

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



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.”

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 one sauce.

- Filet Mignon (10oz.) • \$63
- Petite Filet Mignon (7oz.) • \$54
- New York Strip (14oz.) • \$52
- Blackened Cajun Rib Eye (14oz.) • \$61
Served with horseradish cream

Surf & Turf • \$59
Sliced filet tenderloin, 2 jumbo shrimp and 2 seared scallops sautéed in garlic and butter, foyot sauce and choice of side

Add-Ons

- Sautéed Shrimp (3) • \$9
- Seared Scallops (3) • \$12
- Shrimp (2) & Scallops (2) • \$14

Signature Steak for Two

Served with two sides and two sauces.

Chateaubriand for Two • \$112
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 \$6

“Oscar Style” \$12
With lump crab, asparagus and béarnaise

“Gulf Style” \$12
With fried oysters, asparagus and béarnaise

“Au Poivre Style” \$9
With peppercorns and brandy cream sauce

Fish and Other Entrees

Blackened Salmon • \$35
Pesto mashed potatoes, green beans and red wine sauce

Seared Scallop Risotto \$37
Bacon, demi-glaze, reggiano parmesan and roasted tomatoes

Oven-Roasted Free Range Chicken \$31
Garlic mashed potatoes, Herbes de Provence, green beans and honey

Goat Cheese Stuffed Portabella Mushroom \$26
Spinach, balsamic glaze, mashed potatoes and onion crisps

Appetizers

- Three Cheese Ravioli \$13
White wine butter cream sauce
- Tuna Crudo • \$15
Cilantro, radish, shallot, citrus, micro greens, jalapeño
- Oyster Rockefeller \$16
Spinach, butter, bacon and parmesan
- Bacon-Wrapped Jumbo Shrimp \$15
With horseradish-orange marmalade
- Jumbo Lump Crab Cake \$21
Lemon-dill aioli and roasted corn tomato relish
- Beef Carpaccio • \$19
Rare shaved filet, lemon juice, capers, horseradish cream, toast points
- Shrimp Cocktail • \$16
Cocktail sauce, raw horseradish, lemon

Soups

- Lobster Bisque \$11
Rich and creamy with a touch of sherry
- Baked French Onion Soup \$10
Gruyère and French bread crouton

Salads

- Untraditional Caesar Salad \$12
Heart of romaine smoked on the char-grill with Caesar dressing and shaved reggiano parmesan
- Iceberg Wedge Salad \$12
Blue cheese dressing, onion, bacon and tomato
- Warm Bacon Spinach Salad \$13
Warm bacon dressing, goat cheese, chopped egg and onion

Farmer’s Market Sides \$9 ea.

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

20% Gratuity will be added to parties of 6 or more

• Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, raw oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

B.

CHRISTOPHER'S COCKTAILS

Lavender Nights 🍹 <i>Hendrick's Gin, lavender syrup, lemon juice, pink cranberry juice</i> 15	Elm Street Manhattan 🍹🍷 <i>Bulleit Rye, sweet vermouth, bitters, luxardo cherry</i> 15	Classic Negroni 🍷 <i>Sutler's Gin, Campari, local sweet vermouth</i> 16
Autumn Aperol Spritz 🍹 <i>Aperol, apple cider, Prosecco, club soda, cinnamon sugar rim</i> 15	Kentucky Mule 🍷 <i>Maker's Mark Bourbon, fresh lime juice, ginger beer</i> 14	Pale Pink Cosmo 🍹 <i>Tito's Vodka, fresh lime juice, Cointreau, simple syrup, cranberry</i> 13
Pomegranate Rosemary Margarita 🍹 <i>Don Julio Blanco Tequila, Cointreau, fresh lime juice, pomegranate syrup, raw sugar rim, garnished with torched rosemary sprig</i> 17	Georgia Peach Martini 🍹 <i>Ketel One Vodka, peach schnapps, orange juice, peach purée</i> 14	Smoked Old Fashioned 🍷 <i>Woodford Reserve Bourbon, orange peel, luxardo cherry, simple syrup, bitters, smoked with wood chips</i> 16
Espresso Martini 🍹 <i>Kvell Vodka, espresso, Bailey's, Kahlua, toasted marshmallow, choice of: traditional. peanut butter or pumpkin spice</i> 16		

Champagne & Sparkling Wine

Montparnasse, Brut, France NV 10/45 <i>White flowers, pear, and citrus, dried fruits and toasted aromas</i>	
Da Luca Prosecco, Veneto NV 12/48 <i>Fragrant honeysuckle with green apple, ripe pear, and a delicate finish</i>	
Domaine Carneros by Taittinger, Brut, Napa Valley 2022 68 <i>Clean, crisp and hints of fresh bread & lemon zest</i>	
Nicolas Feuillatte Brut, Chouilly/Champagne NV 92 <i>Full-bodied with yellow and white fruit and hint of toasted brioche</i>	
Veuve Clicquot Brut, Yellow Label, Reims NV 110 <i>Very fresh nose with mineral notes, yellow and citrus fruits</i>	

A.B.C. (Anything But Chardonnay)

Ferrari-Carano, Fumé Blanc , Sonoma 2023 11/44 <i>Bright fruit mixed with fresh grass and grapefruit</i>	
Koha, Sauvignon Blanc , Marlborough 2025 11/44 <i>Intense aromas of grapefruit and lively passionfruit</i>	
Charles Debourges, Sauvignon Blanc , Sancerre 2024 19/76 <i>Citrus and white flowers, pleasant minerality</i>	
Barone Fini, Pinot Grigio , Valdadige 2025 11/44 <i>Lemon, honeydew and melon flavors</i>	
J. Baumer, Riesling , Rheingau 2024 11/44 <i>Young, clean and fresh, touch of apple, herbs and citrus</i>	
Fleurs de Prairie, Rosé , Provence 2025 12/48 <i>A refreshing, just off-dry finish</i>	
Belle Glos 'Oeil de Perdrix,' Rosé , Sonoma County 2023 18/72 <i>Offers a sweet richness of peach, kiwi and watermelon</i>	

Chardonnay

Jean Bouchard, France 2023 11/44 <i>Silky-smooth and velvety with a soft, well-balanced finish</i>	
J. Lohr, Arroyo Vista Vnyd., Arroyo Seco 2024 12/48 <i>Rich and buttery with an intense fruit finish</i>	
Silver by Mer Soleil, Unoaked, Santa Lucia Highlands 2023 50 <i>Mouth-filling richness on the palate</i>	

 Trefethen, Oak Knoll District, Napa Valley 2024 16/64 <i>Rich, well-balanced with a bright apple finish</i>	
Stag's Leap Wine Cellars 'Karia,' Napa Valley 2023 68 <i>Soft entry and crisp finish with hints of vanilla</i>	
Rombauer, Napa Valley 2024 79 <i>Creamy texture, butter, vanilla oak</i>	

Pinot Noir

 Carmel Road, Monterey 2023 12/48 <i>Ripe figs layered with cherry and mocha</i>	
Erath 'Resplendent,' Willamette Valley 2024 14/56 <i>Razor-focused flavors of dark cherry and red plum</i>	
Lyric by Etude, Santa Barbara County 2024 52 <i>Luscious and loaded with sweet, beautifully balanced fruit</i>	
Meiomi, Monterey/Santa Barbara/Sonoma Counties 2024 62 <i>An extremely layered wine, both in structure and flavor</i>	
Cakebread, Two Creeks, Anderson Valley 2023 90 <i>Aromas of black currant with intense dark fruit and chocolate flavors</i>	
Belle Glos 'Clark & Telephone,' Santa Maria Valley 2024 24/96 <i>Aromas of plum & brown spice turns to sweet caramel flavors leading to cranberry, spice and blackberry</i>	

Cabernet Sauvignon

 Pedroncelli 'Brother's Mark,' Dry Creek Valley 2023 11/44 <i>Powerful black fruits and charred-oak flavors drive full-bodied wine</i>	
Decoy by Duckhorn, Napa County 2023 50 <i>Oak-inspired notes, caramel, mocha and baking spices</i>	
Oak Farm, Lodi 2023 50 <i>Deep, dark, and luscious, loaded with big fruit-forward flavors</i>	
Silver Palm, North Coast 2023 15/60 <i>Intense flavors of black currant</i>	
 Sketchbook by Parducci, Mendocino County 2024 16/64 <i>Dark berry and chocolate flavors are enriched by toasty oak tones</i>	
Canvasback, Red Mountain, Washington 2022 20/80 <i>Deeply complex structure displaying notes of black plum and nutmeg</i>	
Sequoia Grove, Napa Valley 2022 85 <i>Dark aromas and elegant finish</i>	
Rombauer, Napa Valley 2023 98 <i>Red currant, mint, warm pie crust</i>	
Jordan, Alexander Valley 2021 99 <i>Concentrated and soft tannins</i>	
Freemark Abbey, Napa Valley 2021 104 <i>Spicy sweetness of oak, cedar, cinnamon, clove and toast</i>	
Stag's Leap Wine Cellars 'Artemis,' Napa Valley 2023 110 <i>Medium-bodied mouthfeel with round, satin-like tannins</i>	
BV Tapestry, Napa Valley 2021 28/112 <i>Chewy tannins and attractive black currant and blackberry character</i>	
Cakebread, Napa Valley 2022 119 <i>Full-bodied Cabernet with hints of dark chocolate and spice</i>	
Caymus, Napa Valley 2023 135 <i>Complex flavors of tobacco, mocha and cedar</i>	
Silver Oak, Alexander Valley 2022 135 <i>Elegant and expressive, echoing the aroma notes</i>	
Stonestreet, Alexander Valley 2013 148 <i>Rich and inviting with framed tannins and incredible length</i>	
Penfolds 'California Collection' Bin 704, Napa Valley 2020 162 <i>Bright currant and strawberry flavors. Savory sage, dried herb & black pepper</i>	
Mt. Brave, Mt. Veeder, Napa Valley 2019 185 <i>Dark red fruit, flowers, mint and crushed rocks</i>	
Silver Oak, Napa Valley 2021 198 <i>Bright fruit with savory notes and flowing texture</i>	
Orin Swift 'Mercury Head,' Napa Valley 2023 225 <i>Ripe cassis, cherries, menthol, cedar</i>	

Red Blends

Decoy Red by Duckhorn, Sonoma County 2023 15/60 <i>Black cherry, blackberry wrapped in cedar, cinnamon, and clove</i>	
J. Lohr 'Pure Paso,' Paso Robles 2023 60 <i>Artfully blends Cabernet Sauvignon and Petite Sirah</i>	
Bosco Montepulciano d'Abruzzo, Italy 2024 15/60 <i>Black cherries, dark plums and spicy vanilla notes</i>	
Crous St Martin, Châteauneuf-du-Pape 2022 80 <i>Complex wine with roundness, power, and a long mouthfeel</i>	
The Prisoner, Napa Valley 2024 21/84 <i>Loaded with ripe, slightly sweet black cherry</i>	

A Red Less Traveled

Murphy-Goode, Merlot , California 2023 10/40 <i>Black cherry, blueberry, and blackberry; all tied together</i>	
The Crusher, Petite Sirah , Clarksburg 2020 10/40 <i>Silky texture and crisp acidity with delicious flavor</i>	
Quara, Malbec , Mendoza 2024 12/48 <i>Black fruit, pepper and a smooth finish</i>	
Saldo, Zinfandel , California 2023 15/60 <i>Vibrant fruit, spice and a hint of chocolate</i>	
Anciano No.3, Tempranillo , Rioja NV 45 <i>Lots of red fruit, a little bit of spice in the background</i>	
Duckhorn, Merlot , Napa Valley 2023 100 <i>Tempting aromas of ripe cherry and black raspberry</i>	
Michele Chiarlo, Barolo , Piemonte 2022 116 <i>Ample, good structure with a silky texture of tannins</i>	