

CHRISTOPHER MARTINS

local before local was cool



Lunch Menu \$20.16 + tax and gratuity

Appetizers Choices:

Lobster Bisque

With chunks of Lobster and a hint of Sherry

Butternut Squash Ravioli

With candied Pecans in a Fresh Sage Cream with 'Cato Corner Farm' Black Ledge Blue Cheese

Maryland Style Crab Cakes

Served with a Mustard, Lemon and Dill Dijonnaise sauce

Fried Calamari

Served with Marinara Sauce or Spicy Sicilian Style on request

Entrees Choices:

Grilled Salmon with a Honey-Miso Glaze

A beautiful Salmon Filet, grilled, glazed and served over a Vegetable Fried Rice

Shrimp and Fennel

Jumbo Gulf Shrimp sautéed with Fresh Fennel, Sundried Tomatoes, Dill and Feta over Angel hair Pasta.

Chicken Tenders & Pancetta

Sautéed with toasted Macadamia Nuts with CT made Black Ledge Blue Cheese, Cream Sauce, over Butternut Squash Ravioli

Stuffed Pork Chop

Char Grilled with a Pancetta and Buffalo Mozzarella inside, served with garlicky sauté of Broccoli Rabe and Cavatelli.

Dessert Choices:

White Chocolate Mousse

A Silky White Chocolate Mousse Topped With Chocolate Ganache...Award Winning

Pecan Pie

Served warm with Salted Caramel Ice Cream

Local Pear & Frangipane Tart

Hamden grown pears and baked with a classic Almond Pastry Cream

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4 course Dinner Menu \$34 +tax and gratuity

Appetizers Choices:

Lobster Bisque

With chunks of Lobster and a hint of Sherry

Dublin Spring Rolls

Corned Beef with Whole Grained Mustard and Cole Slaw

Butternut Squash Ravioli

With candied Pecans in a Fresh Sage Cream with 'Cato Corner Farm' Black Ledge Blue Cheese

Maryland Style Crab Cakes

Served with a Mustard, Lemon and Dill Dijonnaise sauce

Fried Calamari

Served with Marinara Sauce or Spicy Sicilian Style on request

Entrees Choices:

All served with our House Mesclun Salad tossed with our Balsamic Vinaigrette

Grilled Salmon with a Honey-Miso Glaze

A beautiful Salmon Filet, grilled, glazed and served over a Vegetable Fried Rice

Shrimp and Fennel

Jumbo Gulf Shrimp sautéed with Fresh Fennel, Sundried Tomatoes, Dill and Feta over Angel hair Pasta.

Chicken Oscar

Chicken Breast Sautéed with Lump Crab and Asparagus and finished with a Hollandaise

Grilled Duck Breast

Maple Glazed with Sweet Potato Pancakes accompanying braised Red Cabbage.

Stuffed Pork Chop

Char Grilled with a Pancetta and Buffalo Mozzarella inside, served with garlicky sauté of Broccoli Rabe and Cavatelli.

Tournedos Christopher

Filet Mignon Medallions sautéed with mixed Peppercorn, Cognac, Demi-Glaze. Over Truffled Mashed Potato and roasted autumn veggies.

Dessert Choices:

White Chocolate Mousse

A Silky White Chocolate Mousse Topped With Chocolate Ganache...Award Winning

Pecan Pie

Served warm with Salted Caramel Ice Cream

Local Pear & Frangipane Tart

Hamden grown pears and baked with a classic Almond Pastry Cream