



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

APPETIZERS

Shrimp Cocktail ^{GF} 5 Per Piece
Oysters on the Half ^{GF} 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 ^{GF} 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 ^{GF} 15
Saffron White Wine Broth
Sauerkraut Balls 9
Cocktail Sauce
Stuffed Pepper ^{GF} 13
Italian Sausage, Boursin Cheese,
Marinara

SALADS & SOUPS

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

House Field Greens ^{GF} 9
Toasted Almonds, Feta Cheese,
Dried Cranberries, Balsamic
Vinaigrette
KSL Wedge 10
Iceberg, Bacon, Chopped Egg,
Crouton, White French Dressing

Beet & Arugula Salad ^{GF} 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 ^{GF} 30
Garlic Mashed Potatoes,
Cabernet Wine Sauce

SEAFOOD

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

Lobster Tail ^{GF}
Broiled, Crab Stuffed, Tempura
Market Price

**Extra Large Alaskan
King Crab Legs** ^{GF}
Double or Single Order
Market Price

Whole Roasted Bronzini ^{GF} 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 ^V 26
Scallions, Sun-Dried
Tomatoes, Feta Cheese,
Toasted Pine Nuts, Parmesan

Cauliflower Steak ^{Ve} 21
Artichokes, Tomatoes, Capers,
Kalamata Olives, Red Sauce

SIDES

Baked Potato ^{GF} 7 **Roasted Brussels Sprouts w/Bacon** ^{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 **Au Gratin Potatoes** ^{GF} 10 **Roasted Cauliflower** ^{GF} 10
Wild Mushrooms ^{GF} 10 **Broccoli** ^{GF} 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 ~