

## Tuesday January 12<sup>th</sup>, 2021

### Market Fish 20

Pepper Crusted Mahi, Creamy Tomato & Basil Cous Cous, Sauteed Kale, Basil Oil, Balsamic Glaze

### \*Filet Medallions 18

Pan Seared, Linguine & Vegetable Primavera, Baby Spinach, Parmesan Cheese, Basil Oil

## Starters

Carpaccio 17

Crispy Calamari "Vesuvio" 17

## Soups/Salads

Chicken Noodle 6

Santorini Salad 14

Fresh Greens, Marinated Artichoke Hearts, Gigandes Beans, Prosciutto, Roasted Red Peppers, Assorted Olives, Red Onion, Cucumbers, Roasted Tomatoes, Feta, Sienna Vinaigrette

Add: \* Filet Bistro 7 Chicken 7 \* Salmon 9 Shrimp 8

Mediterranean Chophouse 17

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

Grilled Chicken Caprese 18

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

\* Norwegian Salmon & Baby Spinach 19

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 Bistro 7 Chicken 7 \* Salmon 9 Shrimp 8

\* Steak Salad 18

Filet Medallion, Fresh Greens, Romaine, Fire Roasted Corn, Feta Cheese, Cucumber, Tomato, Marinated Red Peppers & Onions, Sienna Vinaigrette

## Sandwiches

Chophouse Club Sandwich 16

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

Crispy Fish Sandwich 17

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

\* Black & Bleu Sandwich 18

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

Blackened Fish Sandwich 19

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

\* Tenderloin Medallion "French Dip" Steak Sandwich 17

Tenderloin, Horseradish Truffle Aioli, Gruyere Cheese, Caramelized Onions, Baguette, Au Jus, Fries

\* Kres "Special Blend" Burger 16

House Ground Sirloin, Ribeye, & Filet, Caprino Goats Cheese, Crispy Onions, Arugula, Truffle Aioli, Brioche, Fries

## From the Grill

\* Norwegian Salmon 32

Roasted Vegetables & Pearl Pasta

\* Filet Mignon (8oz.) 40

Parmesan Mash & Asparagus

\* Prime New York Strip (16oz.) 48

Parmesan Mash & Asparagus

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.