



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 5.5 per piece
GF OYSTERS ON THE HALF * 4 per piece
GF STUFFED PEPPER 16 chicken sausage, alouette cheese, veracruz, beurre blanc
GF LOBSTER DEVEILED EGGS 16 balsamic glaze, sriracha
GF SPICY MUSSELS 16 saffron white wine broth
JUMBO LUMP CRAB CAKE 22 habanero honey mustard, frisee

- TUNA TARTARE * 21 togarashi spice, avocado, sambal aioli, wonton chips
SAUTEED SPICY SHRIMP 24 bleu cheese, south american pepper sauce
TRUFFLE FRIES 13 white truffle oil, parmesan

- SAUERKRAUT BALLS 12 cocktail sauce
BAKED BRIE 16 raspberry & apricot preserves
JAPANESE SHRIMP 22 asian slaw, sweet soy glaze

- CRISPY CALAMARI 16 fire cracker aioli
FRIED PICKLES 10 parmesan, chipotle tartar sauce
WILD MUSHROOM TOAST 15 truffle cream sauce

- WAGYU PIGS IN A BLANKET 15 All Wagyu beef mini hot dogs wrapped in puff pastry, horseradish honey mustard
SPICY AHI TUNA * 21 sweet soy glaze, pickled ginger, wasabi
STEAK TARTARE 26 Hand cut 3 filet mignon, shallots, capers, whole grain mustard, egg yolk, lemon chive aioli, crostinis

SIDES

- ROASTED BRUSSELS SPROUTS GF 11
LATIN STYLE CREAMED CORN GF 11
ROASTED GARLIC MASHED GF 9
GRILLED ASPARAGUS GF 10 shaved parmesan
CREAMED SPINACH GF 11
AU GRATIN POTATOES GF 11
ROASTED CAULIFLOWER GF 10 parmesan cheese
SAUTEED 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 10 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 13 iceberg, bacon, chopped egg, crouton, white french dressing
INSALATA MISTA GF 15 asparagus, hearts of palm, avocado, grape tomatoes, shaved parmesan, lemon vinaigrette
TABLESIDE CAESAR * 15 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 * 48
10 OZ. FILET MIGNON * Market Price
14 OZ. USDA PRIME NY STRIP * 58
16 OZ. CAB NY STRIP * Market Price
20 OZ USDA PRIME RIBEYE * 68

- OSCAR STYLE GF king crab, asparagus, béarnaise sauce 25
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 25
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 + 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 broiled, crab stuffed, tempura
POTATO CRUSTED HALIBUT 46 latin cream corn, chipotle aioli
MEDITERRANEAN NORDIC SALMON * GF 39 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 39 sun-dried tomatoes, scallions, parsley, basil, beurre blanc
SESAME CRUSTED AHI TUNA * 45 ponzu, edamame beans
DIVER SCALLOPS 46 Seasonal Preparation

PASTA, POULTRY & VEGAN

- ORGANIC CASHEW CRUSTED CHICKEN 35 garlic mashed potatoes, soy sesame glaze
CAULIFLOWER STEAK VG 28 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