



Friday, August 11th, 2017

Market Fish 19

Seared & Seasoned with Basil Pesto, Red Pepper Quinoa, Roasted Chickpeas, Arugula, Carrot, Tomato Salad, Mint Garlic Dressing

Tuscan Salad 13

Romaine, Marinated Artichoke Hearts, Gigandes Beans, Prosciutto, Manchego, Roasted Red Peppers, Assorted Olives, Red Onion, Cucumbers, Roasted Tomatoes, Parmesan, Sienna Vinaigrette

Add: Filet Medallions 7 Chicken 6 Salmon 8

Filet Medallions 16

Pan Seared, Cappelini & Vegetables Primavera, Baby Spinach

Grilled Octopus and Shrimp Panzenella 18

Grilled Octopus, Shrimp, Arugula, Red Peppers, Red Onions, Capers, Parmesan, Croutons, Sienna Vinaigrette

Starters

Wild Mushroom & Chevre Arrancini 9

Crispy Calamari "Vesuvio" 14

Soups/Salads

Roasted Tomato/Red Pepper 6

Mediterranean Vegetable 6

Steak Salad 16

Filet Bistro, Fresh Greens, Poached Pears, Grilled Peaches, Carrots, Shaved Onions, Pralines, Gorgonzola Crumbs, Balsamic Vinaigrette

Mediterranean Chophouse 15

Ashley Farms Chicken, Chevre, Sunflower Seeds, Cherry Tomatoes, Sundried Cranberries, Spring Greens, Balsamic Vinaigrette

Grilled Chicken Caprese 15

Heirloom Tomatoes, Fioretta Fresh Mozzarella, Spring Greens, Balsamic Vinaigrette

Faroe Island Salmon & Baby Spinach 15

Walnuts, Goat Cheese, Cherry Tomatoes, Crispy Onions, Warm Bacon Dressing

Kres Caesar 8

Crisp Romaine, Homemade Croutons, Shaved Parmesan, House Made Caesar Dressing

Add: Filet Bistro 7 Chicken 6 Salmon 8

Sandwiches

Blackened Fish Sandwich 16

Swordfish, Brioche, House Remoulade, Lettuce, Tomato Jam, Sweet Potato Fries, Horseradish Dipping Sauce

Chophouse Club Sandwich 12

Roasted Turkey Breast, Bacon, Heirloom Tomato, Red Pepper Ranch, Grilled Flatbread, Fresh Pasta Salad

Open Face Tuna Melt 14

Brioche Garlic Bread, Ahi Tuna, Manchego Cheese, Tomatoes, Sweet Potato Fries, Horseradish Dipping Sauce

Pan Seared Open Face Steak Sandwich 14

Tenderloin, Caramelized Onions & Peppers, Aged Manchego, Amarillo Pepper Glaze, Steak Fries

Meyer All-Natural Burger 13

All-Natural Beef, Manchego Cheese, Sautéed Onions, Lettuce, Heirloom Tomato, Brioche Bun, Steak Fries

From the Grill

Faroe Island Salmon 25

Couscous & Fresh Harvest Vegetables

Pork Chop (12oz.) 28

Parmesan Mash & Asparagus

Filet Mignon (8oz.) 38

Parmesan Mash & Asparagus

Prime New York Strip (16oz.) 47

Parmesan Mash & Asparagus

18% Service Charge 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.