASPARAGUS AND PARMESAN CHEESE	\$10
PIZZETTE CHARRED TOMATOES , PROSCIUTTO ,FRESH MOZZARELLA PORT WINE REDUCTION	\$10

SALADS

HELDRICH BABY LETTUCE ,GOLDEN BEETS ,GOAT CHEESE CANDIED NUTS WALNUT VINAIGRETTE	\$10
CHILLED LOBSTER FRISSE TOMATOES, CORN, POTATOES, MUSTARD VINAIGRETTE.	\$14
HOUSE MIXED GREENS CUCUMBER ,TOMATOES ,CARROT THREADS ,BALSAMIC VINAIGRETTE	\$ 9
TRADITIONAL CAESAR CREAMY ANCHOVY DRESSING	\$ 9
SMOKED COBB ROMAINE LETTUCE ,SMOKED HAM AND TURKEY ,BLUE CHEESE,BACON,TOMATOES ,HARD BOILED EGGS ,RED WINE VINAIGRETTE	\$10
GRILLED AHI TUNA NICOISE VERT, NICOISE OLIVES ,TOMATOES ,,HARD BOILED EGGS ,POTATOES ,SHERRY VINAIGRETTE	\$14 FRISSE HARICOT

ENTREES

GRILLED: PORK TENDERLOIN FIG BALSAMIC GLAZE, CELERY ROOT GRATIN <i>SEASONAL VEGETABLES</i>	\$ 22
N.W. KING SALMON APPLE FENNEL SALAD, HAZELNUTS, APPLE CIDER VINAIGRETTE	\$ 22

SEARED:

MOROCCAN SPICED BIG EYE TUNA STEAK \$ 25
BLACK BEAN PUREE, CILANTRO CREAM, SEASONAL VEGETABLES

SEA BASS \$ 25
BASIL RISOTTO, TOMATO CONFIT

WILDE MUSHROOM & DUCK RISOTTO \$ 19
BUTTERNUT SQUASH WITH WHITE TRUFFLE ESSENCE

GRILLED:

12 OZ NEW YORK STRIP \$ 26
BAKED POTATO, SEASONAL VEGETABLES AND SHALLOT
MARMALADE

8 OZ FILET MIGNON \$ 28
WILDE MUSHROOM AND TRUFFLE SCENTED
MASH POTATOES, SEASONAL VEGETABLES, PORT WINE
REDUCTION

8 OZ HANGER STEAK \$ 22
PETITE GREEN SALAD, FRITES, BALSAMIC REDUCTION

10 OZ VEAL CHOP \$ 27
RAGOUT OF SEASONAL VEGETABLES, MUSHROOM CREAM
SAUCE

ROTISSERIE NATURAL CHICKEN \$19
WHIPPED POTATOES, SEASONAL VEGETABLES

SEARED DUCK BREAST \$20
PEARL ONION APPLE HASH, SUNDRIED CHERRY DEMI GLAZE

SHRIMP & CRAB SCAMPI \$22
SERVED WITH ANGEL HAIR PASTA

LOBSTER ALFREDO \$22
PAPPARDELLE PASTA, MUSHROOM, TOMATOES, ASPARAGUS

ALL ENTREES SERVED WITH SELECT SPRING VEGETABLES

SIDES\$8

WHIPPED POTATO

CRISPY HOME CUT FRITES

SEA SALTED BAKED POTATOES

FRESH CREAMED OR SAUTÉED SPINACH

Please join us for these monthly Christopher's Restaurant events!
(Call 732.214.2200 for upcoming event dates)

Theme Lunch Buffet

Monday – New York, New York

Tuesday – Italian

Wednesday – Mexican

Thursday – California

Friday – Southern Seafood


BAR

Weekend Events in Christopher's Bar

Every Friday:

Jazz Night

**Enjoy your favorite cocktail and spirits along with cool jazz starting
9pm to 12 am**

Every Saturday Night:

Latin Nights

Starting 9pm to 12am

Enjoy your weekend at Christopher's Bar!

Call 732.214.2200 for this weekend's happenings.

Private Party or Event:

Christopher's Restaurant & Bar are available to rent for any occasion.

Call the Restaurant Manager at 732-214-8474 for more information
