



Tuesday, October 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	** "Bevans " Oysters Rockefeller (5)	22
*U10 White Shrimp Cocktail (3)	22	Grilled "Pesfasa" Octopus & Shrimp	24

Salads *Fresh and Local Produce*

GF Romaine Wedge - Baby Gem Lettuce, 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	55
GF Roasted Half Duck - "Maple Leaf Farms" Yukon Gold Potatoes, Patty Pan Squash, Haricot Verts Baby Zucchini, Butternut Squash Puree, Port Wine Shallot Reduction	46
Chicken Picatta - "Joyce Farms" Pan Seared Chicken Breasts, Mani D'Oro Papardelle Pasta, Spinach, Zucchini Noodles, Red Onion, Blistered Tomatoes, Lemon Caper Butter	39
Mixed Grill - Petit Filet, Elk, Grilled Shrimp, Bucatini, Pancetta Carbonara (Egg Yolk**) Asparagus, Green Peas, Red Onions, Oven Roasted Tomatoes	55

From the Sea *From Our Local Fishermen*

Yellow Edge Grouper (Cortez, FL) -Lightly Blackened, Baby Yukon Potatoes, Arugula, Tomatoes, Artichoke Hearts, Green Olives, Red Onions, Red Peppers, Buerre Blanc	55
Seafood Misto - Salmon, Mussels, Clams, Shrimp, Vermicelli Pasta, Spinach, Verde Sauce, Tomato-Saffron Fumé, Toasted Sourdough, Calabrian Chilli Aioli	39
Faroe Islands Salmon - Butternut Squash Risotto, Sauteed Kale, 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*

Omaha Prime Spinalis - 9 oz. Rib Cap, Crispy Yukon Potatoes, Bordelaise	71		
Omaha Prime Ribeye Filet - 9 oz. Filet, Crispy Yukon Potatoes, Bordelaise	56		
Omaha Filet Mignon (8 oz. Barrel Cut)	56	Omaha New York Strip (16 oz. Prime)	70
Omaha Filet Mignon (12 oz. Barrel Cut)	68	Omaha Ribeye (16 oz C.A.B.)	68
Pork Chop (15 oz. Prime)	40	* New Zealand Elk (8 oz. - Chef's Med Rare)	52
Porterhouse Lamb Loins - Marcho Farms , 3 Loins (14 oz.) Mint Chutney			
Rogue Blue Cheese 12 Wild Mushrooms 12 Shrimp Oscar 13 Pork Belly 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 Carrots	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

\$52 Prix Fixe 3 Course Menu
Choice of One From Each Category

Starters

<i>GF</i>	Baby Romaine Vegan "Bacon" Wedge - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes	13
<i>GF</i>	Chimichurri Grilled Tofu Skewers - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions	14
<i>GF</i>	Chickpea & Artichoke Vegan "Crab" Cake - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	14
	Balsamic Roasted Fig Toast - Almond Ricotta, Pistachios, Rice Paper Vegan "Bacon", Vegan Honey	14
	Portobello Vegan "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	13
<i>GF</i>	Vegan "Oysters" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade	14

Entrées

	Vegan "Beef" Wellington	31
	Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry	
	Crispy Vegan "Chicken" Pasta	30
	Vermicelli, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Peppers, Mushroom, "Parmesan" Alfredo	
<i>GF</i>	Vegan Lions Mane "Short Rib"	32
	"Fungi Jon" Lions Mane Mushrooms, Idaho Mash, Broccolini, Red Wine Bordelaise	
	"Ricotta" & Spinach Stuffed Shells	31
	Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil	

Housemade Sweets

	Churro Waffle - Crispy Sweet Potato Cinnamon Sugar Waffle, Pistachios, Housemade Ice Cream	14
	Brookie - Infused with Oreo & Brownie, Housemade Ice Cream, Caramel & Chocolate Sauce	14

Kres Cocktails \$14

Pop-Secco <i>Prosecco, St. Germaine, Popping Bubbles</i> Benvolio Prosecco	 Midnight Flower <i>Tequila, Ancho Reyes, Lemon, Lavender Syrup, Jalapeno</i> Corazon Blanco Tequila
 Lemon Passion <i>Tequila, Passion Fruit, Lemongrass Syrup, Lime</i> Corazon Blanco Tequila	Golden Hour <i>Gin, Canton, Grapefruit Liqueur, Lemon, Salted Honey</i> New Amsterdam Gin
 Southern Bloom <i>Bourbon, Orange Peel, Lavender Syrup, Angostura Bitters</i> Old Forester Bourbon	 Passion Fruit Spritz <i>Vanilla Vodka, Passion Fruit, Lime, Cinnamon Vanilla Syrup</i> 3 Olives Vodka
 Basil Fresca <i>Vodka, Lemon, Strawberry Basil Syrup, Soda</i> New Amsterdam Vodka	 Lolita <i>Tequila, St. Germaine, Strawberry Syrup, Lemon, Prosecco</i> Corazon Blanco Tequila
Banana Bread Old Fashioned <i>Bourbon, Banana Liqueur, Cinnamon Vanilla Syrup, Walnut Bitters</i> Old Forester Bourbon	Blackberry Runner <i>Rum, Blackberry Liqueur, Lime Simple Syrup</i> Siesta Key Silver Rum
Apricot Gin & Tonic <i>Gin, Apricot Liqueur, Fever Tree Tonic</i> New Amsterdam Gin	 <i>All Syrups Are Housemade By Our Bar Staff</i> <i>Cocktails available with NKD LDY Non-Alcoholic</i>

Housemade Desserts \$14

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