



Thursday, August 1, 2024

Starters

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Maine Lobster Bisque, Calamari "Vesuvio", Escargot de Bourgogne, * U10 White Shrimp Cocktail (3), Grilled "Pesfasa" Octopus & Shrimp, * "Snake River Farms" Wagyu Carpaccio, * "Blue Point" Oysters Rockefeller (5), ** Filet Mignon Steak Tartare.

Salads Fresh and Local Produce

Table with 2 columns: Item Name, Price. Includes Baby Spinach Salad, Chophouse Caesar, Fior di Latte Caprese, 🍴 Baby Romaine Wedge.

Classics & Creative New Concepts and Classics Reimagined

Table with 2 columns: Item Name, Price. Includes 🍴 Mixed Grill, Roasted Half Duck - "Maple Leaf Farms", Filet Wellington, Herb Roasted Half Chicken - "Murray's Natural Farms".

From the Sea From Our Local Fishermen

Table with 2 columns: Item Name, Price. Includes Golden Tilefish (Melbourne, FL), Faroe Islands Salmon, Seafood Misto, 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. Barrel Cut), Filet Mignon (12 oz. Barrel Cut), New Zealand Elk (8 oz. - Chef's Med Rare), Porterhouse Lamb Loins (14 oz. U.S.A.), Ribeye (16 oz. C.A.B.), Ribeye (20 oz. C.A.B.), Prime Pork Chop & Duroc Pork Belly (15 oz.), New York Strip (16 oz. Prime).

Rogue Blue Cheese 12 Wild Mushrooms 12 Shrimp Oscar 13 Pork Belly 15

For the Table

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

Locally Owned & Operated Since 2003

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

18% Service Charge is added to parties of 6 or more

All major chipped credit cards and cash accepted. We do not accept Apple Pay, Crypto or any Electronic Payments.

*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 and should eat oysters fully cooked.

**Contains pasteurized raw egg

🍴 Item contains pork

Kres Vegan

~ \$49 Pre Fix 3 Course Menu ~

Starters ~ Choice of One ~

Chimichurri Grilled Tofu Skewers - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions	13
Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
Ripened Peach Toast - Whipped Almond Ricotta, Crispy Rice Paper Bacon, Pistachios, Vegan Honey	13
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	12
"Oyster" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade	13

Entrées ~ Choice of One ~

Vegan "Beef" Wellington	30
Black Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry	
Crispy "Chicken" Pesto	29
Pesto Cream Sauce, Bucatini, Red Onions, Almond Ricotta, Red Peppers, Asparagus, Tomatoes	
Vegan "Salisbury Steak"	29
Chickpea, Mushroom & Oat Patty, Idaho Mash, Broccolini, Caramelized Shallot-Porcini Gravy	
Hearts of Palm "Lobster"	30
Orzo, Arugula, Green Olives, Toy Box Tomatoes, Roasted Red Peppers, Artichokes, Tarragon Cream Sauce	

Housemade Sweets ~ Choice of One ~

Chocolate Chip Cookie - Housemade Ice Cream, Chocolate and Caramel Sauce	12
Ice Cream Sundae - Housemade Ice Cream, Choice of Toppings	12

Kres Cocktails 12

Lavender Sky <i>Vodka, Lemon, Lavender Syrup</i>
Just Peachy <i>Gin, Peach Nectar, Peach Schnapps, Peach Bitters, Lemon</i>
 Lolita <i>Tequila, St. Germaine, Strawberry, Lemon, Prosecco</i>
 Basil Fresca <i>Vodka, Lemon, Strawberry Basil Syrup, Club Soda</i>
Bordeaux Fashion <i>Bourbon, Orgeat, Black Walnut Bitters</i>
Orange Smash <i>Bourbon, Cointreau, Orange, Orange Bitters</i>
Blood & Sand <i>Scotch, Apricot Liqueur, Carpano Antica, Blood Orange Syrup</i>
 Plant City Spritz <i>Strawberry Aperol, Cranberry, Lemon,</i>
Coco Mango <i>Coconut Tequila, Lime Juice, Mango Nectar</i>
 The Queen's Garden <i>Gin, Rose Syrup, Lemon</i>

Housemade Desserts 12

Italian Cheesecake <i>Sambuca & Espresso Infused Cheesecake Oreo Crust, Chocolate Sauce</i>
Dark Chocolate Molten Turtle <i>Warm Chocolate Lava Cake, Berries, Vanilla Bean Ice Cream</i>
Crème Brûlée <i>Grand Marnier & Fresh Mixed Berries</i>
Fresh Seasonal Berries <i>Mixed Berries, Whipped Cream</i>
White Chocolate Bread Pudding <i>White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream</i>

 **Cocktails available with NKD LDY \$10
Non-Alcoholic, Vegan Spirit**