



Celebrate Special Events  
at Ken Stewart's Lodge.  
Private Rooms  
accommodate  
up to 110 guests.

## APPETIZERS

**Shrimp Cocktail** <sup>GF</sup> 5 Per Piece  
**Oysters on the Half** <sup>GF</sup> 3.5 Per Piece  
Balsamic Vinegar Mignonette  
**Jumbo Lump Crab Cake** 18  
Kale Slaw, Chopped Pistachios,  
Spicy Aioli  
**Tuna Tartar** 18  
Togarashi Spice, Avocado,  
Sambal Aioli, Wonton Chips  
**Spicy Ahi Tuna** 18  
Sweet Soy, Wasabi, Pickled Ginger  
**Fritto Asparagus** 12  
Chipotle Aioli

**Steak Tartar** 21  
Capers, Shallots, Egg Yolk  
Grain Mustard, Lemon Chive Aioli  
**Lobster Deviled Eggs** <sup>GF</sup> 12  
Balsamic Glaze, Sriracha  
**Japanese Shrimp** 18  
Asian Slaw, Sweet Soy Glaze  
**Crispy Calamari** 14  
Fire Cracker Aioli  
**Fried Pickles** 8  
Chipotle Tartar Sauce

**Baked Brie** 15  
Raspberry & Apricot Preserves  
**Truffle Fries** 11  
White Truffle Oil, Grated Parmesan  
**Sautéed Mussels** <sup>GF</sup> 15  
Saffron White Wine Broth  
**Sauerkraut Balls** 9  
Cocktail Sauce  
**Stuffed Pepper** <sup>GF</sup> 13  
Italian Sausage, Boursin Cheese,  
Marinara

## SALADS & SOUPS

**Caesar Table Side** 13  
**Kale & Quinoa** <sup>GF</sup> 12  
Sunflower Seeds, Roasted Red Peppers,  
Dried Cranberries, Dijon Vinaigrette  
**Insalata Mista** <sup>GF</sup> 14  
Asparagus, Heart of Palm,  
Avocado, Grape Tomatoes, Shaved  
Parmesan, Lemon Vinaigrette

**House Field Greens** <sup>GF</sup> 9  
Toasted Almonds, Feta Cheese,  
Dried Cranberries, Balsamic  
Vinaigrette  
**KSL Wedge** 10  
Iceberg, Bacon, Chopped Egg,  
Crouton, White French Dressing

**Beet & Arugula Salad** <sup>GF</sup> 15  
French Feta, Toasted Pistachios  
Lemon Vinaigrette  
**New England Clam  
Chowder** Cup 6 Bowl 9  
**KSL 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 & Served with Spicy Onion Rings (Gluten free available)*

**10oz Lodge Burger** 16  
Applewood Bacon, Cheddar Cheese,  
Lettuce, Tomato, Onion, Fries  
Truffle Fries 18  
**14oz Double Bone Pork Chop** 34  
Cranberry Chutney, Port Wine Sauce

**16 oz CAB NY Strip** 48  
**16 oz USDA Prime NY Strip** 54  
**8 oz NY Strip & Frites** 33  
**Petite Filet Mignon** 45  
**Filet Mignon** 48

**Colorado Lamb Rack** - Market  
Raspberry Glaze, Port Wine Sauce,  
Goat Cheese Gratinée  
**10oz Sliced Sirloin** <sup>GF</sup> 30  
Garlic Mashed Potatoes,  
Cabernet Wine Sauce

## SEAFOOD

**Potato Crusted Halibut** 39  
Latin Cream Corn, Chipotle Aioli  
**Hickory Plank Salmon** <sup>GF</sup> 34  
Chipotle Barbecue Glaze,  
Garlic Mashed Potatoes, Green Beans  
**Shellfish Stir-Fry** <sup>GF</sup> 46  
Scallops, Shrimp, Mussels,  
Lobster, Basmati Rice, Green Beans,  
Thai Curry Cream Sauce

**Lobster Tail** <sup>GF</sup>  
Broiled, Crab Stuffed, Tempura  
Market Price

**Extra Large Alaskan  
King Crab Legs** <sup>GF</sup>  
Double or Single Order  
Market Price

**Whole Roasted Bronzini** <sup>GF</sup> 36  
Fresh Herbs, Garlic, Basil Oil  
**Macadamia Nut Ahi Tuna\*** 42  
Lemon Beurre Blanc  
**Pan Seared Walleye** 36  
Sun-Dried Tomatoes, Scallions,  
Parsley, Basil, Beurre Blanc

## POULTRY, PASTA, VEGAN

**Cashew Crusted Chicken** 29  
Soy Sesame Sauce  
**Chicken Pot Pie** 26  
Carrot, Celery, Mushroom, Puff  
Pastry

**Penne & Artichoke** <sup>V</sup> 26  
Scallions, Sun-Dried  
Tomatoes, Feta Cheese,  
Toasted Pine Nuts, Parmesan

**Cauliflower Steak** <sup>Ve</sup> 21  
Artichokes, Tomatoes, Capers,  
Kalamata Olives, Red Sauce

## SIDES

**Baked Potato** <sup>GF</sup> 7 **Roasted Brussels Sprouts w/Bacon** <sup>GF</sup> 10 **Latin Style Creamed Corn** <sup>GF</sup> 9  
**Tarragon Pomme Frites** 8 **Roasted Garlic Mashers** <sup>GF</sup> 8 **Grilled Asparagus** <sup>GF</sup> 10  
**Creamed Spinach** <sup>GF</sup> 10 **Au Gratin Potatoes** <sup>GF</sup> 10 **Roasted Cauliflower** <sup>GF</sup> 10  
**Wild Mushrooms** <sup>GF</sup> 10 **Broccoli** <sup>GF</sup> 10

## ON TOP & STYLES

**Oscar Style** - King Crab, Asparagus, and Béarnaise Sauce 18  
**Black and Bleu** - Bleu Cheese Topping, Port Wine Sauce, Three Blackened Scallops 22  
**Au Poivre** - Peppercorn Crusted, Peppercorn Sauce 4  
**Bacon Wrapped** - Cabernet Sauce 5  
**Sauces** - Port Wine, Cabernet, Béarnaise,  
Thai Curry 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**

Ken Stewart's: ~ Grille 330-867-2555 ~ Lodge 330-666-8881 ~ Tre Belle 330-666-9990 ~