



Friday, June 26, 2026

Fresh Market Fish 24

Pan Seared Swordfish, Vermicelli, Asparagus, Peas, Roasted Tomato, Arugula, Basil Pesto

Blackened Fish Sandwich 22

Blackened Swordfish, Tomato Jam, Butter Lettuce, Red Onions, Remoulade, Brioche, Fries

*** Steak Toscana 24**

Tenderloin Medallions, Bucatini, Red Onion, Mushrooms, Spinach, Tomato Alfredo

*** Mediterranean Beef Skewers 21**

Creamy Pearl Pasta, Fresh Cucumber & Tomato Salad, Tzaziki

Starters

- * **Wagyu Beef Carpaccio 22** **Oysters Rockefeller 22** **Calamari "Vesuvio" 21**

Soups & Salads

Lobster Bisque 15

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

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

*** Steak Salad 21**

Bistro Steak, Spring Mix, Onion, Tomato, Bacon, Mixed Berries, Almonds, Blue Cheese Crumbles, Balsamic Vinaigrette

Grilled Chicken Caprese 21

Heirloom Tomatoes, "Buf" Mozzarella, Mixed Greens, Basil Oil, Balsamic Vinaigrette

Mediterranean Salad 16

Mixed Greens, Marinated Artichoke Hearts, Roasted Red Peppers, Red Onion, Tomatoes, Feta Cheese, Gigandes Beans, Cucumber, Balsamic Vinaigrette

***Chophouse Caesar Salad 13**

Baby Gem Lettuce, Parmesan Croutons, Asiago Cheese, House Made Caesar Dressing

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

Sandwiches

Chophouse Turkey Club 19

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

Crispy Fish Sandwich 22

Crispy Grouper, Homemade Slaw, Pickles, Remoulade, Brioche, Fries

Wagyu "Cheesesteak" Sandwich 21

Shaved Wagyu, Horseradish Cream, Gruyere, Caramelized Onions, French Baguette, Au Jus, Fries

*** Natural Burger 20**

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

From the Grill

- * **Pork Chop (12 oz.) 40** ***Ribeye (18 oz.Prime) 70**
Parmesan Mash & Asparagus Parmesan Mash & Asparagus
- * **Filet Mignon (8 oz. Barrel Cut) 54** * **New York Strip (16 oz Prime) 65**
Parmesan Mash & Asparagus Parmesan Mash & Asparagus

*** Faroe Islands Salmon 40**
Parmesan Orzo, Sautéed Vegetable Medley, Verde Sauce

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.

Kres Vegan

Starters

- Chickpea & Artichoke "Crab Cake"** - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade **GF** **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**
- Baby Romaine "Bacon" Wedge** - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes **12**

Sandwiches

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

Sweets 14

Seasonal - Please See Server For Available Options

Kres Cocktails \$14

Kentucky Sweet Tea

Bourbon, Sweet Black Iced Tea, Lemon, Mint
Old Forester Bourbon

🍸 Strawberry Pepper Gin Ricky

Gin, Ancho Reyes, Strawberry Syrup, Lime, Black Pepper
New Amsterdam Gin

🍸 Movies In The Park

Vodka, Lychee, Pomegranate, Lemon
New Amsterdam Vodka

Hemingway Cooler

Rum, Luxardo, Lime, Grapefruit Soda, Rhubarb Bitters
Siesta Key Silver Rum

🍸 Butterfly Effect

Gin, Orgeat, Pineapple, Lemon, Pea Flower
New Amsterdam Gin

🍸 Lolita

Tequila, St. Germaine, Strawberry Syrup, Lemon, Prosecco
Corazon Blanco Tequila

🍸 Basil Fresca

Vodka, Lemon, Strawberry Basil Syrup, Soda
New Amsterdam Vodka

Bolero Dorado

Rum, Mango Brandy, Lime, Mango Demerara, Orange Bitters
Siesta Key Silver Rum

🍸 Purple Haze

Tequila, Cointreau, Coconut, Lime, Lavender Syrup
Corazon Blanco Tequila

Grapefruit Honey Sour

Bourbon, Grapefruit Liqueur, Honey, Lemon, Orange Bitters
Old Forester Bourbon

All Syrups Are Housemade By Our Bar Staff

🍸 Cocktails available with NKD LDY Non-Alcoholic Vegan Spirit

Housemade Desserts \$14

Crème Brûlée

Grand Marnier & Fresh Mixed Berries

Fresh Seasonal Berries

Mixed Berries, Whipped Cream

White Chocolate Bread Pudding

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

Italian Cheesecake

Sambuca & Espresso Infused Cheesecake
Oreo Crust, Chocolate Sauce

Dark Chocolate Molten Turtle

Warm Chocolate Lava Cake, Berries,
Vanilla Bean Ice Cream, Pralines