



Wednesday, January 13, 2021

Starters

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Lobster Bisque, Snake River Wagyu Carpaccio, Pan Seared Diver Sea Scallops, "Sublime" Oysters Rockefeller, Grilled Pesfasa Octopus & Shrimp, Flash Fried Calamari "Vesuvio", Escargot de Bourgogne, Wild Mushroom & Chevre Arancini, \*U10 Shrimp Cocktail, \* Filet Mignon Steak Tartare.

Salads Fresh and Local Produce

Table with 2 columns: Item Name, Price. Includes Garden, Chophouse Caesar, Hearts of Romaine Wedge, "Heirloom" Caprese, Warm Bacon & Spinach.

\* Classic & Creative New Concepts and Classics Reimagined

Table with 2 columns: Item Name, Price. Includes NY Strip Au Poivre & Shrimp, Duo of Duck, Filet Wellington, Lake Meadows Farm Chicken Duet.

\* From the Sea From Our Local Fishermen

Table with 2 columns: Item Name, Price. Includes Seafood Misto, Snowy Grouper, All Natural Salmon, Jumbo Cold Water Lobster Tail.

\* KRES CHOP HOUSE Steaks and Chops House Aged & Hand Cut

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Filet Mignon (8 oz.), Filet Mignon (12 oz.), Ribeye (Prime 16 oz.), Lamb Loins (19 oz.), New York Strip (Prime 16 oz.), New York Strip (Prime 20 oz.), Pork Chop & Pork Belly (14 oz.) All Natural, N.Z. Elk (8 oz.) Mountain River Ranch.

Stilton 9 Savory Mushrooms 9 Crab Oscar 12 Pork Belly 11

For The Table

Table with 4 columns: Item Name, Price, Item Name, Price, Item Name, Price. Includes Crispy Brussel Sprouts, Truffle Fries, Bacon Mac & Cheese, Grilled Asparagus, Three Cheese Au Gratin, Parmesan Mash Potatoes, Creamed Spinach, Baked Potato, Broccollini.

Locally Owned & Operated Since 2003

MAKE YOUR RESERVATION NOW On-line at www.kresrestaurant.com or Call 407-447-7950

www.facebook.com/kreschophouse

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 a chronic illness of the liver, stomach, blood or have immune disorders, you are a greater risk of serious illness from raw oysters & should eat oysters fully cooked. \*\*Contains pasteurized raw egg

# Kres Vegan

\$40 Pre Fix 3 Course Menu

## "Kaia" Vegan Saturdays Featuring Our Vegan Chefs

### **Starter** *Choice of One*

<b>Chickpea &amp; Artichoke "Crab Cake"</b> - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	<b>12</b>
<b>"Oyster" Rockefeller</b> - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parm Cilantro, Remulade	<b>15</b>
<b>Portobello "Escargot"</b> - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	<b>10</b>
<b>Bruschetta</b> - Toasted Sourdough, Herbed Macademia Nut Cheese, Heirloom Tomatoes	<b>11</b>

### **Entree** *Choice of One*

<b>Vegan "Beef" Wellington</b>	<b>30</b>
Sautéed Pea Protein (Black Bean Blend), Mushroom Walnut Duxelle, Sweet Potato Mash, Asparagus Port Shallot Demi, Puff Pastry	
<b>"Chicken" Seitan Parmesan</b>	<b>25</b>
Pomorodo, Olive Oil, Basil, Macademia Nut "Mozzarella", Sauteed Vegetables, Linguine, Vegan Parm	

### **Dessert** *Choice of One*

<b>"Blondie"</b> - Chocolate Chip Cookie, Infused With Oreos & Brownie, Caramel Cluster Ice Cream	<b>11</b>
<b>Spiced Chai Bread Pudding</b> - Vanilla Ice Cream, Maple Syrup	<b>12</b>

## Classic & Creative Cocktails

<b>The Honeymooner</b>	<b>10</b>
Vodka, Pear Liquor, St. Germaine, Sour	
<b>Citrus &amp; Spice</b>	<b>10</b>
Gin, St. Germaine, Ginger Ale, Blood Orange, Lime	
<b>The Dark Witch</b>	<b>10</b>
Tequila, Blackberries, Jalapenos, Agave, Lime	
<b>Spiced Manhattan</b>	<b>10</b>
Spiced Rum, Sweet Vermouth, Angostura Bitters	
<b>New York Sour</b>	<b>10</b>
Bourbon, Simple Syrup, Lemon, Malbec	
<b>Blackberry Bramble</b>	<b>10</b>
Gin, Blackberries, Mint, Cucumber, Soda	
<b>Basil Fresca</b>	<b>10</b>
Vodka, Strawberry-Basil Infused Simple, Lemon	
<b>Italian Fizz</b>	<b>10</b>
Limoncello, Amaretto, Prosecco, Lemon Juice	
<b>Pecan Old Fashioned</b>	<b>10</b>
Bourbon, Praline Syrup, Walnut Bitters	

## Sweets

<b>Fresh Seasonal Berries</b>	<b>10</b>
Mixed Berries, Orange Liqueur Creme Anglaise	
<b>Molten Turtle</b>	<b>9</b>
Warm Chocolate Lava Cake, Blueberries, Pecan Praline Ice Cream	
<b>White Chocolate Bread Pudding</b>	<b>10</b>
Housemade White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream	
<b>Italian Cheesecake</b>	<b>11</b>
Housemade Sambuca & Espresso Infused Cheesecake, Chocolate Sauce	
<b>Crème Brulee</b>	<b>9</b>
Grand Marnier & Fresh Mixed Berries	
<b>Limoncello or Orangecello</b>	<b>10</b>
House Made Liquid Dessert	