



Wednesday, October 30, 2024

Starters

Table listing starters: Maine Lobster Bisque (15), Calamari "Vesuvio" (21), Escargot de Bourgogne (19), * U10 White Shrimp Cocktail (3) (21), Grilled "Pesfasa" Octopus & Shrimp (24), * "Snake River Farms" Wagyu Carpaccio (22), * "Copps Island" Oysters Rockefeller (5) (21), ** Filet Mignon Steak Tartare (20)

Salads Fresh and Local Produce

Table listing salads: Baby Spinach Salad (14), Chophouse Caesar (13), GF Caprese Salad (18), GF Baby Romaine Wedge (15), GF House Salad (12)

Classics & Creative New Concepts and Classics Reimagined

Table listing classics and creative dishes: Mixed Grill (49), Chicken Picatta Duet (36), GF Roasted Half Duck (42), Filet Wellington (48)

From the Sea From Our Local Fishermen

Table listing seafood dishes: Black Grouper (49), GF Faroe Islands Salmon (40), Seafood Misto (38), Jumbo Cold Water Lobster Tail (8 per oz.)

KRES CHOP HOUSE Steaks and Chops House Aged & Hand Cut

Table listing steaks and chops: Filet Mignon (8 oz. Barrel Cut) (49), Filet Mignon (12 oz. Barrel Cut) (60), New Zealand Elk (8 oz. - Chef's Med Rare) (49), Porterhouse Lamb Loins (14 oz. U.S.A.) (59), Ribeye (16 oz. C.A.B.) (59), Ribeye (20 oz. C.A.B.) (69), Prime Pork Chop & Duroc Pork Belly (15 oz.) (40), New York Strip (16 oz. Prime) (61)

Table listing sides: Rogue Blue Cheese (12), Wild Mushrooms (12), Shrimp Oscar (13), Pork Belly (15)

For the Table

Table listing table items: Crispy Brussel Sprouts (14), Three Cheese Au Gratin (12), Parmesan Mash Potatoes (12), Lemon Garlic Haricot Verts (12), Shrimp & Bacon Mac & Cheese (15), Grilled Asparagus (13), Truffle Fries (10), Baked Potato (12), Broccoli (13)

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 Prix Fixe 3 Course Menu ~

Starters ~ Choice of One ~

Chimichurri Grilled Tofu Skewers - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions	13
Baby Romaine "Bacon" Wedge - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes	12
Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade GF	13
Fall Fig 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 GF	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, English Peas, Almond Ricotta, Red Peppers, Asparagus, Tomatoes	
Vegan "Salisbury Steak" GF	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 ~

Molasses Cookie- Housemade Ice Cream, Berries, Chocolate Sauce, Whipped Cream	12
Strawberry Ice Cream Sundae - Housemade Ice Cream, Choice of Toppings	12
Pumpkin Pie Bar - Caramel Sauce, Whipped Cream	12

Kres Cocktails 12

 Pear Martini <i>Pear Vodka, Pear Puree, St. Germain, Lemon</i>
 Basil Fresca <i>Vodka, Lemon, Strawberry Basil Syrup, Club Soda</i>
 Berry & Spice <i>Gin, Blackberry, Cinnamon, Lemon, Club Soda</i>
Maple Sour <i>Bourbon, Lemon, Maple, Walnut Bitters, Ginger Beer</i>
 Lolita <i>Tequila, St. Germaine, Strawberry, Lemon, Prosecco</i>
 That's My Jam <i>Gin, Lemon, Blackberry Jam</i>
Dia De Los Muertos <i>Tequila, Espresso, Baileys, Creme de Cacao, Cinnamon</i>
Pistachio Martini <i>Vanilla Vodka, Baileys, Amaretto, Pistachio Dust</i>
 Harvest Margarita <i>Tequila, Cointreau, Citrus & Cranberry Juice, Cinnamon</i>
Banana Bread Old Fashioned <i>Bourbon, Banana Liqueur, Cinnamon-Vanilla Syrup, Walnut Bitters</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 Brulée <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