



Ken Stewart's

APPETIZERS

SHRIMP COCKTAIL **GF**

5.5 per piece

OYSTERS ON THE HALF * **GF** 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 **GF** 16

italian sausage, boursin cheese, marinara, balsamic glaze

TRUFFLE FRIES 12

white truffle oil, parmesan

SAUTÉED MUSSELS **GF** 16

saffron white wine broth

LOBSTER DEVEILED EGGS **GF** 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 **GF** 10

parmesan cheese

LATIN STYLE CREAMED CORN **GF** 10

ROASTED GARLIC MASHED **GF** 9

ROASTED BRUSSELS SPROUTS **GF** 10

bacon, golden raisins

AU GRATIN POTATOES **GF** 10

CREAMED SPINACH **GF** 10

GRILLED ASPARAGUS **GF** 10

shaved parmesan

SWEET POTATO SOUFFLÉ **GF** 10

walnuts, brown sugar

BUTTON MUSHROOMS **GF** 10

SOUP & SALAD

KSL FRENCH ONION 10

HOUSE FIELD GREENS **GF** 9.5

toasted almonds, feta cheese, dried cranberries, balsamic vinaigrette

KALE & QUINOA **VG** **GF** 15

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

KSL WEDGE 12

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

INSALATA MISTA **GF** 15

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

TABLESIDE 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 **GF** king crab, asparagus, béarnaise sauce 21

AU POIVRE **GF** peppercorn crusted, peppercorn sauce 5

BACON WRAPPED **GF** cabernet sauce 5

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

SAUCES **GF** 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

CHILLED SHELLFISH TOWER market price
small serves 1-3 guests / large serves 4-6 guests

SHELLFISH STIR-FRY **GF** 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 **GF** 43

lemon beurre blanc

SEARED DIVER SCALLOPS 44

seasonal preparation

ALASKAN KING CRAB LEGS **GF**

market price per pound
per pound

LOBSTER TAIL market

broiled, crab stuffed, tempura

POTATO CRUSTED HALIBUT 42

latin cream corn, chipotle aioli

NORDIC SALMON 39

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 **VG** 26

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

\$2.50 per person charge for outside desserts

*a 2.5% surcharge is imposed on all credit card transactions, fee will be removed for all other payment methods

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