

APPETIZERS

GF SHRIMP COCKTAIL

5.75 per piece

WHITE STURGEON OSETRA CAVIAR 95

house made chips, crème fraiche

GF OYSTERS ON THE HALF *

daily selection 4 each

GF LOBSTER DEVILED EGGS 16

balsamic glaze, sriracha

GF SPICY MUSSELS 18

saffron white wine broth

TUNA TARTARE * 23

togarashi spice, avocado, sambal aioli, wonton chips

JUMBO LUMP CRAB CAKE 23

habanero honey mustard, frisee

GF STUFFED PEPPER 17

chicken sausage, alouette cheese, veracruz, beurre blanc

SAUTEED SPICY SHRIMP 24

bleu cheese, south american pepper sauce

STEAK TARTARE 28

hand cut 3 oz. filet mignon, shallots, capers, whole grain mustard, egg yolk, lemon chive aioli, crostinis

TRUFFLE FRIES 14

white truffle oil, parmesan

SAUERKRAUT BALLS 13

cocktail sauce

TRIPLE CREAM GOAT BRIE 22

lavender honey, marcona almonds, lavash crackers

SMOKED SALMON 18

warm potato cake, capers, red onion, horseradish cream

JAPANESE SHRIMP 24

asian slaw, sweet soy glaze

CRISPY CALAMARI 17

fire cracker aioli

FRIED PICKLES 11

parmesan, chipotle tartar sauce

WILD MUSHROOM TOAST 15

truffle cream sauce

WAGYU PIGS IN A BLANKET 16

All Wagyu beef mini hot dogs wrapped in puff pastry, horseradish honey mustard

SPICY AHI TUNA * 23

sweet soy glaze, pickled ginger, wasabi

BUFFALO CAULIFLOWER 14

celery, bleu cheese

SIDES

BALSAMIC BRUSSELS SPROUTS GF 12

pine nuts, pomegranate seeds

LATIN STYLE CREAMED CORN GF 12

roasted garlic mashed GF 10

caramelized onions, arugula

GRILLED ASPARAGUS GF 12

shaved parmesan

CREAMED SPINACH GF 12

AU GRATIN POTATOES GF 12

HONEY GARLIC CHILI ROASTED CAULIFLOWER GF 11

oregano, crumbled marcona almonds

SAUTEED MUSHROOMS GF 11

BAKED POTATO GF 10

SACCHETTI PASTA 15

four cheese stuffed, truffle cream

BROCCOLI GF 11

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



When paying with a credit card, a 2.5% charge will be added to your bill. Thank you for your patronage.

SOUP & SALAD

KSG FRENCH ONION 12

BLACK BEAN SOUP GF cup 6 bowl 9.5

HOUSE FIELD GREENS 12

candied walnuts, crumbled bleu cheese, dried cranberries, balsamic vinaigrette

KALE & QUINOA GF 16

roasted chick peas, feta, olives, roasted red pepper, sweet shallot vinaigrette

KSG WEDGE 14

iceberg, bacon, chopped egg, crouton, white french dressing

INSALATA MISTA GF 16

asparagus, hearts of palm, avocado, grape tomatoes, shaved parmesan, lemon vinaigrette

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.

6 OZ. FILET MIGNON * 50

10 OZ. FILET MIGNON * Market Price

14 OZ. USDA PRIME NY STRIP * Market Price

16 OZ. CAB NY STRIP * 58

14 OZ. CAB DRY AGED STRIP * 70

24 OZ. PORTERHOUSE * 80

20 OZ. USDA PRIME RIBEYE * 70

A5 CERTIFIED JAPANESE WAGYU RIBEYE * MKT

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

OSCAR STYLE GF

king crab, asparagus, béarnaise sauce 28

AU POIVRE GF

peppercorn crusted, peppercorn sauce 6

BACON WRAPPED GF

cabernet sauce 6

BLACK & BLEU GF

bleu cheese topping, port wine sauce,

three blackened scallops 28

SAUCES GF

Port Wine, Cabernet, Béarnaise, Thai

Curry 5

TWIN 7 OZ BONE IN

PORK CHOPS * 42

panko crusted, lemon caper parsley
beurre blanc

PRIME 10 OZ. KSG

BURGER * 21

choice of cheese, LTO, french fries

oscar style +28

truffle fries + 4

Gluten free bun available on request

SEAFOOD

CHILLED SEAFOOD TOWER * market price

small serves 1-3, large serves 4-6

ALASKAN KING CRAB LEGS GF

market price per pound

LOBSTER TAIL market price

broiled, crab stuffed, or tempura

POTATO CRUSTED HALIBUT 48

latin cream corn, chipotle aioli

BLACKENED NORDIC SALMON * GF 39

lemon basil orzo, feta, heirloom grape tomatoes,

lemon beurre blanc

SHELLFISH STIR-FRY GF 48

scallops, shrimp, mussels, clams, lobster, basmati

rice, green beans,

thai curry cream

PAN SEARED WALLEYE 42

sun-dried tomatoes, scallions, parsley, basil,

beurre blanc

SESAME CRUSTED AHI TUNA * 48

ponzu, edamame beans, pickled ginger, wasabi

U-8 SEARED DIVER SCALLOPS 48

seasonal preparation

PASTA, POULTRY & VEGAN

ORGANIC CASHEW CRUSTED CAULIFLOWER STEAK VG 29

garlic chili glaze, marcona almonds,

oregano, capers, microgreens

CHICKEN 39

garlic mashed potatoes,

soy sesame glaze

BUCATINI 40

pesto cream, burrata cheese, pine

nuts, basil, grape tomatoes

No separate checks on parties of 8 or more. \$2.50 per person charge for outside desserts

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