



Friday, September 4, 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*

<i>GF</i> 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
<i>GF</i> Heirloom Tomato Caprese - "Buf" Mozzarella, Heirloom Tomatoes, Field Greens, Balsamic Glaze	19

Classics & Creative *New Concepts and Classics Reimagined*

Mixed Grill - Petit Filet, Lamb Loin, Grilled Shrimp, Mani D'Oro Bucatini, Pancetta Carbonara (Egg Yolk** Asparagus, Green Peas, Red Onions, Oven Roasted Tomatoes	58
* Filet Wellington - Medium Rare Filet, Mushroom Duxelle, Puff Pastry, Parmesan Mash, Broccolini, Port Wine Reduction	54
<i>GF</i> Roasted Half Duck - "Maple Leaf Farms" Yukon Gold Potatoes, Blackberries, Baby Zuchinni, Pearl Onions, Roasted Carrots, Haricot Verts, Black Cherry Demi-Glace	46
Chicken Picatta - "Joyce Farms" Pan Seared Chicken Breasts, Mani D'Oro Papardelle Pasta, Spinach, Baby Zucchini, Red Onion, Blistered Tomatoes, Lemon Caper Butter	38
NY Strip Au Poivre & Shrimp - Peppercorn Crusted NY Strip, Grilled Seasoned Shrimp, Grilled Broccolini, Parmesan Risotto, Peppercorn Sauce	52

From the Sea *From Our Local Fishermen*

Genuine American Red Snapper - (Ponce Inlet, FL) - Lightly Blackened, Baby Yukon Potatoes, Arugula, Tomato, Artichoke Hearts, Green Olives, Onion, 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 Ribeye Filet - 9 oz. Filet, Crispy Yukon Potatoes, Bordelaise		55		
Omaha Prime Spinalis - 9 oz. Rib Cap, Crispy Yukon Potatoes, Bordelaise		70		
Filet Mignon (8 oz. Barrel Cut)	55	New York Strip (16 oz. Prime)		68
Filet Mignon (12 oz. Barrel Cut)	67	Porterhouse Lamb Loins (14 oz. U.S.A.)		59
Pork Chop (15 oz. Prime)	40	* New Zealand Elk (8 oz. - Chef's Med Rare)		52
Omaha Prime Ribeye - 18oz. Ribeye, Roasted Tomatoes, Bordelaise		72		
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 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

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

Entrées

Vegan "Beef" Wellington	Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry	30
Crispy Vegan "Chicken" Pasta	Vermicelli, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Peppers, Mushroom, "Parmesan" Alfredo	29
GF Vegan Lions Mane & Portobello Mushroom "Short Rib"	"Fungi Jon" Lions Mane Mushrooms, Idaho Mash, Broccolini, Red Wine Bordelaise	30
"Ricotta" & Spinach Stuffed Shells	Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil	30

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

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

All Syrups Are Housemade By Our Bar Staff

Cocktails available with NKD LDY Non-Alcoholic

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>