

To Start With...

Penn Cove mussels steamed in white wine, cream, herbs and plenty of garlic
9.50 10 oz. / 15.50 20 oz.

*Vine ripened tomatoes and basil with fresh mozzarella pearls,
drizzled with balsamic vinegar and olive oil* 9.50

*“Caesar style” calamari sautéed with bacon, artichokes, anchovy,
lemon and romaine hearts* 10.50

*Salmon crab cakes served with a red pepper and basil aioli and a wilted
green salad with bacon, tomatoes and artichokes* 11.95

Warm mushroom, cheese and dill fondue with toasted La Brea baguette 9.50

From the Soup Pot...

Christopher’s classic clam chowder
cup 4.50 bowl 5.50

A rich tomato cream soup topped with spinach and a grilled prawn
cup 5.50 bowl 6.50

Salads etc...

*Sliced flat iron steak with Willowood Farm’s mixed greens in a pesto vinaigrette
with Kalamata olives, sundried tomatoes, roasted red peppers,
feta cheese and croutons** 15.95

*Caesar salad topped with croutons and parmesan cheese** 8.50

Chicken 3.50

Salmon 4.00

Prawns 5.00

Flat Iron Steak 5.00

Warm Seafood Salad

*Assorted seafood sautéed in a roasted tomato vinaigrette served
over mixed greens with vegetables* 15.95

**May contain raw or undercooked animal product which could pose a health risk to people with certain medical conditions*

From the Ocean...

*Christopher's King salmon, slow baked in a raspberry barbecue sauce
with sautéed greens and wild rice 23.50*

Penn Cove Seafood Stew

*A variety of seafood simmered in a light tomato broth,
fresh vegetables served with a garlic ciabatta roll 19.95*

To the Land...

*Succulent bacon wrapped pork tenderloin with a mushroom au jus,
smoked cheddar cheese potato au gratin and broccoli 17.95*

*Oven roasted chicken rubbed with whole-grain mustard and herbs served over
summer vegetables and Willowood farm potatoes 18.50*

*Grilled beef tenderloin prepared with green asparagus
and a four mushroom risotto* 26.00*

and Pasta, of Course...

Linguine Alfredo in a light cream sauce with parmesan cheese

Chicken 15.95

Seafood 18.95

Linguini in a smoked salmon cream sauce with spinach & cracked black pepper 16.50

Grilled prawns served with gnocchi & prosciutto in a vodka-tomato cream sauce 20.50

*Lamb meatballs served over linguini in a marinara sauce with sautéed tomatoes, red
bell peppers and basil, topped with grilled zucchini 16.95*

Penne pasta in a tomato cream sauce with mushrooms and roasted sausage 15.50

Cheese ravioli in a pesto cream sauce with toasted pine nuts and vegetables 15.50

*All Entrees are served with a house salad to start
18% Gratuity added to parties 8 people and over*