Monday, November 9, 2026

Fresh Market Fish 26
Pan Seared Swordfish, Butternut Squash Risotto, Grilled Broccolini, Crispy Kale, Blistered Tomatoes, Buerre Rouge

*** Steak Toscana 24**
Tenderloin Medallions, Vermicelli, Red Onion, Mushrooms, Spinach, Sundried Tomato Alfredo Sauce

Blackened Fish Sandwich 22
Blackened Swordfish, Pickled Red Onion, Lettuce, Tobiko Aioli, Brioche, Fries

Starters

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

Soups & Salads

Lobster Bisque 15 **Chicken Noodle 9**

*** Faroe Islands Salmon & Baby Spinach 24**
Fresh Spinach, Chèvre Goat Cheese, Heirloom Tomatoes, Craisins, Warm Bacon Dressing, Crispy Onions

Grilled Chicken Caprese 21
Heirloom Tomatoes, "*Buf* " Mozzarella, Mixed Greens, Basil Oil, Balsamic Vinaigrette

*** Steak Salad 21**
Bistro Steak, Arugula, Red Onion, Radish, Roasted Sweet Potato, Pears, Craisins, Walnuts,
Goat Cheese, Maple Dijon Vinaigrette

Mediterranean Salad 16
Mixed Greens, Marinated Artichoke Hearts, Roasted Red Peppers, Red Onion, Tomatoes, Feta Cheese,
Gigandes Beans, Cucumber, Balsalmic Vinaigrette

***Chophouse Caesar Salad 13**
Romaine 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

Wagyu "Cheesesteak" Sandwich 21
Shaved Wagyu, Horseradish Cream, Gruyere Cheese, 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 Halibut, Homemade Fennel Slaw, Pickles, Tartar Sauce, Brioche, Fries

From the Grill

*** Pork Chop** *(12 oz.)* **40**
Parmesan Mash & Asparagus

***Ribeye** *(16oz. Prime)* **74**
Parmesan Mash & Asparagus

*** Filet Mignon** *(8 oz. Barrel Cut)* **56**
Parmesan Mash & Asparagus

*** New York Strip** *(16 oz Prime)* **70**
Parmesan Mash & Asparagus

*** Faroe Islands Salmon 40**
Creamy 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, Tomato, Frisée, Red Onion, Pickles, Avocado, Vegan Ranch, Fries

"Beef" Seitan Knife and Fork **16**
Toasted Baguette, Sauteed 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

Pop-Secco
Prosecco, St. Germaine, Popping Bubbles
Benvolio Prosecco

Lemon Passion
Tequila, Passion Fruit, Lemongrass Syrup, Lemon
Corazon Blanco Tequila

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

Southern Bloom
Bourbon, Orange Peel, Lavender Syrup, Angostura Bitters
Old Forester Bourbon

Passion Fruit Spritz
Vanilla Vodka, Passion Fruit, Lime, Cinnamon Vanilla Syrup
3 Olives Vodka

Apricot Gin & Tonic
Gin, Apricot Liqueur, Fever Tree Tonic
New Amsterdam Gin

Midnight Flower
Tequila, Ancho Reyes, Lemon, Lavender Syrup, Jalapeno
Corazon Blanco Tequila

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

Golden Hour
Gin, Canton, Grapefruit Liqueur, Lemon, Salted Honey Ginger Beer
New Amsterdam Gin

Banana Bread Old Fashioned
Bourbon, Banana Liqueur, Cinnamon Vanilla Syrup, Walnut Bitters
Old Forester Bourbon

All Syrups Are Housemade By Our Bar Staff
Cocktails available with NKD LDY Non-Alcoholic Vegan Spirit $10

Housemade Desserts $14

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

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

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

Crème Brulée
Grand Marnier & Fresh Mixed Berries