



Tuesday, May 15, 2018

Starters

Sausage Lentil Soup	7	Lobster Bisque	8
Escargot de Bourgogne	13	Wild Mushroom & Chevre Arrancini	9
U10 Shrimp Cocktail	18	** Angus Tenderloin Tartar	17
* "Blue Point" Oysters Rockefeller	18	Colorado Lamb Ribs	19
Pan Seared Diver Sea Scallops	19	Flash Fried Calamari "Vesuvio"	16
Snake River Wagyu Carpaccio	16	* "Blue Point" Oysters 1/2 Shell	16

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	37
Seafood Misto - Shrimp, U10 Scallop, Salmon, Cedar Key Clams, Roasted Fennel, Saffron Fume', White Wine, Capellini	29
Lake Meadows Farm Chicken Duet - Seared Breast, Hunter's Style Braised Quarter, Parmesan Mash, Roasted Carrots	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, Kale, Blackberry Gastrique	32
New York au Poivre- Pepper Crusted, Grilled Asparagus, Three Cheese Au Gratin, Brandied Mushroom Sauce	36

From the Sea

Black Grouper - St Augustine FL "Day Boat" Tri Color Orzo, Green Olives, Roasted Red Peppers, Artichokes, Arugula	38
All Natural Salmon - Norwegian, Parmesan Risotto, Kale, Saffron Fume'	29
Yellowfin Tuna - Grilled, 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.



Filet Mignon (8oz.)	39	N.Y. Prime Sixteen (16oz.)	48
Filet Mignon (12oz.)	47	Grove Ranch Colorado Lamb Chops (16oz.)	59
Ribeye (18oz.)	45	All Natural Pork Chop & Pork Belly (14oz.)	29
Ribeye (24oz.)	56	Mountain River Ranch N.Z. Elk (8oz.)	37

Strauss, "Organic Grass Fed" Rib Eye Steak (17 oz.) 49

Gorgonzola	7	Oscar	11	Berkshire Pork Belly	11	Foie Gras	16	Savory Mushrooms	8
------------	---	-------	----	----------------------	----	-----------	----	------------------	---

For The Table

Grilled Asparagus	10	Bacon Mac & Cheese	10	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