



Friday, January 12, 2018

Starters

Sausage Lentil Soup	7	Lobster Bisque	8
Escargot de Bourgogne	12	Wild Mushroom & Chevre Arrancini	9
U10 Shrimp Cocktail	18	** Angus Tenderloin Tartar	17
* "Blue Point" Oyster Rockefeller	17	Colorado Lamb Ribs	19
Pan Seared Diver Sea Scallops	19	Flash Fried Calamari "Vesuvio"	15
Snake River Wagyu Carpaccio	15	* "Blue Point" 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

Bison Osso Bucco - Pappardelle Pasta, Crimini and Shiitake Mushrooms, Red Wine Braising Sauce	39
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
Lake Meadows Farm Chicken Duet - Seared Breast, Coq Au Vin Blanc Leg Quarter, Bacon, Onions, Au Gratin	28
Veal Rib Chop - 12oz. Medium Rare Chop, Au Gratin Potatos, Grilled Asparagus, Wild Mushroom Sauce	45
Maple Leaf Roast Duck - Half "Gold Label" Duck, Sweet Potato Parmesan Risotto, Swiss Chard, Blackberry Gastriqu	32
Tornadoes Au Poivre- Pepper Crusted, Grilled Asparagus, Three Cheese Au Gratin, Brandied Mushroom Sauce	36

From the Sea

Golden Tile - Cape Canaveral, FL, Roasted Vegetables, Pearl Pasta, Citrus Basil Beurre 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.

Steaks and Chops House Aged & Hand Cut

Filet Mignon (8oz.)	38	N.Y. Prime Sixteen (16oz.)	47
Filet Mignon (12oz.)	45	N.Y. Prime Tweenty (20oz.)	54
Ribeye (18oz.)	44	All Natural Pork Chop & Pork Belly (14oz.)	29
Deer River Ranch Elk Loin (8oz)	36	Grove Ranch Colorado Lamb Chops (16oz.)	59

Gorgonzola	7	Oscar	11	Berkshire Pork Belly	11	Foie Gras	16	Savory Mushrooms	8
Grilled Asparagus	10	Shrimp & Bacon Mac	12	Creamed Spinach	10				
Seasonal Vegetables	9	Three Cheese Au Gratin	9	Crispy Brussel Sprouts	10				
Baked Potato	8	Parmesan Mash Potatoes	8	Truffle Fries	8				

Locally Owned & Operated Since 2003

MAKE YOUR RESERVATION NOW On-line at www.kreschophouse.com or Call 407-447-7950

www.facebook.com/kreschophouse

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 pasteurized raw egg