

# APPETIZERS

## SHRIMP COCKTAIL **GF**

5.5 per piece

## OYSTERS ON THE HALF \* **GF** 4

per piece  
pink champagne mignonette

## STEAK TARTARE 25

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

## JUMBO LUMP CRAB CAKE 21

kale slaw, chopped pistachios, spicy aioli

## TUNA TARTARE \* 20

togarashi spice, avocado, sambal aioli,  
wonton chips

## STUFFED PEPPERS **GF** 16

italian sausage, boursin cheese, marinara,  
balsamic glaze

## TRUFFLE FRIES 13

white truffle oil, parmesan

## SAUTÉED MUSSELS **GF** 16

saffron white wine broth

## LOBSTER DEVEILED EGGS **GF** 15

balsamic glaze, sriracha

## SAUERKRAUT BALLS 12

cocktail sauce

## BAKED BRIE 16

raspberry & apricot preserves

## JAPANESE SHRIMP 21

asian slaw, sweet soy glaze

## CRISPY CALAMARI 16

fire cracker aioli

## FRIED PICKLES 9

parmesan, chipotle tartar sauce

## SZECHUAN AHI TUNA \* 20

peppercorn crusted, ponzu, wasabi,  
pickled ginger

## WAGYU PIGS IN A BLANKET 14

mini wagyu beef hot dogs, puff pastry,  
horseradish honey mustard

# 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

## SACCHETTI PASTA 30

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

## ORGANIC CASHEW CRUSTED CHICKEN 34

garlic mashed potatoes,  
soy sesame glaze

## CAULIFLOWER STEAK **VG** 28

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

# PASTA, POULTRY & VEGAN

## SHELLFISH STIR-FRY **GF** 46

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

## PAN SEARED WALLEYE 39

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

## WASABI PEA AHI TUNA **GF** 45

lemon beurre blanc

## SEARED DIVER SCALLOPS 46

seasonal preparation

## ALASKAN KING CRAB LEGS **GF**

market price per pound  
per pound

## LOBSTER TAIL market

broiled, crab stuffed, tempura

## POTATO CRUSTED HALIBUT 45

latin cream corn, chipotle aioli

## NORDIC SALMON **GF** 39

chipotle barbecue glaze, garlic mashed,  
green beans



Please note that menu pricing reflects cash payment. A 2.5% convenience fee will be added to all checks with any card payment. Thank you for your patronage.

*Ken Stewart's*

# SOUP & SALAD

## KSL FRENCH ONION 11

## HOUSE FIELD GREENS **GF** 10

toasted almonds, feta cheese,  
dried cranberries, balsamic vinaigrette

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

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

## KSL WEDGE 13

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 15

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 \* 47**

**10 OZ. FILET MIGNON \* 56**

**16 OZ. CAB NY STRIP \* 52**

**CERTIFIED A5 JAPANESE WAGYU RIBEYE market price**

**OSCAR STYLE **GF** king crab, asparagus, béarnaise sauce 25**

**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 25**

**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 + 3  
gluten free bun + 3

# SEAFOOD

**CHILLED SHELLFISH TOWER market price**

small serves 1-3 guests / large serves 4-6 guests

# PASTA, POULTRY & VEGAN

\$2.50 per person charge for outside desserts

\*a 2.5% convenience fee will be added 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\*