



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} 3.75 Per
Balsamic Vinegar Mignonette
- Jumbo Lump Crab Cake** 18.5
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** 23
Capers, Shallots, Egg Yolk
Grain Mustard, Lemon Chive Aioli
- Lobster Deviled Eggs** ^{GF} 14
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} 16
Saffron White Wine Broth
- Sauerkraut Balls** 10
Cocktail Sauce
- Stuffed Pepper** ^{GF} 15
Italian Sausage, Boursin Cheese,
Marinara

SALADS & SOUPS

- Caesar Table Side** 14
- Kale & Quinoa** ^{GF} 14
Sunflower Seeds, Roasted Red Peppers,
Dried Cranberries, Dijon Vinaigrette
- Insalata Mista** ^{GF} 15
Asparagus, Heart of Palm,
Avocado, Grape Tomatoes, Shaved
Parmesan, Lemon Vinaigrette

- House Field Greens** ^{GF} 9.5
Toasted Almonds, Feta Cheese,
Dried Cranberries, Balsamic
Vinaigrette
- KSL Wedge** 10.5
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 9.5
- 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** 36
Cranberry Chutney, Port Wine Sauce

- 16oz CAB NY Strip** 48
- 14oz USDA Prime NY Strip** 56
- 8oz NY Strip & Frites** 34
- 6oz Petite Filet Mignon** 46
- 10oz Filet Mignon** 52

- Colorado Lamb Rack** - Market
Raspberry Glaze, Port Wine Sauce,
Goat Cheese Gratinée

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** 30
Garlic Mashed Potatoes, Soy
Sesame
- Chicken Pot Pie** 26
Carrot, Celery, Mushroom,

- Penne & Artichoke** ^V 26
Scallions, Sun-Dried
Tomatoes, Feta Cheese,
Toasted Pine Nuts, Parmesan

- Cauliflower Steak** ^{Ve} 23
Artichokes, Tomatoes, Capers,
Kalamata Olives, Red Sauce

SIDES

- Baked Potato** ^{GF} 8 **Roasted Brussels Sprouts w/Bacon** ^{GF} 10 **Latin Style Creamed Corn** ^{GF} 10
- 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 **Broccolini** ^{GF} 10

ON TOP & STYLES

- Oscar Style** - King Crab, Asparagus, and Béarnaise Sauce 18
- Au Poivre** - Peppercorn Crusted, Peppercorn Sauce 5
- Black and Bleu** - Bleu Cheese Topping, Port Wine Sauce, Three Blackened Scallops 22
- Bacon Wrapped** - Cabernet Sauce 5
- Sauces** - Port Wine, Cabernet, Béarnaise, Thai Curry 4.5

**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

\$2.50 Per Person charge for outside desserts

Gift certificates available

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