



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 * ⑥ 39

cranberry chutney, port wine sauce

PRIME 10 OZ. LODGE

BURGER 18

applewood bacon, cheddar cheese, french fries, truffle fries + 2

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 42

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