



Friday, September 25, 2026

Fresh Market Fish 26

Blackened Swordfish, Roasted Corn Succotash, Fingerling Potatoes, Crispy Kale, Butternut Squash Crème

* 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

* 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, Spring Mix, Red Onion, Craisins, Walnuts, Apple, Feta Cheese, Balsamic 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

Crispy Shrimp Po'Boy 22

Crispy Shrimp, Lettuce, Tomato, Red Onions, Remoulade, Hoagie Roll, Fries

* Natural Burger 20

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

From the Grill

* Pork Chop (12 oz.)	40	*Ribeye (18 oz.Prime)	72
Parmesan Mash & Asparagus		Parmesan Mash & Asparagus	
* Filet Mignon (8 oz. Barrel Cut)	55	* New York Strip (16 oz Prime)	68
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, Tomato, Frisée, Red Onion, Pickles, Avocado, 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 \$14

Kentucky Sweet Tea <i>Bourbon, Sweet Black Iced Tea, Lemon, Mint</i> Old Forester Bourbon	 Strawberry Pepper Gin Ricky <i>Gin, Ancho Reyes, Strawberry Syrup, Lime, Black Pepper</i> New Amsterdam Gin
 Butterfly Effect <i>Gin, Orgeat, Pineapple, Lemon, Pea Flower</i> New Amsterdam Gin	Hemingway Cooler <i>Rum, Luxardo, Lime, Grapefruit Soda, Rhubarb Bitters</i> Siesta Key Silver Rum
 Basil Fresca <i>Vodka, Lemon, Strawberry Basil Syrup, Soda</i> New Amsterdam Vodka	 Lolita <i>Tequila, St. Germaine, Strawberry Syrup, Lemon, Prosecco</i> Cuervo Blanco Tequila
 Purple Haze <i>Tequila, Cointreau, Coconut, Lime, Lavender Syrup</i> Corazon Blanco Tequila	Bolero Dorado <i>Rum, Mango Brandy, Lime, Mango Demerara, Orange Bitters</i> Siesta Key Silver Rum
Grapefruit Honey Sour <i>Bourbon, Grapefruit Liqueur, Honey, Lemon, Orange Bitters</i> Old Forester Bourbor HT Farms Local Honey	
	<i>All Syrups Are Housemade By Our Bar Staff</i> <i>Cocktails available with NKD LDY Non-Alcoholic Vegan Spirit</i>

Housemade Desserts \$14

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