



Wednesday, June 12, 2019

Starters

Sausage Lentil Soup	8	Lobster Bisque	10
* Snake River Wagyu Carpaccio	16	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
Wild Mushroom & Chevre Arrancini		10	

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, Morel Demi	46
Lake Meadows Farm Chicken Duet - Seared Breast, Hunter's Style Braised Quarter, Parmesan Mash, Carrots	29
NY Strip au Poivre - Peppercrusted Strip, Bucatini, Spinach, Tomatoes, Morel Demi	39
C.A.B "Spinalis" Ribeye Cap - 8oz. Chef's Medium, Pearl Onions, Fingerling Potatoes, Morel Demi, Frisee'	45

* From the Sea From our Local Fishermen

All Natural Salmon - Norwegian, Parmesan Risotto, Braised Flowering Kale, Saffron Fume'	30
Yellowfin Tuna - Tri Colored Orzo Pasta, Caper Butter, Sautéed Vegetables, Béarnaise Sauce	38
Seafood Misto - Shrimp, U10 Scallop, Salmon, Mussels, Roasted Fennel, Capellini, Saffron Fume'	29
Black Grouper - Gulf Coast, Pearl Pasta, Green Olives, Roasted Red Peppers, Artichokes, Arugula	38
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.)	30	Ribeye (Prime 18oz.)	49	
Strauss Colorado Lamb - 3 Loin Chops (15oz.)	49	Mountain River Ranch N.Z Elk Filet (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