



Saturday, November 21, 2020

Starters

Table with 2 columns of menu items and prices. Items include Maine 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, and Filet Mignon Steak Tartare.

Salads Fresh and Local Produce

Table of salad items and prices: Garden, Chophouse Caesar, Hearts of Romaine Wedge, "Heirloom" Caprese, Warm Bacon & Spinach.

* Classic & Creative New Concepts and Classics Reimagined

Table of creative dishes and prices: NY Strip Au Poivre & Shrimp, Brasstown Short Rib, Filet Wellington, Duo of Duck, Lake Meadows Farm Chicken Duet.

* From the Sea From Our Local Fishermen

Table of seafood items and prices: Black Grouper, Mahi & Shrimp, Seafood Misto, All Natural Scottish Salmon, Jumbo Cold Water Lobster Tail.

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

Table of steak and chop items and prices: Filet Mignon (8 oz.), Filet Mignon (12 oz.), Ribeye (Prime 16 oz.), Mountain River Ranch N.Z Elk (8oz.), New York Strip (Prime 16 oz.), New York Strip (Prime 20 oz.), All Natural Pork Chop & Pork Belly (14 oz.), Strauss Colorado Lamb (3 Loin Chops-15 oz).

Stilton 9 Berkshire Pork Belly 11 Savory Mushrooms 9 Oscar 12

For The Table

Table of table items and prices: Crispy Brussel Sprouts, Truffle Fries, Bacon Mac & Cheese, Grilled Asparagus, Three Cheese Au Gratin, Parmesan Mash Potatoes, Creamed Spinach, Baked Potato, Grilled Broccolini.

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*

Chickpea & Artichoke "Crab Cake" - Old Bay, Flax Seed, Kelp, Panko, Mayo, Dijon, Remoulade	12
"Oyster" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parm	15
Cheese Plate - Truffle Herb Macadamia Nut Chevre, Olives, Strawberries, Watermelon Raddish Marcona Almonds, Cornichons, Baguette	14
Rice Paper "Bacon" Wedge" - Iceburg, Housemade Ranch, Radicchio, Tomato	11
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	10

Entree *Choice of One*

Vegan "Beef" Wellington	30
Sautéed Pea Protein (Black Bean Blend), Mushroom Walnut Duxelle, Sweet Potato Mash, Asparagus Port Shallot Demi, Puff Pastry	
Portobello Burger	19
Portobello, Jasmine Rice, Bean Blend, Truffle, Pickle, Lettuce, Onion, Tots	
"Chicken" Seitan Parmesan	25
Pomorodo, Olive Oil, Basil, Macademia Nut "Mozzarella", Sauteed Vegetables, Linguine, Vegan Parm	

Dessert *Choice of One*

"Blondie" - Chocolate Chip Cookie, Infused With Oreos & Brownie, Vanilla Ice Cream	11
Chocolate Crackle Cookie - Tripple Chocolate Cookie, Powder Sugar, Vanilla Ice Cream	12

Classic & Creative Cocktails

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

Sweets

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