

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



Celebrate special events at Ken Stewart's Grille. Private rooms accommodate up to 55 guests.

APPETIZERS

GF SHRIMP COCKTAIL 5.50 per piece

GF STUFFED PEPPER 16
chicken sausage, alouette cheese, veracruz & beurre blanc

GF BLUE POINT OYSTERS *
4 per piece
on the half shell

GF LOBSTER DEVEILED EGGS 16
balsamic glaze, sriracha

SPICY MUSSELS 16
saffron white wine broth

FRIED PICKLES 10
parmesan, chipotle tartar sauce

JUMBO LUMP CRAB CAKE 21
habanero honey mustard, frisee

BAKED BRIE 16
raspberry & apricot preserves

CRISPY CALAMARI 16
fire cracker aioli

SAUERKRAUT BALLS 12
cocktail sauce

JAPANESE SHRIMP 20
asian slaw, sweet soy glaze

KSG FRENCH ONION 10

GF BLACK BEAN SOUP cup
6 bowl 9.5

SALADS

Add to any salad

Organic Chicken (grilled or crispy) 8, 4 oz Nordic Salmon * 9, Ahi Tuna * 14, Shrimp 5.50 per piece

HOUSE FIELD GREENS 10
candied walnuts, dried cranberries, crumbled bleu cheese, balsamic vinaigrette

KALE & QUINOA **GF** **V** 15
sunflower seeds, roasted red peppers, dried cranberries, dijon vinaigrette

KSG CAESAR 15

COBB SALAD **GF** 15
avocado, tomato, egg, bacon, bleu cheese

INSALATA MISTA **GF** 15
asparagus, hearts of palm, avocado, grape tomatoes, shaved parmesan, lemon vinaigrette

KSG WEDGE 13
iceberg, bacon, chopped egg, crouton, white french dressing

SESAME CRUSTED AHI TUNA SALAD * 22
avocado, charred corn, tomato, egg, nori vinaigrette

ENTREES

Add house field green salad 4.5

PAN SEARED WALLEYE **GF** 21
sun-dried tomatoes, scallions, parsley, basil, beurre blanc

SPICY AHI TUNA * 22
sweet soy glaze, pickled ginger, wasabi, steamed edamame

BROILED NORDIC SALMON QUINOA BOWL* 4 oz. 16 8 oz. 25
steamed vegetables, thai curry cream or ponzu sauce

6 OZ FILET MIGNON * 45
spicy onion rings

BURGERS & SANDWICHES

Gluten free buns available on request

CRAB CAKE SANDWICH 22
spicy onion rings, creamy cole slaw, lemon aioli

FILET MIGNON SANDWICH * 25
sliced beef tenderloin, sauteed wild mushrooms, onions, peppercorn brandy sauce, provolone cheese, home fries

LOBSTER ROLL 28
creamy jumbo lobster, bibb lettuce, split top bun, drawn butter, french fries

10 OZ KSG PRIME BURGER * 18
choice of cheese, LTO, fries
Truffle fries +3

HOT KOSHER CORNED BEEF REUBEN 15
sauerkraut, Swiss cheese, thousand island, marbled rye

TURKEY BURGER 16
roasted red pepper aioli, spinach, avocado, provolone, home fries

\$2.50 per person charge for outside desserts

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