



Ken Stewart's

APPETIZERS

CRISPY CALAMARI

bell pepper, tomato, garlic, basil, sambal aioli 14

GF JUMBO SHRIMP COCKTAIL 15

SAUERKRAUT BALLS 9

TRUFFLE FRIES 11

GF STUFFED BANANA PEPPERS

Italian sausage, boursin cheese, marinara, balsamic glaze 13

FRIED PICKLES 8

AHI TUNA TARTAR

avocado, togarashi spice, sesame oil, wonton crisps 18

SMOKED SALMON

potato pancake, crispy capers, sour cream 15

GF LOBSTER DEVILED EGGS 14

JAPANESE SHRIMP

crispy phyllo, asian slaw, sweet soy glaze 18

BURATTA CHEESE

basil, diced tomatoes, basil oil, balsamic glaze, crostinis 15

SANDWICHES

CHOICE OF FRENCH FRIES, PASTA SALAD, SWEET POTATO FRIES +1, TRUFFLE FRIES +2, HOUSE SALAD +2

10OZ LODGE BURGER

applewood bacon, cheddar, LTO 15

GREEN TURKEY WRAP

house roasted turkey, spinach, cucumber, muenster cheese, green goddess dressing 14

MEDITERRANEAN CHICKEN SALAD

olive tapenade, bibb lettuce, croissant 14

LODGE SLIDERS

cheddar, garlic aioli, cornichons 15

CORNED BEEF OR TURKEY REUBEN

sauerkraut, swiss cheese, thousand island dressing, swirl rye bread 14

SPICY BUTTERMILK FRIED ORGANIC CHICKEN

pickle slaw, bibb lettuce, mayo 15

GRILLED CHEESE DU JOUR 13

LOBSTER ROLL

jumbo lobster salad, bibb lettuce, drawn butter 19

SOUP

KSL FRENCH ONION 9

GF NEW ENGLAND CLAM CHOWDER 8

bowl/ 5 cup

SOUP DU JOUR 8 bowl/ 5 cup

SALADS

GF LODGE HOUSE SALAD

field greens, dried cranberries, toasted almonds, feta cheese, balsamic vinaigrette 7

KSL WEDGE

iceberg lettuce, bacon, chopped egg, crouton, white french 10

KALE CAESAR

pine nuts, crouton, parmesan cheese 12

GF LOBSTER SALAD

bibb lettuce, creamy jumbo lobster, heart of palm, orange, grapefruit, avocado, citrus vinaigrette 22

GF INSALATA MISTA

heart of palm, avocado, asparagus, shaved parmesan, lemon vinaigrette 14

GF KALE & QUINOA

roasted red pepper, dried cranberries, sunflower seeds, egg, dijon vinaigrette

GF COBB SALAD

turkey, bacon, blue cheese, egg, tomato, avocado, white french 15

GF QUINOA BOWL

chick pea, carrot, avocado, crispy kale, lemon vinaigrette 14

ROASTED BEET & ARUGULA

goat cheese fritters, toasted pistachios, lemon vinaigrette 15

Additions: Organic Chicken 8,

Organic 4oz. Salmon 9, Blackened Walleye 12,

Ahi Tuna 14, Jumbo Shrimp 15, 3oz Filet 10

Roasted Turkey 6

ENTREES

ROCK SHRIMP TEMPURA BOWL

creamy spicy shrimp, sushi rice, nori, pickled cucumber 16

CHICKEN POT PIE

puff pastry, mushroom cream sauce 16

ORGANIC 8OZ SALMON

saffron quinoa, steamed vegetables, ponzu 25

PENNE & ARTICHOKE

sundried tomato, pine nut, scallion, feta, parmesan 14

GF VEGETABLE STIR FRY

seasonal vegetables, basmati rice, thai curry sauce 13

GF BLACKENED WALLEYE

garlic mashed potatoes, steamed vegetables, tartar 18

8 OZ. STRIP STEAK SALAD

romaine, blue cheese, crispy onion, cherry tomato, balsamic glaze 25

MOULES FRITES

jumbo maine mussels, saffron- beurre blanc, jalapeno, french fries, garlic aioli 17

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
All products locally sourced whenever possible.