



Tuesday, January 22, 2019

Starters

Sausage Lentil Soup	8	Lobster Bisque	10
Wild Mushroom & Chevre Arrancini	10	Escargot de Bourgogne	15
Flash Fried Calamari "Vesuvio"	17	** Angus Tenderloin Tartar	17
* "Bevans" Oysters Rockefeller	18	Colorado Lamb Ribs	19
* Pan Seared Diver Sea Scallops	19	U10 Shrimp Cocktail	18
* Snake River Wagyu Carpaccio	16	* "Bevans" Oysters 1/2 Shell	17

Salads Fresh and Local Produce

Hearts of Romaine Wedge - Bleu Cheese Crumbles, Bacon, Tomatoes, Creamy Gorgonzola	11
Chophouse Caesar - Parmesan Crusted Toast Points, Parmesan Cheese, Housemade Eggless Caesar Dressing	10
Warm Bacon & Spinach - Fresh Spinach, Goats Cheese, Warm Bacon Dressing, Heirloom Tomato, Crispy Onion	10
"Heirloom" Caprese - Fioreta Mozzarella, Heirloom Tomatoes, Field Greens, Balsamic Glaze, Basil Oil	14
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	39
Duo of Duck - Seared Breast, Roasted Leg "Gold Label" Duck, Sweet Potato, Carrots, Haricot Verts, Cherry Demi	34
Veal Rib Chop - 12oz. Medium Rare Chop, Au Gratin Potatoes, Grilled Asparagus, Wild Mushroom Sauce	46
Lake Meadows Farm Chicken Duet - Seared Breast, Hunter's Style Braised Quarter, Parmesan Mash, Roasted Carrots	29
New York & Shrimp - N.Y. Strip Au Poivre, Lobster Stuffed Shrimp, Bucatini, Spinach, Tomatoes, Brandied Demi	39

From the Sea From our Local Fishermen

* Golden Tile - Port Canaveral Fl., Lobster Pate, Parmesan Risotto, Spinach Sundried Tomato, Beurre Blanc	35
* Seafood Misto - Shrimp, U10 Scallop, Salmon, Mussels, Roasted Fennel, Capellini, Saffron Fume'	29
* Yellowfin Tuna - Tri colored Orzo Pasta, Caper Butter, Sautéed Vegetables, Béarnaise Sauce	38
All Natural Salmon - Norwegian, Parmesan Risotto, Braised Flowering Kale, Saffron Fume'	30
* 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.)	39	New York Strip (Prime 16oz.)	46
Filet Mignon (12oz.)	47	New York Strip (Prime 20oz.)	53
All Natural Pork Chop & Pork Belly (14oz.)	29	Ribeye (Prime 18oz.)	49
Strauss Colorado Lamb - 3 Loin Chops (15oz.)	49	Mountain River Ranch N.Z Elk (8oz.)	39

Gorgonzola 8 Oscar 12 Berkshire Pork Belly 11 Foie Gras 17 Savory Mushrooms 9

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	9	Parmesan Mash Potatoes	9	Truffle Fries	9

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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