



EST. 1990

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

KEN STEWART'S GRILLE

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}**
Chicken Sausage, Alouette Cheese,
Veracruz, Beurre Blanc. . . .18
- TRUFFLE FRIES**
White Truffle Oil, Parmesan. . . .15
- BAKED BRIE**
Puff Pastry, Seasonal Preserves. . . .18
- CRISPY CALAMARI**
Bell Peppers, Capers, Firecracker Aioli. . . .18
- 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
- SMOKED SALMON**
Warm Potato Cake, Capers, Red Onion,
Horseradish Cream. . . .21
- WILD MUSHROOM TOAST**
Truffle Cream Sauce. . . .16
- SAUERKRAUT BALLS**
Cocktail Sauce. . . .14

SHELLFISH

- CHILLED SHELLFISH TOWER ***
Alaskan King Crab, Oysters,
Jumbo Shrimp Cocktail, Mussels,
Tuna Tartare, Seaweed Salad,
Trio of Sauces + 8oz. Lobster Tail (Large)
Small 1-3 people, Large 4-6MKT
- WHITE STURGEON OSETRA CAVIAR**
Crème Fraiche, House Made Chips. . . .95

- JUMBO SHRIMP COCKTAIL ^{gf}**
Cocktail Sauce. . . .5.75 per

- OYSTERS ON THE HALF * ^{gf}**
Pink Chamapagne Mignonette,
Cocktail Sauce. . . .4.50 per

- ALASKAN KING CRAB LEGS ^{gf}**
Per Pound. . . .MKT
Served Steamed or Chilled

- SAUTÉED SPICY SHRIMP**
South American Pepper Sauce,
Bleu Cheese. . . .24

- JUMBO LUMP CRAB CAKE**
Kale Slaw, Pistachio, Spicy Aioli. . . .26

- SPICY MUSSELS**
Jalapeño, Garlic, Shallot,
White Wine Broth18

- JAPANESE SHRIMP**
Phyllo Wrapped, Asian Slaw,
Sweet Soy Glaze. . . .24

- LOBSTER DEVEILED EGGS ^{gf}**
Balsamic Glaze, Siracha. . . .16

SOUP & SALADS

- KSG FRENCH ONION**
Crouton, Gruyère. . . .14
- BLACK BEAN SOUP**
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 Tomato, Shaved Parmesan,
Lemon Vinaigrette. . . .16
- KSG WEDGE**
Iceberg, Bacon, Chopped Egg, Crouton,
White French. . . .15
- HOUSE FIELD GREENS ^{gf}**
Candied Walnuts, Crumbled Bleu Cheese,
Dried Cranberries, Balsamic Vinaigrette. . . .13

ADDITIONS

- Grilled Shrimp5.75 per
Pan Seared Scallop10 per
Pan Seared Crab Cake24
4oz Grilled Salmon. . . .16
8oz Grilled Salmon. . . .32
Organic Grilled Chicken Breast. . . .12
Organic Blackened Chicken Breast12

STEAKS

*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.*

- 6oz FILET MIGNON * . . .54**
10oz FILET MIGNON * . . .MKT
14oz USDA PRIME STRIP* . . .MKT
16oz CAB NEW YORK STRIP* . . .60
20oz CAB RIBEYE* . . .70
14oz CAB DRY AGED STRIP* . . .MKT
24oz PORTERHOUSE * . . .80

STEAK ADDITIONS

- OSCAR STYLE** Alaskan King Crab, Béarnaise, Asparagus. . . .35
AU POIVRE Peppercorn Crusted, Peppercorn Sauce. . . .7
BACON WRAPPED Cabernet Sauce. . . .8
BLACK & BLEU Bleu Cheese Topping, Port Wine Sauce,
Three Blackened Scallops. . . .36

ADD SURF

- 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*
RIBEYE

Roasted Clove Garlic,
Flaked Sea Salt
. . . .MKT

SAUCE ADDITIONS

- Béarnaise. . . .6 Port Wine Sauce6
Cabernet Sauce. . . .6 Thai Curry. . . .6

ENTREES

- SESAME AHI CRUSTED TUNA ^{gf}**
Ponzu, Edamame Beans, Pickled Ginger,
Wasabi49
- PAN SEARED WALLEYE**
Sun-Dried Tomato, Scallion,
Parsley, Basil, Beurre Blanc. . . .43
- NORDIC SALMON ***
Ginger Sesame Glaze, Baby Bok Choy,
Sautéed Wild Mushrooms,
Yuzu Soy Butter Sauce44
- SHELLFISH STIR-FRY * ^{gf}**
Scallops, Shrimp, Lobster, Mussels,
Clams, Basmati Rice, Green Bean,
Thai Curry Cream Sauce. . . .50

- SEARED DIVER SCALLOPS***
Seasonal Preparation. . . .MKT

- 16oz or 8oz LOBSTER TAIL**
Broiled ^{gf}, Tempura, or Crab Stuffed. . . .MKT

- ALASKAN KING CRAB LEGS ^{gf}**
Per Pound. . . .MKT
Served Steamed or Chilled

- POTATO CRUSTED HALIBUT**
Latin Cream Corn, Chipotle Aioli. . . .50

- LINGUINI & CLAMS**
Jalapeño, Shallot, Garlic,
White Wine Broth. . . .42

- PRIME 10oz GRILLE BURGER**
Choice of Cheese, Lettuce, Tomato, Onion
French Fries. . . .24
Truffle Fries + 4, Gluten Free Bun +3

- ORGANIC CASHEW CHICKEN**
Garlic Mashed Potatoes, Sweet Soy Glaze. . . .39

- TWIN 7oz BONE IN PORK CHOPS ***
Panko Crusted, Lemon Caper Parsley
Beurre Blanc45

- MISO MUSHROOM BOWL ^{gf vg}**
Ancient Grain Rice, Edamame,
Pickled Beets, Kimchi, Carrot, Scallions,
Peanut Dressing. . . .29

SIDES à la carte

- AU GRATIN POTATOES ^{gf}** Chives. . . .14
LATIN CREAM CORN ^{gf} Cilantro, Jalapeño. . . .14
CREAMED SPINACH ^{gf} Parmesan. . . .14
SAUTÉED MUSHROOMS ^{gf}14
BAKED POTATO ^{gf} Butter, Sour Cream. . . .10
BROCCOLI ^{gf} Steamed. . . .13

- BRUSSELS SPROUTS ^{gf}** Balsamic, Pine Nuts, Pomegranate Seeds. . . .14
GRILLED ASPARAGUS ^{gf} Shaved Parmesan. . . .14
SACCHETTI PASTA Four Cheese Stuffed, Truffle Cream. . . .20
ROASTED GARLIC MASHED ^{gf} Caramelized Onion. . . .13
ROASTED CAULIFLOWER ^{gf} Honey, Garlic, Chili Flakes, Oregano,
Marcona Almonds. . . .14

LOBSTER MAC
AND CHEESE

Lobster Claw Meat,
Four Cheeses. . . .25

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 menu 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.