



Friday, March 27, 2026

Fresh Market Fish 25

Parmesan Crusted Monkfish, Parmesan Risotto, Grilled Broccolini, Cherry Tomatoes, Citrus Buerre Blanc

*** Steak Frites 21**

Bistro Steak, Crispy Fries, Pickled Red Onion, Arugula, Peppercorn Sauce

Blackened Fish Sandwich 22

Blackened Mahi, Tobiko Aioli, Butter Lettuce, Pickled Red Onion, Brioche, Fries

*** Steak Toscana 24**

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

Starters

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

Soups & Salads

Lobster Bisque 15

Grilled Chicken Caprese 21

Heirloom Tomatoes, Fior di Latte Fresh Mozzarella, Mixed Greens, Basil Oil, Balsamic Vinaigrette

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

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

*** Steak Salad 21**

Steak Medallions, Mixed Greens, Bacon, Tomato, Onion, Pralines, Strawberries, Goat Cheese, Strawberry Vinaigrette

Mediterranean Salad 16

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

***Chophouse Caesar Salad 13**

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

Add: *Steak Medallions 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

Wagyu "Cheesesteak" Sandwich 21

Shaved Wagyu, Truffle Aioli, Gruyere, Caramelized Onions, French Baguette, Au Jus, Fries

*** Natural Burger 20**

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

Crispy Fish Sandwich 22

Crispy Golden Tilefish, Housemade Fennel Slaw, Pickles, Remoulade, Brioche, Fries

From the Grill

*** Pork Chop (12 oz.) 40 *Ribeye (16 oz. C.A.B.) 65**
Parmesan Mash & Asparagus Parmesan Mash & Asparagus

*** Filet Mignon (8 oz. Barrel Cut) 54 * New York Strip (16 oz. Prime) 63**
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 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 14

Seasonal - Please See Server For Available Options

Kres Cocktails 13

Housemade Desserts 14

- 🍷 **Pear Martini**
Pear Vodka, St. Germaine, Pear Puree, Lemon
- S'mores Old Fashion**
Bourbon, Marshmallow Syrup, Cocoa Bitters, Walnut Bitters
- 🍷 **Florida Bee**
Gin, Honey, Lemon, Orange Blossom Water
- 🍷 **Basil Fresca**
Vodka, Lemon, Strawberry Basil Syrup, Club Soda
- Midnight Flower**
Tequila, Ancho Reyes, Jalepeno, Lemon, Lavender Syrup
- Into The Woods**
*Bourbon, Cinnamon Spiced Syrup, Walnut Bitters, Smoked**
- Fiona**
Rum, Midori, Canton, Pineapple, Lime
- Peanut Butter Espresso Martini**
Peanut Butter Tequila, Vanilla Vodka, Espresso, Marshmallow Syrup
- 🍷 **Sweater Weather**
Gin, Amaro, Grapefruit Liqueur, Lemon, Thyme

- White Chocolate Bread Pudding**
White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream
- Crème Brûlée**
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
* Smoked To Order In House