



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

APPETIZERS

SHRIMP COCKTAIL **GF**

5.5 per piece

OYSTERS ON THE HALF * **GF** 4

per piece

pink champagne mignonette

STEAK TARTARE 26

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

JUMBO LUMP CRAB CAKE 22

kale slaw, chopped pistachios, spicy aioli

TUNA TARTARE * 21

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 22

asian slaw, sweet soy glaze

CRISPY CALAMARI 16

fire cracker aioli

FRIED PICKLES 9

parmesan, chipotle tartar sauce

SZECHUAN AHI TUNA * 21

peppercorn crusted, ponzu, wasabi, pickled ginger

WAGYU PIGS IN A BLANKET 15

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

SIDES

ROASTED CAULIFLOWER **GF** 10

parmesan cheese

LATIN STYLE CREAMED CORN **GF** 11

ROASTED GARLIC MASHED **GF** 9

ROASTED BRUSSELS SPROUTS **GF** 11

bacon, golden raisins

AU GRATIN POTATOES **GF** 11

CREAMED SPINACH **GF** 11

GRILLED ASPARAGUS **GF** 10

shaved parmesan

SWEET POTATO SOUFFLÉ **GF** 10

walnuts, brown sugar

BUTTON MUSHROOMS **GF** 10

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

SOUP & SALAD

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 * 48

10 OZ. FILET MIGNON * market

16 OZ. CAB NY STRIP * market

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 + 4, 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 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 46

latin cream corn, chipotle aioli

NORDIC SALMON **GF** 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 35

garlic mashed potatoes, soy sesame glaze

CAULIFLOWER

STEAK **VG** 28

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

\$2.50 per person charge for outside desserts

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