

Ken Stewart's

Ken Stewart's Lodge Easter Brunch Menu



Appetizers

- Crispy Calamari** - Fire Cracker Aioli **14**
- Oysters** - Per Piece **4.5**
- Stuffed Hungarian Pepper** **13**
- Japanese Shrimp** - Asian Slaw, Sweet Soy Glaze **18**
- Spicy Mussels** - Saffron White Wine Broth **15**
- Lobster Deviled Eggs** - w/Sriracha and Balsamic Glaze **18**
- Truffle Fries** **11**
- Shrimp Cocktail** Per Piece **5**
- Smoked Salmon** - Horseradish Sauce, Potato Cake **15**
- Sautéed Spicy Shrimp** - Bleu Cheese, South American Pepper Sauce **21**
- Sauerkraut Balls** - Cocktail Sauce **9**
- Baked Brie** - Raspberry & Apricot Preserves, Baguette **15**
- Crab Cake** - Kale Slaw, Sambal Aioli, Pistachio **18**

Salads

- Tuna Nicoise** - Romaine, Mixed Vegetables, Seared Tuna, Nicoise Dressing **23**
- Insalata Mista** - Asparagus, Tomato, Hearts of Palm, Avocado, Parmesan **14**
- Kale and Quinoa** - Sunflower Seed, Roasted Red Pepper, Dried Cranberry **12**

Entrees

- Eggs Benedict** - English Muffin, Egg, Glazed Ham, Hollandaise **16**
Add Crab Cake **18** Oscar Style **18**
 - Bee-Sting French Toast** - Fosters Sauce, Crème Chantilly, Bacon **16**
 - KSL Steak and Eggs** - 8 oz Strip Steak, 2 Fried Eggs, Frites **24**
 - Short Rib Hash** - w/ 2 Fried Eggs **17**
 - Prime Rib** - Salt & Herb Crusted, Peppercorn Gravy **37**
 - Petite Filet Mignon** **45** **Filet Mignon** **48**
16oz CAB NY Strip **48**
 - 10oz Sliced Sirloin** - w/Garlic Mash and Cabernet Sauce **30**
 - Lodge Burger** - 10oz, Cheddar, Bacon, Fries **18**
 - Potato Crusted Halibut** - Latin Cream Corn, Chipotle Aioli **39**
 - Pan Seared Walleye** - Sundried Tomatoes, Scallions, Parsley, Basil, Beurre Blanc **36**
 - Hickory Plank Salmon** - Honey Chipotle BBQ Glaze, Mash, Green Bean **34**
 - Pan-Seared Scallops** - Wild Mushroom Risotto, Truffle Beurre Blanc **42**
 - 8oz or 16oz Lobster** - Broiled - Crab Stuffed or Tempura **Market Price**
 - Extra Large Alaskan King Crab Legs** - **Market Price**
 - Penne Artichoke** - Scallions, Feta Cheese, Pine Nuts, Parmesan, Sundried Tomatoes **26**
 - Chicken Pot Pie** - Grilled Chicken, Vegetables, Cream Sauce, Puff Pastry **26**
- ### Sides
- Fresh Fruit** **6**, **Nueske Bacon** **8**, **Baked Potato** **7**, **Roasted Brussel Sprouts w/Bacon** **10**
 - Latin Style Creamed Corn** **9**, **Tarragon Pomme Frites** **8**, **Roasted Garlic Mashers** **8**
 - Grilled Asparagus** **10**, **Creamed Spinach** **10**, **AuGratin Potatoes** **10**
 - Roasted Cauliflower** **10**