



# APPETIZERS

**LOBSTER DEVILED EGGS** <sup>GF</sup> balsamic glaze, sriracha 14

**AHI TUNA TARTARE\*** togarashi spice, avocado, sambal aioli, wonton chips 19

**SAUERKRAUT BALLS** cocktail sauce 9

**TRUFFLE FRIES** white truffle oil, parmesan 11

**SHRIMP COCKTAIL** <sup>GF</sup> cocktail sauce 5.5 per piece

**JAPANESE SHRIMP** asian slaw, sweet soy glaze 19

**KSL FRENCH ONION** 9.5

**SOUP DU JOUR** 8 bowl 5 cup

## SALADS

### ADDITIONS:

8 oz. organic chicken breast 9  
3 oz. filet 10

jumbo shrimp 5.5 per piece  
4 oz. nordic salmon 9

**LOBSTER SALAD** <sup>GF</sup> creamy jumbo lobster, bibb lettuce, heart of palm, orange, grapefruit, avocado, citrus vinaigrette 22

**QUINOA BOWL** chickpea, carrot, avocado, egg, crispy kale, lemon vinaigrette 14

**KALE & QUINOA** <sup>GF</sup> roasted red pepper, dried cranberries, sunflower seeds, dijon vinaigrette 14

**KSL WEDGE** iceberg lettuce, bacon, chopped egg, crouton, white french 11

**COBB SALAD** <sup>GF</sup> avocado, tomato, egg, bacon, bleu cheese, white french dressing 15

## SANDWICHES

### CHOICE OF:

french fries  
truffle fries +2

gluten free bun +3  
sweet potato fries +1  
house field greens salad +4.5

**PRIME 10 OZ. LODGE BURGER** applewood bacon, cheddar 18

**SLIDER TRIO** bacon jam, bleu cheese, garlic aioli 17

**SPICY BUTTERMILK FRIED ORGANIC CHICKEN** pickle slaw, bibb lettuce, mayo 16

**LOBSTER ROLL** creamy jumbo lobster salad, bibb lettuce, drawn butter 21

**ITALIAN** prosciutto, pepperoni, sopressata, fresh mozzarella, roasted red peppers, arugula, pesto mayo, served on toasted ciabatta 16

**BLACKENED WALLEYE** LTO, old bay mayo 18

## ENTREES

**CHICKEN POT PIE** organic chicken, puff pastry, peas, carrots, celery, mushroom cream sauce 17

**NORDIC 8OZ. SALMON** saffron quinoa, steamed vegetables, ponzu 25  
4 oz. Nordic Salmon 16

**TWIN 3OZ. FILETS** garlic mash, green beans, port wine sauce 23

**CHICKEN PICCATA** capers, beurre blanc, garlic mash 16