



Thursday, June 23, 2022

Starters

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Lobster Bisque, Snake River Wagyu Carpaccio, Escargot de Bourgogne, James River Oysters Rockefeller, *U14 (5) White Shrimp Cocktail, * Filet Mignon Steak Tartare, Grilled Pesfasa Octopus & Shrimp, Flash Fried Calamari "Vesuvio".

Salads Fresh and Local Produce

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

Classic & Creative New Concepts and Classics Reimagined

Table with 2 columns: Item Name, Price. Includes Filet and Shrimp Carbonara, Filet Wellington, Roasted "Maple Leaf" Half Duck, Chicken & Filet Duo, Mixed Grill.

From the Sea From Our Local Fishermen

Table with 2 columns: Item Name, Price. Includes Black Grouper, Seafood Misto, Norwegian Salmon, Jumbo Cold Water Lobster Tail, Yellowfin Tuna.

KRES CHOP HOUSE Steaks and Chops House Aged & Hand Cut

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Prime New York, Filet Mignon, Porterhouse Lamb Loins, Ribeye, New Zealand Elk, Prime Pork Chop & Cheshire Pork Belly.

Rogue Blue Cheese 10 Savory Mushrooms 10 Shrimp Oscar 12 Pork Belly 14

For The Table

Table with 4 columns: Item Name, Price, Item Name, Price, Item Name, Price. Includes Crispy Brussel Sprouts, Grilled Asparagus, Parmesan Mash Potatoes, Lemon Garlic Haricot Verts, Three Cheese Au Gratin, Shrimp & Bacon Mac & Cheese, Truffle Fries, Baked Potato, 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

"Kaia" Vegan Saturdays Featuring Our Vegan Chefs

\$45 Pre Fix 3 Course Menu

Starter *Choice of One*

- Chickpea & Artichoke "Crab Cake"** - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade **13**
- 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, Walnut Mushroom Duxelle, Swet Potato Mash, Port Shallot, Puff Pastry
- Blue Cheese "Beef Steak"** **GF 29**
Chickpea, Mushroom & Oat Patty, Smashed Fingerlings, Asparagus, Blue Cheese Crème
- "Chicken" Seitan Parmesan** **28**
Pomodoro, Basil, Macadamia Nut "Mozzarella", Sauteed Vegetables, Linguine, Vegan Parm

Sweets *Choice of One*

- Cashew Cream "Sundae"** - Vanilla Ice Cream, Chocolate & Caramel, Choice of Toppings **9**
- "Brookie"** - Infused With Oreo & Brownie, Vanilla Ice Cream **11**

Classic & Creative Cocktails 11

Debutant

Bourbon, Apricot, Luxardo, Peach, Saffron Bitters

Citrus Sidecar

Brandy, Honey Orange, Lemon

Mango Fuego

Tequila, Mango, Pineapple, Lime, Jalapeno

Basil Fresca

Vodka, Strawberry-Basil Syrup, Lemon, Club Soda

Guava Collins

Gin, Guava, Sour, Club Soda

Hemingway Daquiri

Rum, Grapefruit, Luxardo, Lime

Southern Belle

Bourbon, Blackberry Syrup, Mint, Ginger Beer

The Webb

Vodka, Cucumber, Canton, St. Germaine, Lime

Lolita

Tequila, Strawberry, Lemon, St. Germaine, Prosecco

The Grove

Orangecello, Ginger Beer, Lime

Bordeaux Limeade

Lime Vodka, Raspberry Vodka, Simple, Soda

Desserts 11

Limoncello

House Made Liquid Dessert

Dark Chocolate Molten Turtle

Warm Chocolate Lava Cake, Blueberries, Vanilla Bean 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