



Wednesday, October 30, 2024

**Fresh Swordfish 24**

Pistachio Crusted Swordfish, Herb Couscous, Balsamic Tossed Kale, Asparagus, Yellow Squash, Tomatoes, Red Onion, Red Pepper Cream Sauce

**\* Filet Medallions 23**

Bucatini Pasta, Red Onion, Blistered Tomatoes, Spinach, Mushrooms, Espagnole Sauce, Parmesan

**Shrimp Po' Boy 21**

Crispy Shrimp, Pickles, Homemade Fennel Slaw, Hoagie, Remoulade, Fries

**Starters**

\* Wagyu Beef Carpaccio 22      Oysters Rockefeller (5) 21      Calamari "Vesuvio" 21

**Soups & Salads**

Lobster Bisque 15

Duck Pepperpot Soup 9

**Mediterranean Salad 16**

Fresh Greens, Marinated Artichoke Hearts, Roasted Red Peppers, Red Onion, Gigandes Beans, Tomatoes, Kalamata Olives, Feta, Balsamic Vinaigrette

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

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

**Chophouse Caesar 13**

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

**\* Steak Salad 21**

Bistro, Spring Mix, Blueberries, Cherry Tomato, Cucumber, Red Onion, Goat Cheese, Pralines, Balsamic Vinaigrette

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

**Sandwiches**

**\* Natural Burger 19**

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

**Blackened Fish Sandwich 20**

Swordfish, Remolaude, Butter Lettuce, Pickled Red Onion, Brioche, Fries

**\* "French Dip" Steak Sandwich 20**

Tenderloin Medallions, Truffle Aioli, Gruyere Cheese, Caramelized Onions, Hoagie Roll, Au Jus, Fries

**Chophouse Turkey Club 19**

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

**From the Grill**

\* Pork Chop (12oz.) 40

Parmesan Mash & Asparagus

\*Ribeye (16 oz. C.A.B.) 59

Parmesan Mash & Asparagus

\* Filet Mignon (8oz. Barrel Cut) 49

Parmesan Mash & Asparagus

\* Faroe Islands Salmon 40

Orzo Pasta, Sauteed Vegetables

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 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**

## 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, Sauteed Onions and Peppers, Red Pepper Aioli, Fries
- Pimento Grilled Cheese** **16**  
Cashew Cheese, Scallions, Pickles, Arugula, Sourdough, Fries

## Sweets 12

Seasonal - Please See Server For Available Options

## Kres Cocktails 12

- 🍷 **Pear Martini**  
*Pear Vodka, Pear Puree, St. Germain, Lemon*
- 🍷 **Basil Fresca**  
*Vodka, Lemon, Strawberry Basil Syrup, Club Soda*
- 🍷 **Lolita**  
*Tequila, St. Germain, Strawberry, Lemon, Prosecco*
- 🍷 **Berry & Spice**  
*Gin, Blackberry, Cinnamon, Lemon, Club Soda*
- 🍷 **Maple Sour**  
*Bourbon, Lemon, Maple, Walnut Bitters, Ginger Beer*
- 🍷 **Harvest Margarita**  
*Tequila, Cointreau, Citrus & Cranberry Juice, Cinnamon*
- 🍷 **That's My Jam**  
*Gin, Lemon, Blackberry Jam*
- Dia De Los Muertos**  
*Tequila, Espresso, Baileys, Creme de Cacao, Cinnamon*
- Pistachio Martini**  
*Vanilla Vodka, Baileys, Amaretto, Pistachio Dust*
- Banana Bread Old Fashioned**  
*Bourbon, Banana Liqueur, Cinnamon-Vanilla Syrup, Walnut Bitters*

## Housemade Desserts 12

- White Chocolate Bread Pudding**  
*White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream*
- Crème Brulée**  
*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