



Saturday, July 15, 2017

Starters

Sausage Lentil Soup	7	Lobster Bisque	8
Escargot de Bourgogne	12	Wild Mushroom & Chevre Arrancini	9
* Snake River Wagyu Carpaccio	15	** Angus Tenderloin Tartar	17
Gulf Port LA Oyster "Rockefeller"	17	Colorado Lamb Ribs	19
Pan Seared Diver Sea Scallops	19	Flash Fried Calamari "Vesuvio"	15
U10 Shrimp Cocktail	18	* Gulf Port "Stay Fresh" Oysters 1/2 Shell	15

Salads *Fresh and Local Produce*

Hearts of Romaine Wedge - Bleu Cheese Crumbles, Bacon, Tomatoes, Creamy Gorgonzola	10
Chophouse Caesar - Parmesan Crusted Toast Points, Parmesan Cheese, Housemade Eggless Caesar Dressing	9
Warm Bacon & Spinach - Fresh Spinach, Goats Cheese, Warm Bacon Dressing, Heirloom Tomato, Crispy Onion	9
"Heirloom" Caprese - Fioreta Mozzarella, Heirloom Tomatoes, Field Greens, Balsamic Glaze, Basil Oil	13
Garden - Field Greens, Tomatoes, Cucumbers, Sunflower Seeds, Dried Cranberries, Balsamic Vinaigrette	9

Classic & Creative *New Concepts and Classics Reimagined*

Filet Wellington - Medium Rare Filet, Mushroom Duxelle, Parmesan Mash, Asparagus, Roasted Shallot Port Wine	36
Seafood Misto - Shrimp, U10 Scallop, Salmon, P.E.I. Mussels, Roasted Fennel, White Wine, Capellini	29
Duo of Duck - Seared Breast, Confit Leg, Sweet Potato Parmesan Risotto, Swiss Chard, Blackberry Gastrique	32
Ashley Farms Chicken Duet - Seared Breast, Coq Au Vin Blanc Leg Quarter, Bacon, Onions, Au Gratin	28
New York Strip Au Poivre - Peppercorn Crusted, Asparagus, Potato Au Gratin, Brandied Mushroom Sauce	36
Veal Rib Chop- 12oz. Medium Rare Chop, Three Cheese Au Gratin, Grilled Asparagus, Wild Mushroom Sauce	45

From the Sea

Black Grouper - Gulf Coast, Roasted Vegetables, Pearl Pasta, Citrus Basil Buerre Blanc	36
All Natural Salmon- Faroe Islands, Parmesan Risotto, Swiss Chard, Saffron Fume'	29
* Yellowfin Tuna - Pan Seared, Fingerling Potatoes, Caper Butter Sautéed Vegetables, Béarnaise Sauce	34
Jumbo Cold Water Lobster Tail - Australian Cold Water, Guest Selection Of Two Complements	8 per oz.

KRES CHOP HOUSE Steaks and Chops *House Aged & Hand Cut*

Filet Mignon (8oz.)	38	N.Y. Prime Twenty (20oz.)	54	
Filet Mignon (12oz.)	45	N.Y. Prime Sixteen (16oz.)	47	
Deer River Ranch Elk Loin (8oz.)	36	All Natural Pork Chop & Pork Belly (14oz.)	29	
Ribeye (18oz.)	44	Grove Ranch Colorado Lamb Chops (16c)	59	
Gorgonzola 7	Oscar 11	Berkshire Pork Belly 11	Foie Gras 16	Savory Mushrooms 8

For The Table

Grilled Asparagus	9	Shrimp & Bacon Mac	13	Creamed Spinach	9
Seasonal Vegetables	8	Three Cheese Au Gratin	9	Crispy Brussel Sprouts	9
Baked Potato	8	Parmesan Mash Potatoes	8	Truffle Fries	8

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18% Service Charge is added to parties of 6 or more

* There is an increased risk associated with consuming raw or undercooked meat, poultry or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

** Contains pasturized raw egg