

B. Christopher's
201 North Elm Street
Greensboro, North Carolina
Reservations (336) 274-5900

B.
CHRISTOPHER'S

THE GREAT AMERICAN STEAKHOUSE

OUR STORY

At B. Christopher's, we want you to know that everything on this menu is fresh, all-natural, hand-selected and local when in season. This is "real food" with no trans fats, hormones or pesticides. Our beef is corn-fed, our fish is fresh and line caught, our chicken is free-range and our produce is locally grown in season. We're proud of what we put on your table.

Thanks for coming over for dinner. As always, we're glad you're our guest at B. Christopher's, "The Great American Steak House."

Appetizers

Three Cheese Ravioli \$9

Tomatoes, peas and white wine butter

Salt and Pepper Fried Calamari \$9

with spicy chive aioli

Oyster Rockefeller \$13

Spinach, butter, bacon and parmesan

Bacon Wrapped Jumbo Shrimp \$14

with horseradish-orange marmalade

• Oysters on the 1/2 Shell \$2 Each

Zesty cocktail & red onion dill mignonette sauce

Jumbo Lump Crab Cakes \$14

Lemon-dill aioli and roasted corn tomato relish

Lump Blue Crab and Avocado Cocktail \$14

Lime, cilantro, dill and tomato

Goat Cheese, Tomato & Spinach Turnover \$9

Corn relish, tomato and balsamic glaze

Appetizer Platter (Parties of 4 or more) \$12 pp

Bacon wrapped shrimp, crab cake, calamari and onion crisps

Soups

Lobster Bisque \$7

Rich and creamy with a touch of sherry

Baked French Onion Soup \$7

Guyere and french bread crouton

Salads

Untraditional Caesar Salad \$7

Heart of romaine smoked on the char-grill with Caesar dressing and shaved reggiano parmesan

Iceberg Wedge Salad \$7

Blue cheese dressing, onion, bacon and tomato

Warm Bacon Spinach Salad \$7

Warm bacon dressing, goat cheese, chopped egg and onion

Farmer's Market Sides \$6 ea.

Garlic Mashed Potatoes

Fried Onion Crisps

Shoestring French Fries

Corn Crème Brulee

Sautéed Green Beans

Sautéed Spinach

Asparagus with Béarnaise

Caramelized Brussels and Bacon

Braised Mushrooms

1600° Seared Steaks

All steaks are corn-fed and wet-aged for at least 28 days. Each steak is served with your choice of side and sauce.

Filet Mignon (10oz.) \$37

Petite Filet Mignon (6oz.) \$31

New York Strip (14oz.) \$34

Blackened Cajun Rib Eye (14oz.) \$34

Served with horseradish cream

Bone-In Filet Mignon (12oz.) \$44

Delmonico (22oz.) \$42

Center Cut Bone-In Ribeye

Steaks for Two

Each steak is served with two sides and two sauces.

Chateaubriand for Two \$76

Center cut tenderloin seared and sliced

Porterhouse for Two \$78

Best of both worlds carved off the bone for you!

Complementary Steak Sauces

Cabernet Mushroom Sauce

Horseradish Cream Sauce

Béarnaise Sauce

Maitre D'Butter

Steak Accompaniments

Choose any steak and have it to your liking

Crumbled Wisconsin Blue Cheese \$5

"Oscar Style" \$12

With lump crab, asparagus and béarnaise

"Gulf Style" \$12

With fried oysters, asparagus and béarnaise

"Au Poivre Style" \$7

With peppercorns and brandy cream sauce

Fish and Other Entrees

Blackened Salmon \$26

Pesto potatoes, green beans and red wine sauce

Seared Scallop Risotto \$32

English peas, bacon, demi glaze and reggiano parmesan

Oven Roasted Free Range Chicken \$24

Garlic mashed potatoes, Herbes de Provence and green beans

Goat Cheese Stuffed Portabella Mushroom \$20

Spinach, balsamic glaze, potatoes and onion crisps