



Sunday, September 25th 2022

Starters

Table with 4 columns: Item Name, Price, Item Name, Price. Includes Maine Lobster Bisque, Snake River Wagyu Carpaccio, Escargot de Bourgogne, James River Oysters Rockefeller, U14 (5) White Shrimp Cocktail, Filet Mignon Steak Tartare, Grilled Pefasa Octopus & Shrimp, Flash Fried Calamari "Vesuvio".

Salads Fresh and Local Produce

Table with 2 columns: Item Name, Price. Includes Chophouse Caesar, Baby Romaine Wedge, Heirloom Caprese, Warm Bacon & Spinach.

Classic & Creative New Concepts and Classics Reimagined

Table with 2 columns: Item Name, Price. Includes Filet & Shrimp, Filet Wellington, Roasted "Maple Leaf" Half Duck, Lake Meadows Farm Chicken Duet.

From the Sea From Our Local Fishermen

Table with 2 columns: Item Name, Price. Includes Yellow Edge Grouper, Seafood Misto, Scottish Salmon, 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), Ribeye (C.A.B. 16 oz. Center Cut), Filet Mignon (12 oz. Barrel Cut), Ribeye (C.A.B. 20 oz. Center Cut), New Zealand Elk (8 oz. Filet), New York Strip (Prime 16 oz. Center cut), Porterhouse Lamb Loins (14oz USA), Prime Pork Chop & Cheshire Pork Belly (15 oz.).

Bone-In, Dry Aged New York Strip (16 oz Prime) 64

Rogue Blue Cheese 10 Savory Mushrooms 10 Shrimp Oscar 12 Pork Belly 14

For The Table

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

Locally Owned & Operated Since 2003

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

www.facebook.com/kreschophouse

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

*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 & should eat oysters fully cooked.

**Contains pasteurized raw egg

Pork not in menu description

Kres Vegan

"Kaia" Vegan Saturdays Featuring Our Vegan Chefs

\$45 Pre Fix 3 Course Menu

Starter *Choice of One*

Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	11
"Oyster" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parm Bread Crumbs, Remoulade	13
GF	

Entree *Choice of One*

Vegan "Beef" Wellington	30
Black Bean Seitan, Walnut Mushroom Duxelle, Crispy Potatoes, Port Shallot, Puff Pastry	
"Chicken" Seitan Parmesan	28
Pomodoro, Basil, Macadamia "Nut" Mozzarella, Sauteed Vegetables, Linguini, Vegan Parm	
Blue Cheese "Beef Steak"	29
GF	
Chickpea, Mushroom & Oat Patty, Smashed Fingerlings, Asparagus, Blue Cheese Crème	

Sweets *Choice of One*

Cashew Cream "Sundae" - Vanilla Ice Cream, Chocolate & Caramel, Choice of Toppings	12
"Brookie" - Infused with Oreo & Brownie, Vanilla Ice Cream, Caramel & Chocolate Sauce	12

Classic & Creative Cocktails **11**

Debutant

Bourbon, Apricot, Luxardo, Peach, Saffron Bitters

Citrus Sidecar

Brandy, Honey Orange, Lemon

Mango Fuego

Tequila, Mango, Pineapple, Lime, Jalapeno

Basil Fresca

Vodka, Strawberry-Basil Syrup, Lemon, Club Soda

Guava Collins

Gin, Guava, Sour, Club Soda

Hemingway Daquiri

Rum, Grapefruit, Luxardo, Lime

Southern Belle

Bourbon, Blackberry Syrup, Mint, Ginger Beer

The Webb

Vodka, Cucumber, Canton, St. Germaine, Lime

Lolita

Tequila, Strawberry, Lemon, St. Germaine, Prosecco

The Grove

Orangecello, Ginger Beer, Lime

Bordeaux Limeade

Lime Vodka, Raspberry Vodka, Simple, Soda

Desserts **12**

Limoncello

House Made Liquid Dessert

Dark Chocolate Molten Turtle

Warm Chocolate Lava Cake, Blueberries, Vanilla Bean Ice Cream

White Chocolate Bread Pudding

Housemade White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream

Italian Cheesecake

Housemade Sambuca & Espresso Infused Cheesecake, Chocolate Sauce

Crème Brulee

Grand Marnier & Fresh Mixed Berries