

APPETIZERS

SHRIMP COCKTAIL GF 5.75 per

OYSTERS ON THE HALF * GF 4 per
pink champagne mignonette

LOBSTER DEVEILED EGGS GF 16
balsamic glaze, sriracha

TUNA TARTARE * 23
togarashi spice, avocado, sambal aioli,
wonton chips

JUMBO LUMP CRAB CAKE 24
habanero honey mustard, frisée

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

SAUTÉED SPICY SHRIMP 24
bleu cheese, south american pepper sauce

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 19
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 11
parmesan, chipotle tartar sauce

WILD MUSHROOM TOAST 15
truffle cream sauce

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

SPICY AHI TUNA * 23
shichimi togarashi, sweet soy glaze,
pickled ginger, wasabi

BUFFALO CAULIFLOWER 15
celery, creamy bleu cheese

SIDES à la carte

BALSAMIC BRUSSELS SPROUTS GF 12
pine nuts, pomegranate seeds

LATIN STYLE CREAM CORN GF 12

ROASTED GARLIC MASHED GF 11
caramelized onions, arugula

GRILLED ASPARAGUS GF 13
shaved parmesan

CREAMED SPINACH GF 13

AU GRATIN POTATOES GF 13

ROASTED CAULIFLOWER GF 12
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 12



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 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 & QUINOA GF 16
roasted chick peas, feta, olives, roasted red
pepper, sweet shallot vinaigrette

HOUSE FIELD GREENS 12
candied walnuts, crumbled bleu cheese,
dried cranberries, balsamic vinaigrette

KSG WEDGE 14
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 * market Price

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 6

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 * 42

panko crusted, lemon caper parsley
beurre blanc

PRIME 10 OZ. KSG BURGER * 21

choice of cheese, LTO, french fries
truffle fries + 4
gluten free bun + 3
oscar style + 28

SEAFOOD

CHILLED SHELLFISH TOWER * market

small serves 1-3, large serves 4-6

WHITE STURGEON OSETRA CAVIAR * 95

crème fraiche, house made chips

SHELLFISH STIR-FRY GF 48

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

SESAME CRUSTED AHI TUNA * 48

ponzu, edamame beans, pickled ginger, wasabi

BLACKENED NORDIC SALMON * 42

lemon basil orzo, feta, heirloom grape tomatoes,
lemon beurre blanc

SEARED DIVER SCALLOPS * 48

seasonal preparation

ALASKAN KING CRAB LEGS GF

market, per pound
steamed or chilled

LOBSTER TAIL market

broiled, crab stuffed, or tempura

POTATO CRUSTED HALIBUT 49

latin cream corn, chipotle aioli

PAN SEARED WALLEYE 42

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

PASTA, POULTRY & VEGAN

BUCATINI PASTA 40

pesto cream, burrata cheese, pine
nuts, basil, grape tomatoes

ORGANIC CASHEW

CRUSTED CHICKEN 39

garlic mashed potatoes,
soy sesame glaze

CAULIFLOWER STEAK

GF VG 29

garlic chili glaze, marcona almonds,
oregano, capers

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