



Wednesday, October 10th, 2018

Market Fish 18

Pan Seared Corvina, Parmesan Rosemary Crispy Potatoes, Maple Glazed Carrots, Sage Butternut Squash Purre'

Tuscan Salad 14

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

Add: * Filet Medallion 7 Chicken 6 * Salmon 8

*Filet Medallions 16

Pan Seared, Capellini & Vegetable Primavera, Baby Spinach

Starters

Wild Mushroom & Chevre Arrancini 9

Crispy Calamari "Vesuvio" 14

Soups/Salads

Tomato Basil 7

Sausage Lentil 7

* Steak Salad 17

Filet Medallion, Fresh Greens, Pickled Mango, Orange Segments, Carrots, Red Onion, Blue Cheese Crumbles, Pralines, House Vinaigrette

Mediterranean Chophouse 16

Joyce Farms Chicken, Chevre, Sunflower Seeds, Cherry Tomatoes, Sundried Cranberries, Spring Greens, Cucumbers, Roasted Beets, Balsamic Vinaigrette

Grilled Chicken Caprese 16

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

* Norwegian Salmon & Baby Spinach 16

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

Kres Caesar 10

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

Add: * Filet Medallion 7 Chicken 6 * Salmon 8

Sandwiches

Crispy Fish Sandwich 17

Crispy Corvina, Brioche, Fennel Slaw, Sweet Potato Fries, Horseradish Dipping Sauce

* Black & Bleu Sandwich 16

Blackened Filet Medallions, Gorgonzola Crusted, Lettuce, Tomato, Onion, Crispy Fries, Horseradish Dipping Sauce

Blackened Fish Sandwich 17

Blackened Corvina, Brioche, House Remoulade, Lettuce, Tomato, Onion, Sweet Potato Fries, Horseradish Dipping Sauce

Chophouse Club Sandwich 13

Turkey Breast, Bacon, Heirloom Tomato, Cheddar, Red Pepper Ranch, Grilled Flatbread, Valletta Potato Salad

* Pan Seared Open Face Steak Sandwich 15

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

* Brasstown All-Natural Burger 14

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

Greenhouse Vegan Burger 14

House Made Vegan Burger, French Bun, White Cabbage Slaw, Herb Vegan Mayo, Fries

From the Grill

* Norwegian Salmon 25

Rainbow Orzo & Fresh Harvest Vegetables

* Pork Chop (12oz.)

Parmesan Mash & Asparagus

28

* Filet Mignon (8oz.) 39

Parmesan Mash & Asparagus

* Prime New York Strip (16oz.)

Parmesan Mash & Asparagus

48

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.