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."

Appetizers

Three Cheese Ravioli $14
White wine butter cream sauce

Tuna Crudo • $16
Cilantro, radish, shallot, citrus, micro greens, jalapeño

Oyster Rockefeller $17
Spinach, butter, bacon and parmesan

Bacon-Wrapped Jumbo Shrimp $16
With horseradish-orange marmalade

Jumbo Lump Crab Cake $22
Lemon-dill aioli and roasted corn tomato relish

Beef Carpaccio • $20
Rare shaved filet, lemon juice, capers, horseradish cream, toast points

Shrimp Cocktail • $17
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 $13
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.

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

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.) • $67

Petite Filet Mignon (7oz.) • $58

New York Strip (14oz.) • $56

Blackened Cajun Rib Eye (14oz.) • $65
Served with horseradish cream

Surf & Turf • $61
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) • $11
Seared Scallops (3) • $13
Shrimp (2) & Scallops (2) • $16

Signature Steak for Two

Served with two sides and two sauces.

Chateaubriand for Two • $118
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" $13
With fried oysters, asparagus and béarnaise

"Au Poivre Style" $9
With peppercorns and brandy cream sauce

Fish and Other Entrees

Blackened Salmon • $36
Pesto mashed potatoes, green beans and red wine sauce

Seared Scallop Risotto $38
Bacon, demi-glaze, reggiano parmesan and roasted tomatoes

Oven-Roasted Free Range Chicken $32
Garlic mashed potatoes, Herbes de Provence, green beans and honey

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

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
Hendrick's Gin, lavender syrup, lemon juice, pink cranberry juice
15

Autumn Aperol Spritz
Aperol, apple cider, Prosecco, club soda, cinnamon sugar rim
15

Pomegranate Rosemary Margarita
Don Julio Blanco Tequila, Cointreau, fresh lime juice, pomegranate syrup, raw sugar rim, garnished with torched rosemary sprig
17

Elm Street Manhattan
Bulleit Rye, sweet vermouth, bitters, luxardo cherry
15

Kentucky Mule
Maker's Mark Bourbon, fresh lime juice, ginger beer
14

Georgia Peach Martini
Ketel One Vodka, peach schnapps, orange juice, peach purée
14

Classic Negroni
Sutler's Gin, Campari, local sweet vermouth
16

Pale Pink Cosmo
Tito's Vodka, fresh lime juice, Cointreau, simple syrup, cranberry
13

Smoked Old Fashioned
Woodford Reserve Bourbon, orange peel, luxardo cherry, simple syrup, bitters, smoked with wood chips
16

Espresso Martini
Kvell Vodka, espresso, Bailey's, Kahlua, toasted marshmallow, choice of: traditional. peanut butter or pumpkin spice
16

Champagne & Sparkling Wine

Montparnasse, Brut, France NV 11/46
White flowers, pear, and citrus, dried fruits and toasted aromas

Da Luca Prosecco, Veneto NV 12/48
Fragrant honeysuckle with green apple, ripe pear, and a delicate finish

Domaine Carneros by Taittinger, Brut, Napa Valley 2022 68
Clean, crisp and hints of fresh bread & lemon zest

Nicolas Feuillatte Brut, Chouilly/Champagne NV 92
Full-bodied with yellow and white fruit and hint of toasted brioche

Veuve Clicquot Brut, Yellow Label, Reims NV 110
Very fresh nose with mineral notes, yellow and citrus fruits

A.B.C. (Anything But Chardonnay)

Ferrari-Carano, Fumé Blanc, Sonoma 2024 ..... 11/44
Bright fruit mixed with fresh grass and grapefruit

Koha, Sauvignon Blanc, Marlborough 2025 ..... 12/48
Intense aromas of grapefruit and lively passionfruit

Charles Debourges, Sauvignon Blanc, Sancerre 2024 ..... 19/76
Citrus and white flowers, pleasant minerality

Barone Fini, Pinot Grigio, Valdadige 2025 ..... 12/48
Lemon, honeydew and melon flavors

J. Baumer, Riesling, Rheingau 2024 ..... 11/44
Young, clean and fresh, touch of apple, herbs and citrus

Fleurs de Prairie, Rosé, Provence 2025 ..... 13/52
A refreshing, just off-dry finish

Belle Glos 'Oeil de Perdrix,' Rosé, Sonoma County 2023 ..... 18/72
Offers a sweet richness of peach, kiwi and watermelon

Chardonnay

Le Meurger, Macon 2024 ..... 12/48
Silky-smooth and velvety with a soft, well-balanced finish

J. Lohr, Arroyo Vista Vnyd., Arroyo Seco 2024 ..... 13/52
Rich and buttery with an intense fruit finish

Silver by Mer Soleil, Unoaked, Santa Lucia Highlands 2023 50
Mouth-filling richness on the palate

Trefethen, Oak Knoll District, Napa Valley 2024 ..... 16/64
Rich, well-balanced with a bright apple finish

Stag's Leap Wine Cellars 'Karia,' Napa Valley 2023 68
Soft entry and crisp finish with hints of vanilla

Rombauer, Napa Valley 2024 79
Creamy texture, butter, vanilla oak

Pinot Noir

Carmel Road, Monterey 2023 ..... 13/52
Ripe figs layered with cherry and mocha

Erath 'Resplendent,' Willamette Valley 2024 ..... 14/56
Razor-focused flavors of dark cherry and red plum

Lyric by Etude, Santa Barbara County 2024 52
Luscious and loaded with sweet, beautifully balanced fruit

Meiomi, Monterey/Santa Barbara/Sonoma Counties 2024 62
An extremely layered wine, both in structure and flavor

Cakebread, Two Creeks, Anderson Valley 2023 90
Aromas of black currant with intense dark fruit and chocolate flavors

Belle Glos 'Clark & Telephone,'
Santa Maria Valley 2025 ..... 24/96
Aromas of plum & brown spice turns to sweet caramel flavors leading to cranberry, spice and blackberry

Online reservations & private dining info | www.bchristophers.com
*All wines and vintages are subject to change without notice

Cabernet Sauvignon

Pedroncelli 'Brother's Mark,' Dry Creek Valley 2023 ..... 12/48
Powerful black fruits and charred-oak flavors drive full-bodied wine

Decoy by Duckhorn, Napa County 2023 50
Oak-inspired notes, caramel, mocha and baking spices

Oak Farm, Lodi 2023 50
Deep, dark, and luscious, loaded with big fruit-forward flavors

Silver Palm, North Coast 2023 ..... 16/64
Intense flavors of black currant

Sketchbook by Parducci, Mendocino County 2024 ..... 17/68
Dark berry and chocolate flavors are enriched by toasty oak tones

Canvasback, Red Mountain, Washington 2022 ..... 20/80
Deeply complex structure displaying notes of black plum and nutmeg

Sequoia Grove, Napa Valley 2022 87
Dark aromas and elegant finish

Rombauer, Napa Valley 2023 98
Red currant, mint, warm pie crust

Jordan, Alexander Valley 2021 99
Concentrated and soft tannins

Freemark Abbey, Napa Valley 2022 104
Spicy sweetness of oak, cedar, cinnamon, clove and toast

Stag's Leap Wine Cellars 'Artemis,' Napa Valley 2023 110
Medium-bodied mouthfeel with round, satin-like tannins

BV Tapestry, Napa Valley 2021 ..... 29/116
Chewy tannins and attractive black currant and blackberry character

Cakebread, Napa Valley 2022 119
Full-bodied Cabernet with hints of dark chocolate and spice

Caymus, Napa Valley 2024 138
Complex flavors of tobacco, mocha and cedar

Silver Oak, Alexander Valley 2022 140
Elegant and expressive, echoing the aroma notes

Stonestreet, Alexander Valley 2013 148
Rich and inviting with framed tannins and incredible length

Penfolds 'California Collection' Bin 704, Napa Valley 2020 162
Bright currant and strawberry flavors. Savory sage, dried herb & black pepper

Mt. Brave, Mt. Veeder, Napa Valley 2019 185
Dark red fruit, flowers, mint and crushed rocks

Silver Oak, Napa Valley 2022 198
Bright fruit with savory notes and flowing texture

Orin Swift 'Mercury Head,' Napa Valley 2023 225
Ripe cassis, cherries, menthol, cedar

Red Blends

Decoy Red by Duckhorn, Sonoma County 2023 ..... 15/60
Black cherry, blackberry wrapped in cedar, cinnamon, and clove

J. Lohr 'Pure Paso,' Paso Robles 2023 60
Artfully blends Cabernet Sauvignon and Petite Sirah

Bosco Montepulciano d'Abruzzo, Italy 2024 ..... 15/60
Black cherries, dark plums and spicy vanilla notes

Crous St Martin, Châteauneuf-du-Pape 2022 80
Complex wine with roundness, power, and a long mouthfeel

The Prisoner, Napa Valley 2024 ..... 21/84
Loaded with ripe, slightly sweet black cherry

A Red Less Traveled

Murphy-Goode, Merlot, California 2023 ..... 10/40
Black cherry, blueberry, and blackberry; all tied together

Parducci, Petite Sirah, Mendocino County 2024 ..... 12/48
Silky texture and crisp acidity with delicious flavor

Quara, Malbec, Mendoza 2024 ..... 12/48
Black fruit, pepper and a smooth finish

Saldo, Zinfandel, California 2023 ..... 15/60
Vibrant fruit, spice and a hint of chocolate

Anciano No.3, Tempranillo, Rioja NV 45
Lots of red fruit, a little bit of spice in the background

Duckhorn, Merlot, Napa Valley 2023 100
Tempting aromas of ripe cherry and black raspberry

Michele Chiarlo, Barolo, Piemonte 2022 116
Ample, good structure with a silky texture of tannins

CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE
www.sustainablewinegrowing.org