



EST. 2001

KEN STEWART'S LODGE

When paying with a credit card, a 3% charge will be added to your bill. Thank you for your patronage.

APPETIZERS

STEAK TARTARE*

Filet Mignon, Caper, Shallot, Grain Mustard, Egg Yolk, Lemon Chive Aioli, Crostini. . . .28

TUNA TARTARE*

Ahi Tuna, Togarashi, Avocado, Sambal Aioli, Wonton Chips. . . .25

STUFFED PEPPERS *gf*

Italian Sausage, Boursin Cheese, Marinara, Balsamic Glaze. . . .18

TRUFFLE FRIES

White Truffle Oil, Parmesan. . . .15

BAKED BRIE

Puff Pastry, Apricot & Raspberry Preserves, Toasted French Baguette. . . .18

CRISPY CALAMARI

Bell Peppers, Tomato, Basil, Sambal Aioli18

FRIED PICKLES

Parmesan, Chipotle Tartar Sauce. . . .13

SPICY AHI TUNA*

Togarashi, Seaweed Salad, Sweet Soy, Wasabi, Pickled Ginger. . . .24

WAYGU PIGS IN A BLANKET

Mini Wagyu Beef Hot Dogs, Puff Pastry, Horseradish Honey Mustard. . . .16

BUFFALO CAULIFLOWER

Creamy Bleu Cheese. . . .16

SHELLFISH

CHILLED SHELLFISH TOWER*

Alaskan King Crab, Jumbo Shrimp Cocktail, Oysters, Mussels, Tuna Tartare, Seaweed Salad, Trio of Sauces + 8oz Lobster Tail (Large) *Small Serves 1-3, Large 4-6MKT*

OYSTERS ON THE HALF* *gf*

Pink Chamapagne Mignonette, Cocktail Sauce. . . .4.50 per

OYSTERS ROCKEFELLER

Bacon, Béarnaise, Spinach, Fennel, Panko, Parmesan. . . .5.25 per

JUMBO SHRIMP COCKTAIL *gf*

Cocktail Sauce. . . .5.75 per

JUMBO LUMP CRAB CAKE

Kale Slaw, Pistachio, Spicy Aioli26

SAUTÉED MUSSELS *gf*

Saffron, White Wine Broth. . . .19

JAPANESE SHRIMP

Phyllo Wrapped, Asian Slaw, Sweet Soy Glaze. . . .24

LOBSTER DEVEILED EGGS *gf*

Balsamic Glaze, Siracha. . . .16

ALASKAN KING CRAB LEGS *gf*

Per Pound. . . .MKT

Served Steamed or Chilled

SOUP & SALADS

KSL FRENCH ONION

Crouton, Gruyère. . . .14

SOUP DU JOUR

Cup. . . .8 Bowl. . . .11

TABLE SIDE CAESAR*

Romaine, Shaved Parmesan, Crouton. . . .16

KALE & QUINOA *gf vg*

Sunflower Seeds, Roasted Red Peppers, Dried Cranberries, Dijon Vinaigrette. . . .16

INSALATA MISTA *gf*

Asparagus, Hearts of Palm, Avocado, Grape Tomatoes, Shaved Parmesan, Lemon Vinaigrette. . . .16

KSL WEDGE

Iceberg, Bacon, Chopped Egg, Crouton, White French. . . .15

HOUSE FIELD GREENS *gf*

Toasted Almonds, Feta, Dried Cranberries, Balsamic Vinaigrette. . . .13

ADDITIONS

Grilled Shrimp5.75 per
Pan Seared Scallop10 per
Pan Seared Crab Cake24
4oz Grilled Salmon16
8oz Grilled Salmon32
Organic Grilled Chicken Breast12
Organic Blackened Chicken Breast12

STEAKS

6oz FILET MIGNON*54

10oz FILET MIGNON*62

14oz USDA PRIME STRIP*74

16oz CAB NEW YORK STRIP*60

20oz CAB RIBEYE*70

A5 JAPANESE WAGYU RIBEYE*MKT

STEAK ADDITIONS

OSCAR STYLE Alaskan King Crab, Béarnaise, Asparagus. . . .35
AU POIVRE Peppercorn Crusted, Peppercorn Sauce. . . .6.5
BLACK & BLEU Bleu Cheese Topping, Port Wine Sauce, Three Blackened Scallops. . . .36

SAUCE ADDITIONS

Béarnaise. . . .6 Port Wine Sauce6
Cabernet Sauce. . . .6 Peppercorn Sauce. . . .6

ADD SURF OR TURF

Seared Scallop. . . .10 per 3 Jumbo Shrimp. . . .17.25 Alaskan King Crab 1/2 Pound or 1 Pound. . . .MKT
8oz Lobster Tail. . . .43 16oz Lobster Tail. . . .MKT A5 Japanese Wagyu Tallow. . . .7 Bacon Wrapped. . . .8

Hand Selected, American grown, Minimum of 30 Day Aged. All steaks are char-broiled & served with spicy onion rings. To ensure the best quality steak, we are not responsible for steaks ordered above medium and do not butterfly steaks.

BEEF WELLINGTON*

Filet Mignon, Puff Pastry, Mushroom Duxelles, Béarnaise, Asparagus65

ENTREES

POTATO CRUSTED HALIBUT

Latin Style Cream Corn, Chipotle Aioli. . . .50

SESAME AHI CRUSTED TUNA* *gf*

Sweet Soy Glaze, Asian Slaw, Pickled Ginger, Wasabi. . . .49

MISO GLAZED SALMON* *gf*

Edamame Sticky Rice, Charred Scallion. . . .44

SHELLFISH STIR-FRY* *gf*

Scallops, Shrimp, Lobster, Mussels, Clams, Basmati Rice, Green Bean, Thai Curry Cream Sauce. . . .50

SEARED DIVER SCALLOPS*

Seasonal Preparation. . . .54

PAN SEARED WALLEYE

Sun-Dried Tomato, Scallion, Parsley, Basil, Beurre Blanc. . . .43

16oz or 8oz LOBSTER TAIL

Broiled *gf* or Crab Stuffed. . . .MKT

VEGAN STIR-FRY *gf vg*

Sweet Potato Glass Noodle, Seasonal Vegetable, Sweet Soy Glaze, Sesame Seed, Peanut. . . .30

PRIME 10oz LODGE BURGER

Applewood Bacon, Cheddar Cheese, French Fries. . . .23
Truffle Fries +4, Gluten Free Bun +3

ORGANIC CASHEW CHICKEN

Green Beans, Sweet Soy Glaze. . . .39

14oz DOUBLE BONE PORK CHOP*

Herb Boursin Gratinée, Port Wine, Balsamic Glaze. . . .45

SACCHETTI PASTA *v*

Stuffed with Four Cheese, White Truffle Cream Sauce, Aged Fig Balsamic. . . .34

SIDES à la carte

ROASTED CAULIFLOWER *gf* Parmesan, Parsley. . . .14

LATIN CREAM CORN *gf* Cilantro, Jalapeño. . . .14

MASHED POTATOES *gf* Boursin, Herb. . . .13

AU GRATIN POTATOES *gf* Chives. . . .14

CREAMED SPINACH *gf* Parmesan. . . .14

GRILLED ASPARAGUS *gf* Shaved Parmesan. . . .14

WILD MUSHROOMS *gf* Dry Sherry, Herbs. . . .14

ROASTED BRUSSELS *gf* Bacon, Golden Raisins. . . .14

TWICED BAKED POTATO *gf* Cheddar, Bacon, Scallions. . . .14

SAUTÉED BROCCOLINI *gf* Garlic, Red Pepper Flakes. . . .13

GLUTEN FREE

ROLLS *gf vg*

Organic, Grain Free, Egg Free, Soy Free, Dairy Free4

20 percent gratuity will be added to any party 8+. No separate checks above 8. \$2.50 per person charge for outside desserts. We do not offer half portions of any items.

*Please be advised, these items may be prepared raw or undercooked. Consuming raw and under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.