



APPETIZERS

Shrimp Cocktail ^{GF} 5 Per Piece

Lobster Deviled Eggs ^{GF} 12

Balsamic Glaze, Sriracha

Sautéed Spicy Shrimp 21

Bleu Cheese, South American Pepper

Jumbo Lump Crab Cake 18 ▲

Kale Slaw, Pistachios, Spicy Aioli

Steak Tartar 21

Capers, Shallots, Egg Yolk

Grain Mustard, Lemon Chive Aioli

Tuna Tartar 18

Asian Marinade, Avocado,

Sambal Aioli, Wonton Chips

Spicy Ahi Tuna Tacos 18

Japanese Slaw, Crispy Shell

Avocado Crème Fraîche,

Japanese Shrimp 18 ▲

Asian Slaw, Sweet Soy Glaze

Crispy Calamari 14 ▲

Fire Cracker Aioli

Stuffed Pepper ^{GF} 13 ▲

Baked Brie 15 ▲

Raspberry & Apricot Preserves

Truffle Fries 11 ▲

White Truffle Oil, Grated Parmesan

Smoked Salmon 15 ▲

Horseradish Sauce, Potato Cake

Spicy Mussels ^{GF} 15 ▲

Saffron White Wine Broth

Sauerkraut Balls 9 ▲

Cocktail Sauce

Fried Pickles 8 ▲

Chipotle Tartar Sauce

Blue Point Oysters ^{GF} 18 ▲

Oyster Selection ^{GF} 3.5 Per ▲

Thin Crust Pizza 15 ▲

SALADS & SOUPS

KSG Wedge 10

Iceberg Lettuce, Bacon, Chopped Egg,

Croutons, White French Dressing

Chopped Kale & Quinoa ^{GF} 12

Sunflower Seeds, Roasted Red Peppers,

Dried Cranberries, Dijon Vinaigrette

Roasted Red Beets ^{GF} 12

Arugula, Goat Cheese, Tomatoes

Pistachios, Orange Vinaigrette

House Field Greens 9

Bleu Cheese, Glazed Walnuts,

Dried Cranberries, Balsamic

Vinaigrette

Insalata Mista ^{GF} 14

Asparagus, Heart of Palm,

Avocado, Grape Tomatoes,

Shaved Parmesan,

Lemon Vinaigrette

Warm Wild Mushroom 13

Sautéed Wild Mushrooms, Garlic,

Shallots, Herbs, Toasted Pistachios,

Raspberry Vinaigrette

Caesar Table Side 13

Black Bean ^{GF} Cup 6 Bowl 9

KSG French Onion 9.5

Soup Du Jour Cup 6 Bowl 9

STEAKS & CHOPS*

Hand Selected, American Grown, Corn Fed, Minimum 30 Day Aged. All Steaks are Char-Broiled and Served with Spicy Onion Rings (Gluten free available)

10oz KSG Prime Burger* 16

Choice of Cheese, Truffle Fries

Double Bone Pork Chop* 34

Cranberry Chutney, Port Wine Sauce

Petite Filet Mignon 45

Filet Mignon 48

8 oz CAB NY Strip 33

16 oz CAB NY Strip 48

16 oz USDA Prime NY Strip 54

Colorado Lamb Rack* - Market

Seasonal Preparation

Sesame Crusted Ahi Tuna* 42

Wasabi, Pickled Ginger, Edamame

Beans, Sweet Soy Glaze

Shellfish Stir-Fry ^{GF} 46

Scallops, Shrimp, Clams, Mussels,

Lobster Basmati Rice, Green Beans,

Thai Curry Cream Sauce

Horseradish Miso Salmon 26

Tarragon Pomme Frites

SEAFOOD

Lobster Tail

Broiled ^{GF} Crab Stuffed or Tempura

Market Price

Extra Large Alaskan King

Crab Legs ^{GF}

Double or Single Order Available

Market Price

Mediterranean Salmon ^{GF} * 34

Artichokes, Tomatoes, Kalamata

Olives,

Feta, Lemon Caper Beurre Blanc

Pan Seared Walleye 36

Sun-Dried Tomatoes, Scallions,

Parsley, Basil, Beurre Blanc

Potato Crusted Halibut 39

Latin Cream Corn, Chipotle Aioli

POULTRY, PASTA & VEGETARIAN

Cashew Crusted Chicken 29

Soy Sesame Sauce

Oregano Greek Chicken 32

Grilled Halloumi Cheese,

Fingerling Potatoes, Rosemary Demi-Glace

Penne & Artichoke ^V 26

Scallions, Sun-Dried Tomatoes,

Toasted Pine Nuts

Feta Cheese, Parmesan Cheese

Cauliflower Steak ^{Ve} 21

Artichokes, Capers, Tomatoes,

Kalamata Olives, Red Sauce

SIDES

Baked Potato ^{GF} 7 **Roasted Brussels Sprouts** ^{GF} 10 **Latin Style Creamed Corn** ^{GF} 9

Tarragon Pomme Frites 8 **Roasted Garlic Mashers** ^{GF} 8 **Grilled Asparagus** ^{GF} 10

Creamed Spinach ^{GF} 10 **AuGratin Potatoes** ^{GF} 10 **Roasted Cauliflower** ^{GF} 10

ON TOP & STYLES

Oscar Style - King Crab, Asparagus, and Béarnaise Sauce 18 **Bacon Wrapped** - Cabernet Sauce 5

Black and Bleu - Bleu Cheese Topping, Port Wine Sauce, Three Blackened Scallops 22

- **Au Poivre** - Peppercorn Crusted, Peppercorn Sauce 4

Sauces - Port Wine, Cabernet, Béarnaise, Thai Curry Cream, South American Pepper 4

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

Gluten Free - GF Vegan - Ve Vegetarian - V

Gift certificates available