

APPETIZERS

SHRIMP COCKTAIL GF 5.75 per

OYSTERS ON THE HALF * GF 4.25 per
pink champagne mignonette

LOBSTER DEVILED EGGS GF 16
balsamic glaze, sriracha

TUNA TARTARE * 24
togarashi spice, avocado, sambal aioli,
wonton chips

JUMBO LUMP CRAB CAKE 25
habanero honey mustard, frisée

STUFFED PEPPER GF 18
chicken sausage, alouette cheese, veracruz,
beurre blanc

SAUTÉED SPICY SHRIMP 24
south american pepper sauce, bleu cheese

TRUFFLE FRIES 15
white truffle oil, parmesan

STEAK TARTARE * 28
filet mignon, shallot, caper, egg yolk,
whole grain mustard, lemon chive aioli

SPICY MUSSELS GF 18
jalapeño, garlic, shallot, white wine broth

SAUERKRAUT BALLS 14
cocktail sauce

BAKED BRIE 18
puff pastry, seasonal preserves

SMOKED SALMON 21
warm potato cake, capers, red onion,
horseradish cream

JAPANESE SHRIMP 24
asian slaw, sweet soy glaze

CRISPY CALAMARI 18
bell peppers, capers, firecracker aioli

FRIED PICKLES 13
parmesan, chipotle tartar sauce

WILD MUSHROOM TOAST 16
truffle cream sauce

WAGYU PIGS IN A BLANKET 16
mini wagyu beef hot dogs, puff pastry,
horseradish honey mustard

SPICY AHI TUNA * 24
shichimi togarashi, sweet soy glaze,
pickled ginger, wasabi

BUFFALO CAULIFLOWER 16
celery, creamy bleu cheese

SIDES à la carte

BALSAMIC BRUSSELS SPROUTS GF 13
pine nuts, pomegranate seeds

LATIN STYLE CREAM CORN GF 12

ROASTED GARLIC MASHED GF 11
caramelized onions

GRILLED ASPARAGUS GF 14
shaved parmesan

CREAMED SPINACH GF 14

AU GRATIN POTATOES GF 14

ROASTED CAULIFLOWER GF 13
honey, garlic, chili flakes, oregano,
marcona almonds

SAUTÉED MUSHROOMS GF 12

BAKED POTATO GF 10

SACCHETTI PASTA 18
four cheese stuffed, truffle cream

BROCCOLI GF 13

LOBSTER MAC AND CHEESE 25



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

SOUP & SALAD

KSG FRENCH ONION 13

BLACK BEAN SOUP GF cup 6 bowl 9.5

INSALATA MISTA GF 16
asparagus, hearts of palm, avocado, grape
tomatoes, shaved parmesan, lemon vinaigrette

KALE & ANCIENT GRAINS GF VG 16
charred spicy cauliflower, pickled cabbage &
beets, crispy chickpeas, agave tahini dressing

HOUSE FIELD GREENS 13
candied walnuts, crumbled bleu cheese,
dried cranberries, balsamic vinaigrette

KSG WEDGE 15
iceberg, bacon, chopped egg, crouton,
white french dressing

TABLESIDE CAESAR * 16
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. To ensure the best quality steak, we are not responsible for steaks ordered above medium and do not butterfly steaks.

6 OZ. FILET MIGNON * 50

10 OZ. FILET MIGNON * mkt

14 OZ. USDA PRIME NY STRIP * market Price

16 OZ. CAB NY STRIP * 60

14 OZ. CAB DRY AGED STRIP * 70

24 OZ. PORTERHOUSE * 80

20 OZ. CAB RIBEYE * 70

A5 CERTIFIED JAPANESE WAGYU RIBEYE * market

OSCAR STYLE GF king crab, asparagus, béarnaise sauce 32

AU POIVRE GF peppercorn crusted, peppercorn sauce 6

BACON WRAPPED GF cabernet sauce 7

BLACK & BLEU GF bleu cheese topping, port wine sauce,
three blackened scallops 32

SAUCES GF port wine, cabernet, béarnaise, thai curry 5

TWIN 7 OZ BONE IN

PORK CHOPS * 43

panko crusted, lemon caper parsley
beurre blanc

PRIME 10 OZ. KSG BURGER * 23

choice of cheese, LTO, french fries
truffle fries + 4
gluten free bun + 3

SEAFOOD

CHILLED SHELLFISH TOWER * mkt

small serves 1-3, large serves 4-6

WHITE STURGEON OSETRA CAVIAR * 95

crème fraiche, house made chips

SHELLFISH STIR-FRY GF 50

scallops, shrimp, mussels, clams, lobster, basmati
rice, green beans, thai curry cream sauce

SESAME CRUSTED AHI TUNA * 49

ponzu, edamame beans, pickled ginger, wasabi

SEARED DIVER SCALLOPS * mkt

seasonal preparation

NORDIC SALMON * 44

ginger sesame glaze, sautéed wild mushrooms,
baby bok choy, yuzu soy butter sauce

ALASKAN KING CRAB LEGS GF mkt

steamed or chilled
per pound

LOBSTER TAIL mkt

broiled, crab stuffed, or tempura

POTATO CRUSTED HALIBUT 49

latin cream corn, chipotle aioli

PAN SEARED WALLEYE 43

sun-dried tomatoes, scallions, parsley, basil,
beurre blanc

PASTA, POULTRY & VEGAN

LINGUINI & CLAMS 42

jalapeño, shallot, garlic,
white wine broth

ORGANIC CASHEW

CRUSTED CHICKEN 39

garlic mashed potatoes,
soy sesame glaze

MISO MUSHROOM

BOWL GF VG 29

ancient grain rice, edamame,
pickled beets, kimchi, carrot,
scallions, peanut dressing

No separate checks on parties of 8 or more. We do not offer half portions of any menu items.
\$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