



Ken Stewart's

## APPETIZERS

### SHRIMP COCKTAIL ⑥

5.5 per piece

### OYSTERS ON THE HALF \* ⑥ 4

per piece

pink champagne mignonette

### STEAK TARTARE 24

caper, shallot, egg yolk, grain mustard, lemon chive aioli

### JUMBO LUMP CRAB CAKE 20

kale slaw, chopped pistachios, spicy aioli

### TUNA TARTARE \* 19

togarashi spice, avocado, sambal aioli, wonton chips

### STUFFED PEPPERS ⑥ 16

italian sausage, boursin cheese, marinara, balsamic glaze

### TRUFFLE FRIES 12

white truffle oil, parmesan

### SAUTÉED MUSSELS ⑥ 16

saffron white wine broth

### LOBSTER DEVEILED EGGS ⑥ 14

balsamic glaze, sriracha

### SAUERKRAUT BALLS 11

cocktail sauce

### BAKED BRIE 16

raspberry & apricot preserves

### JAPANESE SHRIMP 19

asian slaw, sweet soy glaze

### CRISPY CALAMARI 15

fire cracker aioli

### FRIED PICKLES 8.5

parmesan, chipotle tartar sauce

### SZECHUAN AHI TUNA \* 19

peppercorn crusted, ponzu, wasabi, pickled ginger

## SIDES

### ROASTED CAULIFLOWER ⑥ 10

parmesan cheese

### LATIN STYLE CREAMED CORN ⑥ 10

### ROASTED GARLIC MASHED ⑥ 9

### ROASTED BRUSSELS SPROUTS ⑥ 10

bacon, golden raisins

### AU GRATIN POTATOES ⑥ 10

### CREAMED SPINACH ⑥ 10

### GRILLED ASPARAGUS ⑥ 10

shaved parmesan

### SWEET POTATO SOUFFLÉ ⑥ 10

walnuts, brown sugar

### BUTTON MUSHROOMS ⑥ 10

## SOUP & SALAD

### KSL FRENCH ONION 10

### HOUSE FIELD GREENS ⑥ 9.5

toasted almonds, feta cheese, dried cranberries, balsamic vinaigrette

### KALE & QUINOA ⑥ 15

sunflower seeds, roasted red peppers, dried cranberries, dijon vinaigrette

### KSL WEDGE 12

iceberg, bacon, chopped egg, crouton, white french dressing

### INSALATA MISTA ⑥ 15

asparagus, hearts of palm, avocado, grape tomatoes, shaved parmesan, lemon vinaigrette

### CAESAR 14

romaine, shaved parmesan, crouton

## STEAKS & CHOPS

*Hand selected, American grown, minimum of 30 day aged.  
All steaks are char-broiled & served with Spicy Onion Rings.*

6 OZ. FILET MIGNON \* 46

10 OZ. FILET MIGNON \* 54

14 OZ. USDA PRIME NY STRIP \* 56

16 OZ. CAB NY STRIP \* 49

### OSCAR STYLE ⑥ king crab, asparagus, béarnaise sauce 21

AU POIVRE ⑥ peppercorn crusted, peppercorn sauce 5

BACON WRAPPED ⑥ cabernet sauce 5

BLACK & BLEU ⑥ bleu cheese topping, port wine sauce, three blackened scallops 22

SAUCES ⑥ Port Wine, Cabernet, Béarnaise, Thai Curry 5

### 14 OZ. DOUBLE BONE

PORK CHOP \* 39

pecan crusted, apple chutney, cabernet wine sauce

### PRIME 10 OZ. LODGE

BURGER 18

applewood bacon, cheddar cheese, french fries  
truffle fries + 2  
gluten free bun + 3

## SEAFOOD

### ALASKAN KING CRAB LEGS ⑥

market  
per pound

### LOBSTER TAIL market

broiled, crab stuffed, tempura

### POTATO CRUSTED HALIBUT 42

latin cream corn, chipotle aioli

### SEARED DIVER SCALLOPS 44

seasonal preparation

### SHELLFISH STIR-FRY ⑥ 46

scallops, shrimp, mussels, clams, lobster, basmati rice, green beans, thai curry cream sauce

### PAN SEARED WALLEYE 38

sun-dried tomatoes, scallions, parsley, basil, beurre blanc

### WASABI PEA AHI TUNA ⑥ 43

lemon beurre blanc

### NORDIC SALMON ⑥ 38

chipotle barbecue glaze, garlic mashed, green beans

## PASTA, POULTRY & VEGAN

### SACCHETTI PASTA 30

stuffed with four cheeses, white truffle cream sauce, aged fig balsamic

### ORGANIC CASHEW CRUSTED CHICKEN 32

garlic mashed potatoes, soy sesame glaze

### CAULIFLOWER STEAK ⑥ 26

artichokes, tomatoes, capers, kalamata olives, red sauce, basil oil

\$2.50 per person charge for outside desserts

\*consuming raw and under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness\*