



Monday, May 11, 2026

*** Mediterranean Beef Skewers 21**

Creamy Couscous, Fresh Cucumber & Tomato Salad, Tzaziki

Fresh Market Fish 26

Pan Seared Swordfish, Roasted Garlic Rollotini, Sauteed Vegetable Medley, Pomodoro

Florida Golden Tilefish Sandwich 21

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

*** Steak Frites 21**

Sirloin Steak, Crispy Fries, Arugula, Pickled Red Onion, Peppercorn

*** 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 Chicken Noodle 9

Grilled Chicken Caprese 21

Heirloom Tomatoes, Burrata, 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**

Bistro, Spring mix, Chickpeas, Butternut Squash, Beets, Red Onion, Red Pepper, Quinoa, Cucumber Crushed Pistachio, Lemon 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: *Bistro 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

*** Natural Burger 20**

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

Wagyu "Cheesesteak" Sandwich 21

Shaved Wagyu, Truffle Aioli, Gruyere, Caramelized Onions, French Baguette, Au Jus, 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) 64**
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

 Lolita <i>Tequila, St. Germaine, Strawberry Syrup, Lemon, Prosecco</i>
Hemingway Cooler <i>Rum, Luxardo, Lime, Grapefruit Soda, Rhubarb Bitters</i>
 Butterfly Effect <i>Gin, Orgeat, Pineapple, Lemon, Pea Flower</i>
 Basil Fresca <i>Vodka, Lemon, Strawberry Basil Syrup, Soda</i>
 Purple Haze <i>Tequila, Cointreau, Coconut Cream, Lime, Lavender Syrup</i>
 Strawberry Pepper Gin Ricky <i>Gin, Ancho Reyes, Strawberry Syrup, Lime, Black Pepper</i>
Kentucky Sweet Tea <i>Bourbon, Sweet Black Iced Tea, Lemon, Mint</i>
Bolero Dorado <i>Rum, Mango Brandy, Lime, Mango Demerara, Orange Bitters</i>
 Movies In The Park <i>Vodka, Lychee, Pomegranate, Lemon</i>
Grapefruit Honey Sour <i>Bourbon, Grapefruit Liqueur, Honey, Lemon, Orange Bitters</i>
 Peach Mango Bull-ini <i>Peach RedBull, Peach Schnapps, Prosecco, Mango Nectar</i>
 White Tea With Wings <i>Peach RedBull, Vodka, Peach Schnapps, Sour</i>

Housemade Desserts 14

White Chocolate Bread Pudding <i>White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream</i>
Crème Brulée <i>Grand Marnier & Fresh Mixed Berries</i>
Dark Chocolate Molten Turtle <i>Warm Chocolate Lava Cake, Berries, Vanilla Bean Ice Cream</i>
Italian Cheesecake <i>Sambuca & Espresso Infused Cheesecake, Oreo Crust, Chocolate Sauce</i>
Fresh Seasonal Berries <i>Mixed Berries, Whipped Cream</i>

 Cocktails can be made with Non Alcoholic Spirit

