



All pricing reflects cash payment, a 2.5% convenience fee is added for all credit or debit transactions. Thank you for your patronage!

## APPETIZERS

### GF SHRIMP COCKTAIL

5.75 per piece

### GF OYSTERS ON THE HALF \*

4 per piece

### GF STUFFED PEPPER 17

chicken sausage, alouette cheese, veracruz, beurre blanc

### GF LOBSTER DEVILED EGGS 16

balsamic glaze, sriracha

### GF SPICY MUSSELS 18

saffron white wine broth

### JUMBO LUMP CRAB CAKE 23

habanero honey mustard, frisee

### TUNA TARTARE \* 23

togarashi spice, avocado, sambal aioli, wonton chips

### SAUTEED SPICY SHRIMP 24

bleu cheese, south american pepper sauce

### TRUFFLE FRIES 14

white truffle oil, parmesan

### SAUERKRAUT BALLS 13

cocktail sauce

### BAKED BRIE 17

raspberry & apricot preserves

### 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

### STEAK TARTARE 28

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

## SIDES

### ROASTED BRUSSELS SPROUTS GF 12

### LATIN STYLE CREAMED CORN GF 12

### ROASTED GARLIC MASHED GF 10

### GRILLED ASPARAGUS GF 12

shaved parmesan

### CREAMED SPINACH GF 12

### AU GRATIN POTATOES GF 12

### ROASTED CAULIFLOWER GF 11

parmesan cheese

### SAUTEED MUSHROOMS GF 11

### BROCCOLI 11

### BAKED POTATO 10

### SACCHETTI PASTA 34

stuffed with four cheeses, white truffle cream sauce

### KSG FRENCH ONION 12

### BLACK BEAN SOUP GF cup 6 bowl 9.5

### HOUSE FIELD GREENS GF 12

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

### KALE & QUINOA VG GF 16

sunflower seeds, roasted red peppers, dried cranberries, dijon vinaigrette

## SOUP & SALAD

### 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

### 20 OZ USDA PRIME RIBEYE \* 70

### 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  
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, tempura

### POTATO CRUSTED HALIBUT 48

latin cream corn, chipotle aioli

### MEDITERRANEAN NORDIC

### SALMON \* GF 39

artichokes, tomatoes, feta, olives, lemon caper  
beurre blanc

### SHELLFISH STIR-FRY GF 48

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

### 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

### CHICKEN 39

garlic mashed potatoes,  
soy sesame glaze

artichokes, tomatoes, capers, kalamata  
olives, red sauce, basil oil

\$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\*