

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

B.
CHRISTOPHER'S

SINGLE USE

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 \$10
White wine butter cream sauce

Tuna Crudo \$14
Cilantro, radish, shallot, citrus, micro greens

Salt and Pepper Fried Calamari \$10
With spicy chive aioli

Oyster Rockefeller \$13
Spinach, butter, bacon and parmesan

Bacon-Wrapped Jumbo Shrimp \$14
With horseradish-orange marmalade

Jumbo Lump Crab Cake \$14
Lemon-dill aioli and roasted corn tomato relish

Soups

Lobster Bisque \$7
Rich and creamy with a touch of sherry

Baked French Onion Soup \$7
Gruyère and French bread crouton

Salads

Untraditional Caesar Salad \$9
Heart of romaine smoked on the char-grill with Caesar dressing and shaved reggiano parmesan

Iceberg Wedge Salad \$8
Blue cheese dressing, onion, bacon and tomato

Warm Bacon Spinach Salad \$8
Warm bacon dressing, goat cheese, chopped egg and onion

Farmer's Market Sides \$7 ea.

Garlic Mashed Potatoes	Sautéed Spinach
Fried Onion Crisps	Asparagus with Béarnaise
Shoestring French Fries	Caramelized Brussels and Bacon
Corn Crème Brûlée	Braised Mushrooms
Sautéed Green Beans	Duck Fat Fried Potatoes

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.) \$47

Petite Filet Mignon (6oz.) \$39

New York Strip (14oz.) \$42

Blackened Cajun Rib Eye (14oz.) \$42
Served with horseradish cream

Signature Steak for Two

Each steak is served with two sides and two sauces.

Chateaubriand for Two \$88
Center-cut tenderloin; seared and sliced

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 \$32
Pesto potatoes, green beans and red wine sauce

Seared Scallop Risotto \$36
Bacon, demi-glaze and reggiano parmesan

Oven-Roasted Free Range Chicken \$26
Garlic mashed potatoes, Herbes de Provence and green beans

Goat Cheese Stuffed Portabella Mushroom \$22
Spinach, balsamic glaze, potatoes and onion crisps

FEATURED WINES BY THE PRISONER WINE CO.

We have partnered with an iconic California winery based in the heart of the Napa Valley to bring you some incredible wines in a smaller format

The Prisoner **Chardonnay**,
Carneros 2019 [half bottle]
Full and rich with tropical fruit,
toasted oak and vanilla
31

The Prisoner **Cabernet Sauvignon**,
Napa Valley 2018 [half bottle]
Black cherry and plum layered with vanilla and
baking spice with a full, lush finish
51

The Prisoner **Red Blend**,
Napa Valley 2019 [half bottle]
Red and blue fruits with vanilla notes
and a smooth finish
41

Champagne & Sparkling Wine

- Castellblanch Brut, Spain NV **35**
Well-balanced with an excellent finish
- Moët & Chandon, Imperial, Epernay NV 1/2 bottle **36**
Soft and elegant with peach and pear notes
- Domaine Carneros by Taittinger, Brut, Napa Valley 2014 **45**
Clean, crisp and hints of fresh bread & lemon zest
- Veuve Clicquot, Brut, Reims NV **90**
Symphony of flavors staying true to the finish
- Avissi Prosecco, Veneto NV **9/45**
Fragrant honeysuckle with green apple, ripe pear, and a delicate finish


A.B.C. (Anything But Chardonnay)

- Emmolo **Sauvignon Blanc**, Napa Valley 2017 **30**
Lemon, lime and grapefruit with hints of mineral
- Ferrari-Carano **Fumé Blanc**, Sonoma 2019 **9/36**
Bright fruit mixed with fresh grass and grapefruit
- Echo Bay **Sauvignon Blanc**, Marlborough 2019 **10/40**
Zesty citrus, passionfruit, grapefruit flavors.
- Chateau de Sancerre **Blanc**, Sancerre 2018 **12/48**
Citrus and white flowers, pleasant minerality.
- Barone Fini, **Pinot Grigio**, Valdadige 2019 **8/32**
Lemon, honeydew and melon flavors
- S.A. Prum 'Essence,' **Riesling**, Mosel 2018 **9/36**
Crisp and elegant fruit with slight mineral
- Sauvion, **Vouvray**, Loire Valley 2019 **32**
Balanced acidity, apricot, slight minerality
- Terra d'Oro, **Rosé**, Amador County 2019 **9/36**
A refreshing, just off-dry finish


Chardonnay

- Laurent Miquel 'Pere et Fils,' Vin de Pays d'Oc 2018 **9/36**
Subtle notes of apricot and peach
- Pacific Heights, Russian River Valley 2016 **35**
Meyer lemon, honeydew melon and roasted coconut
-  J. Lohr, Arroyo Vista Vnyd., Arroyo Seco 2018 **11/44**
Rich and buttery with an intense fruit finish
- Cambria Katherine's Vnyd., Santa Maria Valley 2017 **46**
Full-bodied, richly textured and fresh on the palate
- Silver by Mer Soleil, Unoaked, Santa Lucia Highlands 2017 **50**
Mouth-filling richness on the palate
-  Trefethen, Oak Knoll District, Napa 2018 **58**
Rich, well-balanced with a bright apple finish
- Stag's Leap Wine Cellars 'Karia,' Napa Valley 2018 **68**
Soft entry and crisp finish with hints of vanilla

Pinot Noir/Burgundy

- Alpataco, Patagonia 2019 **9/36**
Raspberry, strawberry and hints of vanilla and cocoa from oak aging
-  Carmel Road, Monterey 2017 **11/44**
Ripe figs layered with cherry and mocha
- Lyric by Etude, Santa Barbara County 2018 **50**
Luscious and loaded with sweet, beautifully balanced fruit
- Meiomi, Monterey/Santa Barbara/Sonoma Counties 2018 **62**
An extremely layered wine, both in structure and flavor
- Louis Jadot, Pommard 2017 **98**
Cherry and earthy tobacco flavors wrapped up in dusty tannins

Cabernet Sauvignon

-  Pedroncelli '3 Vineyards,' Dry Creek Valley 2017 **9/32**
Red currant, ripe berry and a slightly spicy touch
-  Kunde Family Estate, Sonoma 2016 **11/44**
Layered with bright cherries and spice
- Decoy by Duckhorn, Sonoma County 2018 **49**
Oak-inspired notes, caramel, mocha and baking spices
- Black Stallion, Napa Valley 2017 **50**
Full body with notes of toasty chestnuts
- Silver Palm, North Coast 2017 **13/52**
Intense flavors of black currant
- Starmont by Merryvale, Napa Valley 2017 **58**
Soft entry, round with medium weight
- Ferrari-Carano, Alexander Valley 2017 **62**
Classic fruits and soft tannins are elegant
- Arrowood, Sonoma County 2016 **65**
Sleek and concentrated with dark fruit, spice, cola and cedar
- Sequoia Grove, Napa Valley 2017 **76**
Dark aromas and elegant finish
- Freemark Abbey, Napa Valley 2016 **78**
Spicy sweetness of oak, cedar, cinnamon, clove and toast
- BV, Rutherford 2016 **83**
Blackberry, dark plum, black cherry, chocolate and tobacco leaf
- Stag's Leap Wine Cellars 'Artemis,' Napa Valley 2018 **92**
Medium-bodied mouthfeel with round, satin-like tannins
- Jordan, Alexander Valley 2016 **99**
Concentrated and soft tannins
- Silver Oak, Alexander Valley 2016 **100**
Elegant and expressive, echoing the aroma notes
- Cakebread, Napa Valley 2017 **110**
Full-bodied Cabernet with hints of dark chocolate and spice
- Mt. Brave, Mt. Veeder, Napa 2016 **115**
Dark red fruit, flowers, mint and crushed rocks
- Caymus, Napa Valley 2019 **120**
Complex flavors of tobacco, mocha and cedar
- Silver Oak, Napa Valley 2015 **155**
Dark and concentrated flavors of cassis, coffee and chocolate

Red Blends

- Trefethen 'Double T' Red, Napa Valley 2018 **14/56**
Black cherry, blackberry wrapped in cedar, cinnamon, and clove
- J. Lohr 'Pure Paso,' Paso Robles 2017 **58**
Classic Cabernet Sauvignon with its savory notes are wrapped in the dark fruit character of Petite Sirah
- Villa Antinori Rosso, Tuscany 2017 **15/60**
Black cherries, dark plums and spicy vanilla notes
- Domaine Galevan Rouge, Chateauneuf-du-Pape 2015 **84**
Stewed ripe strawberries, plums, leather and spice


A Red Less Traveled

- The Crusher, **Petite Sirah**, Clarksburg, 2017 **8/32**
Silky texture and crisp acidity with delicious flavor
- Terrazas Altos del Plata, **Malbec**, Mendoza 2018 **8/32**
Black fruit, pepper and a smooth finish
- Terra d'Oro, **Zinfandel**, Amador County 2017 **9/36**
Very layered and complex
- Faustino VII Tinto, **Tempranillo**, Rioja 2017 **40**
Medium-bodied with a balance of fruit and tannins

Reserve Wines By the Glass

- The Snitch **Chardonnay** by The Prisoner, Napa 2018 **16**
Fresh tropical fruit, apple, and pear with a rich balanced finish
- Belle Glos "Balade" **Pinot Noir**, Santa Maria Valley 2019 **20**
Bright cherry, blackberry jam, raspberry tart and toasted oak with notes of violets and cherry cola
- Duckhorn **Merlot**, Napa Valley 2017 **25**
Layers of amaretto, sweet spice and cedar

- Trinchero Mario's Vnyd. **Cabernet Sauvignon**, Napa Valley, 2015 .. **25**
Dried cherry, briary berry compote with notes of spice, toasty oak and a lengthy finish
- Michele Chiarlo "Tortoniao" **Barolo**, Piemonte 2015 **28**
Robust fruit, oaky tannins and enjoyable smokiness

These wines are poured using the  CORAVIN[®] System

Online reservations, private dining info & gift cards | www.bchristophers.com

*All wines and vintages are subject to change without notice

