

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*