



Monday, July 20, 2026

Starters

|                                                                                       |    |                                       |    |
|---------------------------------------------------------------------------------------|----|---------------------------------------|----|
| Maine Lobster Bisque                                                                  | 15 | * "Snake River Farms" Wagyu Carpaccio | 22 |
| Calamari "Vesuvio"                                                                    | 21 | ** Filet Mignon Steak Tartare         | 23 |
| Escargot de Bourgogne                                                                 | 19 | "James River" Oysters Rockefeller (5) | 22 |
| *U10 White Shrimp Cocktail (3)                                                        | 22 | Grilled "Pesfasa" Octopus & Shrimp    | 24 |
| Cheshire Pork Belly - Roasted Tomato Jam, Bib Lettuce, Toasted Baguette, Remoulade 18 |    |                                       |    |

Salads *Fresh and Local Produce*

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| GF Romaine Wedge - Artisan Romaine, Blue Cheese, Bacon, Tomatoes, Gorgonzola Dressing          | 16 |
| Baby Spinach Salad - Warm Bacon Dressing, Chevre, Craisins, Heirloom Tomatoes, Crispy Onions   | 15 |
| ** Chophouse Caesar - Romaine Lettuce, Crispy Panini Points, Parmesan Cheese, Caesar Dressing  | 14 |
| GF Heirloom Tomato Caprese - "Buf" Mozzarella, Heirloom Tomatoes, Field Greens, Balsamic Glaze | 19 |

Classics & Creative *New Concepts and Classics Reimagined*

|                                                                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Filet Wellington - Medium Rare Filet, Mushroom Duxelle, Puff Pastry, Parmesan Mash, Broccolini, Port Wine Reduction                                                   | 54 |
| GF Roasted Half Duck - "Maple Leaf Farms" Yukon Gold Potatoes, Blackberries, Baby Zuchinni, Roasted Carrots, Haricot Verts, Black Cherry Demi-Glace                   | 46 |
| Mixed Grill - Petit Filet, Lamb Loin, Grilled Shrimp, Mani D'Oro Bucatini, Pancetta Carbonara (Egg Yolk** Asparagus, Green Peas, Red Onions, Oven Roasted Tomatoes    | 54 |
| Chicken Picatta - "Joyce Farms" Pan Seared Chicken Breasts, Mani D'Oro Papardelle Pasta, Spinach, Zucchini Ribbons, Red Onion, Blistered Tomatoes, Lemon Caper Butter | 38 |

From the Sea *From Our Local Fishermen*

|                                                                                                                                                                                         |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| G.A.R. Snapper (Ponce Inlet, FL) - Lightly Blackened, Crispy Baby Yukon Potatoes, Arugula, Tomato, Artichoke Hearts, Green Olives, Onion, Red Peppers, Buerre Blanc, Citrus Taragon Oil | 54        |
| Seafood Misto - Salmon, Mussels, Clams, Shrimp, Vermicelli Pasta, Spinach, Verde Sauce, Tomato-Saffron Fumé, Toasted Sourdough, Calabrian Chilli Aioli                                  | 39        |
| Faroe Islands Salmon - Parmesan Risotto, Rainbow Swiss Chard, Tomato-Saffron Cream, Verde Sauce                                                                                         | 40        |
| Jumbo Cold Water Lobster Tail - Australian Cold Water, Guest Selection of Two Sides                                                                                                     | 8 per oz. |

Steaks and Chops *We Proudly Serve Greater Omaha Beef Sourced from Independent Ranchers*

|                                                                                   |                          |                                                  |                      |
|-----------------------------------------------------------------------------------|--------------------------|--------------------------------------------------|----------------------|
| <b>Omaha Prime Ribeye Filet</b> - 9oz. Filet, Crispy Yukon Potatoes, Bordelaise   |                          | <b>54</b>                                        |                      |
| <b>Omaha Prime Spinalis</b> - 8oz Rib Cap, Crispy Yukon Gold Potatoes, Bordelaise |                          | <b>69</b>                                        |                      |
| <b>Filet Mignon</b> (8 oz. Barrel Cut)                                            | <b>54</b>                | <b>New York Strip</b> (16 oz. Prime)             | <b>65</b>            |
| <b>Filet Mignon</b> (12 oz. Barrel Cut)                                           | <b>66</b>                | <b>Porterhouse Lamb Loins</b> (14 oz. U.S.A.)    | <b>59</b>            |
| <b>Pork Chop &amp; Duroc Pork Belly</b> (15 oz. Prime)                            | <b>40</b>                | <b>New Zealand Elk</b> (8 oz. - Chef's Med Rare) | <b>52</b>            |
| <b>Omaha Prime Ribeye</b> - 18oz. Ribeye, Roasted Tomatoes, Bordelaise            |                          | <b>70</b>                                        |                      |
| <b>Rogue Blue Cheese</b> 12                                                       | <b>Wild Mushrooms</b> 12 | <b>Shrimp Oscar</b> 13                           | <b>Pork Belly</b> 12 |

For the Table

|                           |                                |                       |
|---------------------------|--------------------------------|-----------------------|
| Crispy Brussel Sprouts 15 | Shrimp & Bacon Mac & Cheese 16 | Grilled Asparagus 14  |
| Three Cheese Au Gratin 13 | Parmesan Truffle Fries 11      | Baked Potato 13       |
| Parmesan Mash Potatoes 13 | Roasted Vegetables 14          | Grilled Broccolini 14 |

Locally Owned & Operated Since 2003  
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, egg 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

GF gluten free

Item contains pork

# Kres Vegan

\$49 Prix Fixe 3 Course Menu  
Choice of One From Each Category

## Starters

|           |                                                                                                                                         |           |
|-----------|-----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <i>GF</i> | <b>Baby Romaine Vegan "Bacon" Wedge</b> - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes                                     | <b>12</b> |
| <i>GF</i> | <b>Chimichurri Grilled Tofu Skewers</b> - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions                                 | <b>13</b> |
| <i>GF</i> | <b>Chickpea &amp; Artichoke Vegan "Crab" Cake</b> - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade                                        | <b>13</b> |
|           | <b>Roasted Peach Toast</b> - Almond Ricotta, Pistachios, Crispy Rice Paper Vegan "Bacon", Vegan Honey                                   | <b>13</b> |
|           | <b>Portobello Vegan "Escargot"</b> - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon                                          | <b>12</b> |
| <i>GF</i> | <b>Vegan "Oysters" Rockefeller</b> - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade | <b>13</b> |

## Entrées

|           |                                                                                                       |           |
|-----------|-------------------------------------------------------------------------------------------------------|-----------|
|           | <b>Vegan "Beef" Wellington</b>                                                                        | <b>30</b> |
|           | Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry     |           |
|           | <b>Crispy Vegan "Chicken" Pasta</b>                                                                   | <b>29</b> |
|           | Bucatini, Tofu "Pancetta", Almond Ricotta, Onions, Swiss Chard, Peppers, Mushroom, "Parmesan" Alfredo |           |
| <i>GF</i> | <b>Vegan Lions Mane &amp; Portobello Mushroom "Short Rib"</b>                                         | <b>30</b> |
|           | "Fungi Jon" Lions Mane Mushrooms, Idaho Mash, Broccolini, Red Wine Bordelaise                         |           |
|           | <b>"Ricotta" &amp; Spinach Stuffed Shells</b>                                                         | <b>30</b> |
|           | Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil                              |           |

## Housemade Sweets

|  |                                                                                              |           |
|--|----------------------------------------------------------------------------------------------|-----------|
|  | <b>Churro Waffle</b> - Crispy Cinnamon Sugar Waffle, Pistachios, Housemade Ice Cream         | <b>14</b> |
|  | <b>Brookie</b> - Infused with Oreo & Brownie, Housemade Ice Cream, Caramel & Chocolate Sauce | <b>14</b> |

## Kres Cocktails \$14

|                                                                                                                                                                                             |                                                                                                                                                                                                              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Kentucky Sweet Tea</b><br><i>Bourbon, Sweet Black Iced Tea, Lemon, Mint</i><br>Old Forester Bourbon                                                                                      |  <b>Strawberry Pepper Gin Ricky</b><br><i>Gin, Ancho Reyes, Strawberry Syrup, Lime, Black Pepper</i><br>New Amsterdam Gin |
|  <b>Movies In The Park</b><br><i>Vodka, Lychee, Pomegranate, Lemon</i><br>New Amsterdam Vodka             | <b>Hemingway Cooler</b><br><i>Rum, Luxardo, Lime, Grapefruit Soda, Rhubarb Bitters</i><br>Palante Dark Rum                                                                                                   |
|  <b>Butterfly Effect</b><br><i>Gin, Orgeat, Pineapple, Lemon, Pea Flower</i><br>New Amsterdam Gin         |  <b>Lolita</b><br><i>Tequila, St. Germaine, Strawberry Syrup, Lemon, Prosecco</i><br>Corazon Blanco Tequila               |
|  <b>Basil Fresca</b><br><i>Vodka, Lemon, Strawberry Basil Syrup, Soda</i><br>New Amsterdam Vodka          | <b>Bolero Dorado</b><br><i>Rum, Mango Brandy, Lime, Mango Demerara, Orange Bitters</i><br>Siesta Key Silver Rum                                                                                              |
|  <b>Purple Haze</b><br><i>Tequila, Cointreau, Coconut, Lime, Lavender Syrup</i><br>Corazon Blanco Tequila | <b>Grapefruit Honey Sour</b><br><i>Bourbon, Grapefruit Liqueur, Honey, Lemon, Orange Bitters</i><br>Old Forester Bourbon                                                                                     |

All Syrups Are Housemade By Our Bar Staff

 Cocktails available with NKD LDY Non-Alcoholic

## Housemade Desserts \$14

|                                                                                                                               |                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <b>Crème Brulée</b><br><i>Grand Marnier &amp; Fresh Mixed Berries</i>                                                         | <b>Italian Cheesecake</b><br><i>Sambuca &amp; Espresso Infused Cheesecake</i><br>Oreo Crust, Chocolate Sauce      |
| <b>White Chocolate Bread Pudding</b><br><i>White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream</i> | <b>Dark Chocolate Molten Turtle</b><br><i>Warm Chocolate Lava Cake, Berries, Vanilla Bean Ice Cream, Pralines</i> |