



Thursday, August 9, 2018

Starters

Duck Pepper Pot Soup	7	Lobster Bisque	8
Wild Mushroom & Chevre Arrancini	9	Escargot de Bourgogne	13
Flash Fried Calamari "Vesuvio"	16	** Angus Tenderloin Tartar	17
* "Bay Shell" Oysters Rockefeller	18	Colorado Lamb Ribs	19
* Pan Seared Diver Sea Scallops	19	U10 Shrimp Cocktail	18
* 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
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 Duck Demi	32
Elk & Filet Mixed Grill - Bucatini Pasta, Asparagus, Roasted Red Peppers, Morel Au Poivre Sauce	36

From the Sea Caught from our Local Fishermen

Black Grouper - Tri Color Orzo, Green Olives, Roasted Red Peppers, Artichokes, Arugula	37
* Seafood Misto - Shrimp, U10 Scallop, Salmon, Mussels, Roasted Fennel, Capellini, Saffron Fume'	29
* Yellowfin Tuna - Grilled, Fingerling Potatoes, Caper Butter, Sautéed Vegetables, Béarnaise Sauce	34
All Natural Salmon - Norwegian, Parmesan Risotto, Braised Kale, Saffron Fume'	29
* 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 (8 oz)	39	Ribeye (Prime 18 oz.)	46
Filet Mignon (12 oz)	47	Ribeye (Prime 24 oz.)	57
All Natural Pork Chop & Pork Belly (14 oz)	29	New York Strip (Prime 16 oz)	48
Grove Ranch Colorado Lamb Chops (16 oz)	59	Mountain River Ranch N.Z. Elk (8 oz)	38

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

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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 pasteurized raw egg