

# Salad's

**Okanagan Salad** - Spring mix, mandarin segments, fresh berries, carrots, candied pecans and Macedonian feta with a red miso dressing.

starter \$7 entree \$11

**The Roman Caesar** - Romaine hearts, herbed croutons in our house-made creamy dressing.

starter \$6 entree \$10

**Baby Spinach** - Baby spinach, mandarin segments, red onions, topped with a citrus vinaigrette. \$11

**West Coast Prawn Salad** - Chopped avocado, fresh strawberries, feta, candied pecans, julienne carrots, organic greens and baby spinach, citrus vinaigrette, warm sauteed prawns. \$15

add to any salad: chicken or prawns \$5  
steak \$7

# Starters

**Sautéed Prawns** - Simple and perfect! Served with tzatziki and pita crisps.

\$11

**Calamari** - Golden deep fried with tzatziki.

\$9

**Escargot** - Baked with red wine, shallots, creamy garlic butter.

\$10

**Crab Cakes** - Crispy fried, served with a mustard artichoke aioli.

\$12

**Mussels** - Fresh mussels steamed to perfection, served in a saffron cream sauce.

\$14

**Bacon Wrapped Scallops** - Digby scallops wrapped in bacon, served with our own cocktail sauce. \$14

**Fresh Shucked Oysters** - Served with a red wine shallot vinaigrette. (limited availability) each \$2.50

**Flaming Saganaki** - Pan fried kefalograviera cheese flambèed with brandy, served with pita crisps. \$13

## Crispy Buttermilk Chicken

Served with a sweet and spicy chili sauce. \$12

**Sweet Chilli Chicken** - With a sweet chilli sauce. \$12

## Mushroom Neptune

Succulent baked mushroom caps with a blend of crab, shrimp and cream cheese. \$10

**Shaved Prime Rib** - Black Angus Beef served with caramelized onions and melted havarti cheese, topped with a fresh slice of red tomato. \$13

**Beef Tenderloin Satay** - Served with a pineapple mustard sauce. \$15

**Bruschetta** - Blend of tomato and pesto topped with parmesan. \$9

# International

Our favourites from around the world

- New Zealand Rack of Lamb**  
Full rack (limited availability) \$34
- Creole Chicken** - Grilled chicken topped with sautéed shrimp and scallops in a creole sauce. \$25
- Mediterranean Chicken** - Tomato, spinach, artichoke, goat cheese, tarragon and honey cream sauce. \$23
- New Orleans Baby Back Ribs** - Glazed with a Jack Daniel BBQ Sauce. half - \$16 • full - \$24
- Thai Stir-fry** - Fresh vegetables in a Thai sauce with your choice of chicken, beef or prawns. \$24  
Veggie only \$17
- 1/2 lbs Bacon Cheddar Burger**  
All the fixings on a fresh bun. Served with fries. \$14
- Gourmet Chicken Wings**  
Hot • Margarita • BBQ • Lemon Pepper \$14

# Pizza

10" thin crust hand made from an old family recipe

- The Sicilian** - Selected Italian meats on a tomato sauce with mozzarella and provolone cheeses. \$15
- Greek Chicken** - Sun-dried tomato, artichokes, spinach, pesto, and Macedonian feta. \$15
- Gourmet Hawaiian**  
Ham, pineapple, bacon, onions. \$15
- Vegetable** - Red pepper, spinach, red onions, mushroom and tomato. \$13

# Pasta

Authentic Italian pasta served with fresh garlic bread

- Seafood** - Jumbo tiger prawns, mussels and Digby scallops, presented in Chardonnay cream sauce, a house favourite. \$23
- Chicken** - Tossed with olive oil, garlic and spices. \$18
- Beef** - In a fresh, chunky tomato sauce. \$19
- Grilled Vegetable**  
Topped with a balsamic glaze and goat cheese. \$17
- Garlic Cheese Toast** - Cheddar and monterrey jack cheeses toasted on fresh bread. \$6

# Seafood

All entrée's include your choice of chef's potatoes or rice pilaf and seasonal vegetables

## The World Famous Seafood Platter

ONE pound of king crab legs, TWO lobster tails, TEN tiger prawns, FIVE Digby scallops, and ONE pound of mussels served with roasted garlic butter, with our signature cocktail sauce.

for one \$65 • for two \$117

**Wild Coho Salmon** - Grilled and served with a lemon dill cream sauce. \$25

**Halibut** - Fresh wild pacific halibut with an orange chili glaze. \$27

**Lobster** - A sweet succulent tail, add garlic butter & lemon to compliment this taste sensation. \$37

**Alaskan King Crab** - Colossal King Crab Legs. TRY them once, LOVE them forever! \$43

**Snapper** - Fresh Red Snapper accompanied by 3 jumbo prawns in a sun-dried tomato cream sauce. \$22

**Shrimp and Scallop** - Pan fried with garlic, green onions, diced tomato and pesto, finished with white wine. \$25

# The Steakhouse

Christopher's is privileged to offer you the highest grade of pure Private Reserve Angus Beef.

This guarantees you will not find a better steak anywhere in town!

## Chateaubriand for Two

A centre cut 16oz Beef Tenderloin served with bearnaise sauce, fresh vegetables and your choice of potato or rice. \$69

**Let it Surf** with two Lobster Tails or 1lb of King Crab. Or mix it up with one tail and ½ lb of Crab: add \$37

## Slow Roasted Prime Rib

8oz Cut - \$20 • 10oz - \$25 • 14 oz - \$31

**The New Yorker** - Served with your choice of Madagascar peppercorn sauce or red wine demi-glaze. 10oz - \$26 • 14oz - \$34

**Filet Mignon** - Served with herbed or creole butter.

6oz \$28 • 8oz \$36

**The King Rib Eye** - Served with a red wine demi-glaze.

14oz - \$29 • 18oz - \$36 • 24oz - \$45

## add to any meal

- Sautéed Prawns - \$8
- Sautéed Mushrooms - \$5
- 7oz Lobster tail - \$20
- 1/2lb of crab - \$20
- or neptune topping - \$10