



Ken Stewart's

APPETIZERS

GF SHRIMP COCKTAIL

5.5 per piece

GF OYSTERS ON THE HALF * 4

per piece

GF STUFFED PEPPER 15

chicken sausage, alouette cheese, veracruz, beurre blanc

GF LOBSTER DEVILED EGGS 14

balsamic glaze, sriracha

GF SPICY MUSSELS 16

saffron white wine broth

JUMBO LUMP CRAB CAKE 20

kale slaw, chopped pistachios, spicy aioli

TUNA TARTARE * 19

togarashi spice, avocado, sambal aioli, wonton chips

SAUTEED SPICY SHRIMP 23

bleu cheese, south american pepper sauce

TRUFFLE FRIES 12

white truffle oil, parmesan

SAUERKRAUT BALLS 11

cocktail sauce

BAKED BRIE 16

raspberry & apricot preserves

JAPANESE SHRIMP 19

asian slaw, sweet soy glaze

CRISPY CALAMARI 15

fire cracker aioli

FRIED PICKLES 8.5

parmesan, chipotle tartar sauce

SPICY AHI TUNA TACOS * 19

Asian slaw, crispy shell, avocado creme fraiche

WILD MUSHROOM TOAST 15

truffle cream sauce

WAGYU PIGS IN A BLANKET 12

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

SIDES

ROASTED BRUSSELS SPROUTS GF 10

LATIN STYLE CREAMED CORN GF 10

ROASTED GARLIC MASHED GF 9

GRILLED ASPARAGUS GF 10

shaved parmesan

CREAMED SPINACH GF 10

AU GRATIN POTATOES GF 10

ROASTED CAULIFLOWER GF 10

parmesan cheese

SAUTEED WILD MUSHROOMS GF 10

BROCCOLI 10

BAKED POTATO 9

KSG FRENCH ONION 10

BLACK BEAN SOUP GF cup

6 bowl 9.5

HOUSE FIELD GREENS GF 9.5

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

KALE & QUINOA VG GF 15

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

SOUP & SALAD

KSG WEDGE 12

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

INSALATA MISTA GF 15

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

CAESAR 14

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 * 46

10 OZ. FILET MIGNON * 54

14 OZ. USDA PRIME NY STRIP * 56

16 OZ. CAB NY STRIP * 49

20 OZ USDA PRIME RIBEYE * 65

OSCAR STYLE GF king crab, asparagus, béarnaise sauce 21

AU POIVRE GF peppercorn crusted, peppercorn sauce 5

BACON WRAPPED GF cabernet sauce 5

BLACK & BLEU GF bleu cheese topping, port wine sauce,

three blackened scallops 22

SAUCES GF Port Wine, Cabernet, Béarnaise, Thai Curry 5

14 OZ. DOUBLE BONE

PORK CHOP * 39

panko crusted, lemon caper
parsley beurre blanc

PRIME 10 OZ. KSG

BURGER 18

choice of cheese, LTO, french
fries

truffle fries + 2

SEAFOOD

ALASKAN KING CRAB LEGS GF

market price
per pound

LOBSTER TAIL market

broiled, crab stuffed, tempura

POTATO CRUSTED HALIBUT 42

latin cream corn, chipotle aioli

MEDITERRANEAN NORDIC

SALMON GF 38

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

SHELLFISH STIR-FRY GF 46

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

PAN SEARED WALLEYE 38

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

SESAME CRUSTED AHI

TUNA 43

ponzu, edamame beans

PASTA, POULTRY & VEGAN

SACCHETTI PASTA 30

stuffed with four cheeses,
white truffle cream sauce,
aged fig balsamic

ORGANIC CASHEW

CRUSTED CHICKEN 32

garlic mashed potatoes,
soy sesame glaze

CAULIFLOWER

STEAK VG 26

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