



**Monday, September 18, 2023**

**Fresh Swordfish 24**

Parmesan Crusted Swordfish, Bucatini, Tomatoes, Red Onion, Asparagus, Spinach, Basil, Garlic Cream Sauce

**\* Filet Medallions 22**

Peppercorn Sauce, Bucatini, Blistered Tomatoes, Pearl Onions, Spinach, Parmesan Cheese

**Chopped Wedge & Crispy Shrimp 21**

Crisp Romaine, Bleu Cheese Crumbles, Bacon, Red Onion, Tomatoes, Creamy Gorgonzola

**Starters**

**\* Wagyu Beef Carpaccio 22      Calamari "Vesuvio" 20      Oysters Rockefeller 21**

**Soups & Salads**

**Lemon Chicken Orzo 10      Lobster Bisque 14**

**Mediterranean Salad 16**

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

**Grilled Chicken Caprese 20**

Heirloom Tomatoes, Fior di Latte Fresh Mozzarella, Spring Greens, Balsamic Vinaigrette

**\* Native Island Salmon & Baby Spinach 24**

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

**Chophouse Caesar 12**

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

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

**Sandwiches**

**Blackened Fish Sandwich 20**

Blackened Mahi, Brioche, Tobiko Remoulade, Butter Lettuce, Pickled Red Onion, Sweet Potato Fries

**Chophouse Chicken Club Sandwich 20**

Roasted Chicken Breast, Bacon, Heirloom Tomato, Cheddar, Red Pepper Ranch, Grilled Flatbread, Cole Slaw

**\* Tenderloin "French Dip" Steak Sandwich 19**

Tenderloin, Horseradish Truffle Aioli, Gruyère Cheese, Caramelized Onions, Baguette, Au Jus, Fries

**\* Natural Burger 19**

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

**Crispy Fish Sandwich 19**

Crispy Mahi, Brioche, Homemade Tartar, Pickles, Lettuce, Red Onion, Sweet Potato Fries

**From the Grill**

**\* Faroe Islands Salmon 42**

Orzo, Sauteed Vegetables

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

Parmesan Mash & Asparagus

**\* Ribeye Steak (16oz. Center Cut) 58**

Parmesan Mash & Asparagus

**\* N.Y. Strip (Prime 16oz. Center Cut) 59**

Parmesan Mash & Asparagus

**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

<b>Chickpea &amp; Artichoke "Crab Cake"</b> - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	<b>13</b>
<b>"Oysters" Rockefeller</b> - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Vegan Parmesan, Remoulade	<b>13</b>
<b>Portobello "Escargot"</b> - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	<b>12</b>

## Entrées

<b>Crispy "Chicken" Club</b>	<b>17</b>
Grilled Flatbread, Crispy Seitan, Heirloom Tomato, Frisée, Red Onion, Pickles, Vegan Mayo, Fries	
<b>"Beef" Seitan Knife and Fork</b>	<b>16</b>
Toasted Baguette, Sauteed Onions and Peppers, Red Pepper Aioli, Fries	
<b>Vegan Burger</b>	<b>17</b>
Black Bean, Mushroom, Oat Patty, Grilled Flatbread, Mississippi Comeback Sauce, Lettuce, Tomato, Onion, Fries	

## Sweets

<b>"Brookie"</b> -Chocolate Chip Cookie Infused with Oreos & Brownie, Salted Caramel Gelato	<b>12</b>
<b>Cashew Cream Salted Caramel Gelato "Sundae"</b> - Chocolate & Caramel, Choice of Toppings	<b>12</b>

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## Kres Cocktails 12

## Desserts 12

### Lavender Sky

*Vodka, Lavender Syrup, Lemon*

### Guava Collins

*Gin, Guava Nectar, Sour, Club soda*

### Basil Fresca

*Vodka, Strawberry-Basil Syrup, Lemon, Club Soda*

### London Summer

*Gin, Watermelon Juice, Lime*

### Peachito

*Rum, Peach, Lime, Mint*

### Key West Delight

*Rum, Grapefruit Juice, Prosecco*

### Lolita

*Tequila, St. Germaine, Lemon, Strawberry Syrup, Prosecco*

### Passion & Spice

*Tequila, Triple Sec, Jalapeno, Passionfruit, Lime, Lemongrass*

### Kentucky Summer

*Bourbon, St. Germaine, Lemon, Rosemary Syrup*

### Deep South Derby

*Bourbon, Mint-Vanilla Syrup, Watermelon, Rhubarb Bitters*

### Kres Summer Colada

*Lime Vodka, Coconut Rum, Banana Liqueur, Mango*

### White Chocolate Bread Pudding

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

### Italian Cheesecake

*Housemade Sambuca & Espresso Infused Cheesecake, Chocolate Sauce*

### Crème Brûlée

*Grand Marnier & Fresh Mixed Berries*

### Limoncello or Orangecello

*Housemade from Locally Sourced Lemon or Orange Peels, with Spirits and Sugar*

### Dark Chocolate Molten Turtle

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

### Fresh Seasonal Berries

*Mixed Berries, Whipped Cream*

!!! Cocktails are available with **NKD LDY \$10**  
*Non-Alcoholic, Vegan Spirit*