



Friday, January 14, 2022

Starters

Table listing starters: Lobster Bisque (12), Snake River Wagyu Carpaccio (21), Filet Mignon Steak Tartare (20), Copps Island Oysters Rockefeller (19), *U10 Shrimp Cocktail (20), Escargot de Bourgogne (17), Flash Fried Calamari "Vesuvio" (19), Grilled Pefasa Octopus & Shrimp (21), Foie Gras (4oz) - Buttered Sourdough, Fresh Berries, Cherry Demi (35)

Salads Fresh and Local Produce

Table listing salads: Garden - Field Greens, Tomatoes, Cucumbers, Sunflower Seeds, Cranberries, Balsamic Vinaigrette (11), Chophouse Caesar - Toast Points, Parmesan Cheese, Housemade Eggless Caesar Dressing (11), Hearts of Romaine Wedge - Bleu Cheese Crumbles, Bacon, Tomatoes, Creamy Gorgonzola (12), "Heirloom" Caprese - Fior di Latte Mozzarella, Heirloom Tomatoes, Field Greens, Balsamic Glaze (16), Warm Bacon & Spinach - Fresh Spinach, Chevre Goats Cheese, Heirloom Tomatoes, Warm Bacon Dressing, Crispy Onions (12)

Classic & Creative New Concepts and Classics Reimagined

Table listing classic & creative dishes: Mixed Grill- Petit Filet, Elk, Grilled Shrimp, Linguine Carbonara, Parmesan (45), Filet Wellington - Medium Rare Filet, Mushroom Duxelle, Parmesan Mash Potatoes, Demi (45), Lake Meadows Farm Chicken Duet - Seared Breast, Hunter Style Braised Quarter, Parmesan Mash, Carrots (32), Roasted "Maple Leaf" Half Duck- Tri-Potatoes, Haricots Verts, Carrots, Black Cherry Demi (36), N.Y. Strip Au Poivre & Scallop Stuffed Shrimp - Herb Risotto, Swiss Chard, Mushroom Demi (45)

From the Sea From Our Local Fishermen

Table listing from the sea dishes: Golden Tilefish - Port Orange, Pearl Pasta, Green Olives, Red Peppers, Artichokes (38), Seafood Misto - Shrimp, Mussels, Salmon, Clams, Linguine, Fume' (32), Scottish Salmon- Parmesan Risotto, Swiss Chard, Saffron Fume' (35), Jumbo Cold Water Lobster Tail - Australian Cold Water, Guest Selection Of Two Sides (8 per oz), Mahi-Mahi and Shrimp - Pearl Pasta, Green Olives, Red Peppers, Artichokes (35)

KRES CHOP HOUSE Steaks and Chops House Aged & Hand Cut

Table listing steaks and chops: Filet Mignon (8 oz.) (46), Filet Mignon (12 oz.) (54), Ribeye (C.A.B. 16 oz.) (54), Ribeye (C.A.B. 20 oz.) (61), New York Strip (Prime 16 oz.) (59), Veal Chop (15oz) Grass Fed, Bordelaise (52), N.Z. Elk (8 oz.) Mountain River Ranch, Port Reduction (46), Prime Pork Chop & Cheshire Pork Belly (15 oz.) (33), Porterhouse Lamb Loins (16 oz.) Marcho Farms USA (62)

Rogue Blue Cheese 10 Savory Mushrooms 10 Shrimp Oscar 12 Pork Belly 11

For The Table

Table listing for the table items: Crispy Brussel Sprouts (12), Truffle Fries (9), Parmesan Mash Potatoes (11), Grilled Asparagus (12), Three Cheese Au Gratin (11), Shrimp & Bacon Mac & Cheese (15), Creamed Spinach (12), Baked Potato (11), Broccoli (12)

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

"Kaia" Vegan Saturdays Featuring Our Vegan Chefs

\$40 Pre Fix 3 Course Menu

Starter *Choice of One*

Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
Chickpea "Meatballs" - Almond Ricotta, Pomodoro Sauce, Mixed Peppers GF	12
Bruschetta - Toasted Sourdough, Herbed Macadamia Nut Cheese, Heirloom Tomatoes	11
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	11
"Oyster" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parm Bread Crumbs, Remoulade GF	13

Entree *Choice of One*

Vegan "Beef" Wellington	30
Black Bean Seitan, Mushroom Walnut Duxelle, Sweet Potato Mash, Asparagus Port Shallot Demi, Puff Pastry	
"Chicken" Seitan Parmesan	25
Pomodoro, Olive Oil, Basil, Macadamia Nut "Mozzarella", Sauteed Vegetables, Linguine, Vegan Parm	
Blue Cheese "Beef Steak" GF	28
Chickpea, Mushroom & Oat Patty, Smashed Fingerlings, Asparagus, Blue Cheese Crème	

Sweets *Choice of One*

Cashew Cream "Sundae" -Choice of Toppings	9
Vanilla Bean Pannacotta - Carmel, Fresh Berries	10
"Brookie" - Infused With Oreo & Brownie, Vanilla Ice Cream	11
Chocolate Snickerdoodle Cookie - Vanilla Ice Cream	10

Classic & Creative Cocktails 11

Lavender Sky

Vodka, Lemon, Lavender Syrup

Blood Orange Spritz

Gin, St. Germain, Blood Orange, Lemon Prosecco

Bordeaux Fashioned

Bourbon, Orgeat, Walnut Bitters

Tahona

Tequila, Apricot, Lemon, Agave, Saffron Bitters

Havana Nights

Rum, Violet Liquor, Luxardo, Lime, Blueberry Syrup

Basil Fresca

Vodka, Strawberry-Basil Infused Simple, Lemon

Bandita

Tequilla, Apricot, Blood Orange, Lime, Jalapeno

Pecan Old Fashioned

Bourbon, Praline Syrup, Walnut Bitters

Gingle Juice

Gin, Mixed Berry Syrup, Pomegranate, Lemon, Lime

Desserts 11

Limoncello

House Made Liquid Dessert

Dark Chocolate Molten Turtle

Warm Chocolate Lava Cake, Blueberries,
Pecan Praline Ice Cream

White Chocolate Bread Pudding

Housemade White Chocolate Bread
Pudding, Whiskey Sauce, Caramel Sauce,
Vanilla Ice Cream

Italian Cheesecake

Housemade Sambuca & Espresso Infused
Cheesecake, Chocolate Sauce

Crème Brulee

Grand Marnier & Fresh Mixed Berries

Black Forrest Gateau

Cherry Marmalade Creme, Cherry Lequeur