



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 DEVEILED EGGS**

14  
balsamic glaze, sriracha

**GF SPICY MUSSELS 16**

saffron white wine broth

**JUMBO LUMP CRAB CAKE 20**

habanero honey mustard, frisee

**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**

**SACCHETTI PASTA 30**

stuffed with four cheeses, white truffle cream sauce

## SOUP & SALAD

**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

**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

**TWIN 7 OZ BONE IN**

**PORK CHOPS \* 39**

panko crusted, lemon caper parsley beurre blanc

**PRIME 10 OZ. KSG**

**BURGER 18**

choice of cheese, LTO, french fries

truffle fries + 2

Gluten free bun available on request

## 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

**ORGANIC CASHEW**

**CRUSTED CHICKEN 32**

garlic mashed potatoes, soy sesame glaze

**CAULIFLOWER**

**STEAK VG 26**

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

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

\$2.50 per person charge for outside desserts

\*a 2.5% surcharge is added on credit card transactions, fee will be removed for all other payment methods