



Tuesday, January 24, 2023

Fresh Mahi-Mahi	24
Pan Seared Mahi-Mahi, Yukon Gold Gnocchi, Asparagus, Roasted Tomatoes, Parmesan Cream Sauce	
* Filet Medallions	21
Mushroom Espagnole Sauce, Linguini, Blistered Tomatoes, Pearl Onions, Spinach, Parmesan Cheese	
Goat Cheese Burger	20
Ground Sirloin, Brisket & Chuck, Goat Cheese, Balsamic Tossed Arugula, Crispy Onions, Truffle Aioli, Fries	
Steak Salad	21
Medallions, Walnuts, Red Onion, Cherry Tomatoes, Feta Cheese, Spring Mix, Balsamic Vinaigrette	

Starters

* Wagyu Beef Carpaccio	21	Calamari "Vesuvio"	20	Oysters Rockefeller	21
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Soups & Salads

Maine Lobster Bisque	14	Spanish Chorizo & Chicken Soup	10
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Mediterranean Salad 16
 Fresh Greens, Marinated Artichoke Hearts, Gigandes Beans, Roasted Red Peppers, Red Onion, Cucumbers, Tomatoes, Feta, Balsamic Vinaigrette

Grilled Chicken Caprese 20
 Heirloom Tomatoes, Fior di Latte Fresh Mozzarella, Spring Greens, Balsamic Vinaigrette

*** Scottish Salmon & Baby Spinach 21**
 Fresh Spinach, Chèvre Goat Cheese, Heirloom Tomatoes, Warm Bacon Dressing, Crispy Onions

Chophouse Caesar 12
 Crisp Romaine, Homemade Croutons, Shaved Parmesan, House Made Caesar Dressing

Add:	* Filet Medallions 8	Chicken 7	* Salmon 9	Shrimp Trio 9
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Sandwiches

Kres Turkey Club Sandwich 19
 Roasted Turkey Breast, Bacon, Heirloom Tomato, Cheddar, Red Pepper Ranch, Grilled Flatbread, Cole Slaw

Blackened Fish Sandwich 20
 Blackened Mahi-Mahi, Brioche, House Remoulade, Lettuce, Tomato, Red Onion, Sweet Potato Fries, Horseradish Dipping Sauce

Crispy Fish Sandwich 19
 Crispy Tilefish, Brioche, Tartar Sauce, Pickles, Lettuce, Red Onion, Sweet Potato Fries, Horseradish Dipping Sauce

*** Tenderloin "French Dip" Steak Sandwich 19**
 Tenderloin, Horseradish Truffle Aioli, Gruyère Cheese, Caramelized Onions, Baguette, Au Jus, Fries

*** Kres "Special Blend" Burger 19**
 Ground Sirloin, Brisket, & Chuck, Cheddar Cheese, Caramelized Onions, Lettuce, Tomato, Fries

From the Grill

* Scottish Salmon 38	* Filet Mignon (8oz. Barrel Cut) 49
Pearl Pasta, Sautéed Vegetables	Parmesan Mash & Asparagus

* Ribeye Steak (16oz. Center Cut) 59
Parmesan Mash & Asparagus

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 and should eat oysters fully cooked.

Kres Vegan

"Kaia" Vegan Saturdays Featuring Our Vegan Chefs

Starters

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

Entrées

Crispy "Chicken" Club	17
Grilled Flatbread, Crispy Seitan, Heirloom Tomato, Frisée, Red Onion, Pickles, Vegan Mayo, Fries	
"Beef" Seitan Knife and Fork	16
Toasted Baguette, Sauteed Onions and Peppers, Red Pepper Aioli, Fries	

Sweets

"Brookie" - Chocolate Chip Cookie Infused with Oreos & Brownie, Vanilla Ice Cream	12
Cashew Cream "Sundae" - Vanilla Ice Cream, Chocolate & Caramel, Choice of Toppings	12

Kres Cocktails 12

**Sofrito Martini
Lime Vodka, Zing Zang, Lime, Cilantro
**Pear Mule
Vodka, Pear Liqueur, Ginger Beer
**Green Dragon
Gin, Matcha, Canton, Lemon
**Basil Fresca
Vodka, Strawberry-Basil Syrup, Lemon, Club Soda
**It's About Thyme
Gin, Cranberry, Orange, Thyme, Tonic
Church Street Colada
Coconut Rum, Ginger-Pineapple, Lime, Orgeat
Rum Amok
Rum, Triple Sec, Allspice, Apple Cider, Ginger Beer
The Nutty Pear
Tequila, Pear, Allspice, Lime, Walnut Bitters, Ginger Beer
Coronado
Tequila, Ginger-Pineapple, Triple Sec, Lime, Jalapeno
Bordeaux Old Fashioned
Bourbon, Bordeaux Cherry, Orgeat, Walnut Bitters

Desserts 12

White Chocolate Bread Pudding
Housemade White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream
Molten Turtle
Warm Chocolate Lava Cake, Blueberries, Pecan Praline Ice Cream
Italian Cheesecake
Housemade Sambuca & Espresso Infused Cheesecake, Chocolate Sauce
Crème Brulée
Grand Marnier & Fresh Mixed Berries
Limoncello or Orangelcello
Housemade from Locally Sourced Lemon or Orange Peels, with Spirits and Sugar

Cocktail available with **Amass Riverine \$10
Non-Alcoholic, Vegan Spirit