



APPETIZERS

LOBSTER DEVEILED EGGS ^{GF} balsamic glaze, sriracha 14

AHI TUNA TARTARE* togarashi spice, avocado, sambal aioli, wonton chips 18

SAUERKRAUT BALLS cocktail sauce 9

TRUFFLE FRIES white truffle oil, parmesan 11

SHRIMP COCKTAIL ^{GF} cocktail sauce 5 per piece

JAPANESE SHRIMP asian slaw, sweet soy glaze 18

KSL FRENCH ONION 9.5

SOUP DU JOUR 8 bowl 5 cup

SALADS

ADDITIONS:

8 oz. organic chicken breast 9

3 oz. filet 10

3 jumbo shrimp 15

4 oz. nordic salmon 9

LOBSTER SALAD ^{GF} 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 ^{GF} roasted red pepper, dried cranberries, sunflower seeds, dijon vinaigrette 14

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

COBB SALAD ^{GF} avocado, tomato, egg, bacon, bleu cheese, white french dressing 15

SANDWICHES

CHOICE OF:

french fries

truffle fries +2

sweet potato fries +1

house field greens salad +4.5

PRIME 10 OZ. LODGE BURGER applewood bacon, cheddar 18

FRIED PERCH coleslaw, tartar sauce 19

SLIDER TRIO bacon jam, bleu cheese, garlic aioli 17

SPICY BUTTERMILK FRIED ORGANIC CHICKEN pickle slaw, bibb lettuce, mayo 15

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

FRENCH DIP thinly sliced roasted prime rib, creamy horseradish, au jus 18
onions, mushroom, cheese + 3

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

PERCH LUNCH slaw, pub chips, tartar 26

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