



Thursday, August 1, 2024

Fresh Swordfish 24

Pan Seared Swordfish, Pork Belly, Creamy Polenta, Roasted Hericot Vert, Tomato, Pearl Onion, Lemon Caper Sauce

*** Filet Medallions 23**

Bucatini Pasta, Red Onion, Blistered Tomatoes, Spinach, Mushrooms, Espagnole Sauce, Parmesan

Summer Shrimp Salad 21

Crispy Shrimp, Pork Belly, Mixed Greens, Red Onion, Tomato, Roasted Corn, Avocado, Feta, Red Pepper Ranch

*** Steak Frites 24**

Sirloin, Crispy French Fries, Fresh Parmesan, Demiglace, Gremolata, Arugula, Pickled Red Onion, Broccolini

Shrimp Po' Boy 21

Crispy Shrimp, Baguette, Remoulade, Lettuce, Tomato, Onion, Fries

Starters

* Wagyu Beef Carpaccio 22 Oysters Rockefeller (5) 21 Calamari "Vesuvio" 21

Soups & Salads

Lobster Bisque 15 Sausage & Lentil 9

Mediterranean Salad 16

Fresh Greens, Marinated Artichoke Hearts, Roasted Red Peppers, Red Onion, Gigandes Beans, Tomatoes, Kalamata Olives, Feta, Balsamic Vinaigrette

Grilled Chicken Caprese 21

Heirloom Tomatoes, Fior di Latte Fresh Mozzarella, Spring Greens, Balsamic Vinaigrette

*** Faroe Islands Salmon & Baby Spinach 24**

Fresh Spinach, Chèvre Goat Cheese, Heirloom Tomatoes, Craisins, Warm Bacon Dressing, Crispy Onions

Chophouse Caesar 13

Crisp Romaine, Homemade Croutons, Shaved Parmesan, House Made Caesar Dressing

Add: *Bistro 9 Chicken 8 * Salmon 12 Shrimp 10

Sandwiches

Blackened Fish Sandwich 20

Swordfish, Remolaude, Butter Lettuce, Pickled Red Onion, Brioche, Fries

Crispy Fish Sandwich 19

Crispy Tilefish, Pickles, Homemade Fennel Slaw, Brioche, Remoulade, Fries

*** French Dip Steak Sandwich 20**

Tenderloin Medallions, Truffle Aioli, White Cheddar, Caramelized Onions, Hoagie Roll, Au Jus, Fries

*** Natural Burger 19**

Ground Sirloin, Brisket, & Chuck, Cheddar Cheese, Caramelized Onions, Lettuce, Tomato, Fries

Chophouse Turkey Club 19

Roasted Turkey Breast, Bacon, Heirloom Tomato, Cheddar, Red Pepper Ranch, Grilled Flatbread, Fries

From the Grill

* Pork Chop (12oz.)	40	*Ribeye (16 oz. C.A.B.)	58
Parmesan Mash & Asparagus		Parmesan Mash & Asparagus	
* Filet Mignon (8oz. Barrel Cut)	48	* Faroe Islands Salmon	40
Parmesan Mash & Asparagus		Orzo Pasta, Sauteed Vegetables	

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.*

Kres Vegan

Starters

Chickpea & Artichoke "Crab Cake" - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	13
"Oysters" Rockefeller - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Vegan Parmesan, Remoulade	13
Portobello "Escargot" - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	12

Sandwiches

Crispy "Chicken" Club Grilled Flatbread, Crispy Seitan, Heirloom Tomato, Frisée, Red Onion, Pickles, Vegan Ranch, Fries	17
"Beef" Seitan Knife and Fork Toasted Baguette, Sauteed Onions and Peppers, Red Pepper Aioli, Fries	16
Pimento Grilled Cheese Cashew Cheese, Scallions, Pickles, Arugula, Sourdough, Fries	16

Sweets

Ice Cream Sundae - Housemade Ice Cream, Choice of Toppings	12
Chocolate Chip Cookie - Housemade Ice Cream of the Day, Caramel & Chocolate Sauce	12

Kres Cocktails 12

Lavender Sky
Vodka, Lemon, Lavender Syrup

🍷 **Just Peachy**
Gin, Peach Nectar, Peach Schnapps, Peach Bitters, Lemon

🍷 **Lolita**
Tequila, St. Germaine, Strawberry, Lemon, Prosecco

🍷 **Basil Fresca**
Vodka, Lemon, Strawberry Basil Syrup, Club Soda

🍷 **The Queen's Garden**
Gin, Rose Ryrup, Lemon

Bordeaux Fashion
Bourbon, Orgeat, Black Walnut Bitters

Orange Smash
Bourbon, Cointreau, Orange, Orange Bitters

Blood & Sand
Scotch, Apricot Liqueur, Carpano Antica, Blood Orange Syrup

🍷 **Plant City Spritz**
Strawberry Aperol, Cranberry, Lemon, Rosemary Syrup, Prosecco

Coco Mango
Coconut Tequila, Lime Juice, Mango Nectar

Housemade Desserts 12

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

Crème Brulée
Grand Marnier & Fresh Mixed Berries

Dark Chocolate Molten Turtle
Warm Chocolate Lava Cake, Berries, Vanilla Bean Ice Cream

Italian Cheesecake
Sambuca & Espresso Infused Cheesecake, Oreo Crust, Chocolate Sauce

Fresh Seasonal Berries
Mixed Berries, Whipped Cream

🍷 Cocktails are available with **NKD LDY \$10**
Non-Alcoholic, Vegan Spirit

