STARTERS & SOUP

Grilled Flatbread Topped with tomato sauce, sliced bocconcini cheese, fresh basil and a balsamic glaze. 8.95

Tempura Snap Peas & Asparagus Lightly battered and served with a soy dipping sauce. 7.95

Crab, Parmesan & Spinach Dip Crab, aged Parmesan and spinach, with crispy chips. 9.95

Shrimp Cocktail Chilled Black Tiger shrimp with a zesty martini cocktail sauce. 12.95

Baked Garlic Shrimp Baked shrimp with garlic, herbs, Jack and Cheddar cheeses. 9.45

Scallops & Bacon Bacon-wrapped scallops with a zesty martini cocktail sauce. 10.95

Sweet Hot Calamari Lightly breaded and fried, topped with a sweet and spicy ginger garlic sauce. 10.95

Escargot Escargot stuffed mushroom caps with garlic and herbs. 8.45

Mushrooms Neptune Wine simmered mushroom caps with crab and cream cheese. 9.45

Baked Goat Cheese Warm goat cheese coated in crushed almonds, with tomato basil salsa. 9.95

Garlic Cheese Bread Cheddar, Monterey Jack and Parmesan cheeses oven toasted to a golden brown on French stick. 5.95

Ahi Tuna Grilled rare, served with a mushroom reduction drizzled with a cucumber-wasabi sauce. 12.95

French Onion Soup Hearty beef broth, Spanish onions, Swiss and Parmesan cheeses. 7.45

SALADS

Keg Caesar Crisp romaine and aged Parmesan cheese in our creamy dressing. 7.45

House Salad Fresh greens, tomatoes, peppers and cucumber in our Dijon vinaigrette. 7.45

Spinach Salad Baby spinach, mandarin oranges, dried cranberries, pecans and red onion in a chardonnay vinaigrette with your choice of goat or Bleu cheese crumble. 7.45

OUR STEAK STORY

A Cut Above
Always well trimmed and cut to avoid excess fat and gristle.

Better with Age
New York striploins and sirloins are specially aged a minimum of 28 days for extra tenderness.

Well Marbled
Resulting in a juicy, more flavourful steak.

Added Spice
Sprinkled with our unique blend of spices and seared over high heat to lock in the natural juices.

GRILLED TO PERFECTION

Blue Rare Cool, blue, all the way through.

Rare Cool centre, bright red throughout.

Medium Rare Warm centre, red throughout.

Medium Warm, pink centre.

Medium Well Hot, small trace of pink in the centre.

Well Done Hot, fully cooked throughout.

Chicago Charred outside, cooked to order inside.

Please consult your server if you have any food allergies or sensitivities.

KEG CLASSIC DINNERS

Served with a Caesar salad, vegetables, mushrooms and a baked potato.

Top Sirloin or Teriyaki Classic Naturally grilled or marinated in our own Teriyaki sauce. 26.95

Filet Classic Wrapped in applewood smoked bacon for extra flavour. 35.95

New York Classic Tender New York striploin. 34.95

Prime Rib Classic Hand-carved with horseradish and au jus. 30.45

SIRLOINS

Served with a baked potato. Try it with our three cheese topping.

Grilled Top Sirloin Considered the most flavourful steak. Regular 21.95 Keg Size® 25.95

Teriyaki Sirloin Our top sirloin steak marinated in our own Teriyaki sauce. 21.95

Sirloin Oscar Grilled top sirloin topped with shrimp, scallops, asparagus and Bearnaise sauce. 28.95

Roasted Red Pepper Sirloin A grilled top sirloin with a roasted red pepper sauce and finished with goat cheese crumble. 23.95

SIDES

A perfect addition to your steak. Large enough to share.

Garlic Cheese Bread 5.95 • Portabella & Button Mushrooms 7.95

Steamed Fresh Asparagus 7.95 • Sweet Potato Fries 5.95

Trio Sampler Steamed asparagus, sautéed mushrooms and sweet potato fries. 9.95

NEW YORKS

Served with a baked potato. Try it with our three cheese topping.

New York Tender New York striploin. The King of steaks. Regular 29.95 Keg Size® 34.95

Peppercorn New York New York striploin with black peppercorns and Keg peppercorn sauce. 30.95

TRADITIONAL STEAKS

Served with a twice baked potato (contains bacon bits).

Baseball Top Sirloin So thick that medium rare is the most we can cook it! 25.95

Rib Steak Grilled to your liking, boneless beef rib steak with sautéed mushrooms. 32.95

Bleu Cheese Filet Our filet mignon wrapped in applewood smoked bacon and grilled to your liking. Covered in a Bleu cheese crust, served golden brown and sprinkled with roasted garlic cloves. 31.95

Filet Mignon Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness. Regular 30.95 Keg Size® 35.95

All prices subject to applicable taxes. BF/FM/GP/DCCD
www.kegsteakhouse.com

PRIME RIB

Our Prime Rib is specially aged for extra flavour and tenderness, rubbed with our unique blend of spices and slow roasted. Hand-carved and served with roasted garlic mashed potatoes, horseradish and red wine herb au jus.

Small 25.45 • Regular 27.45 • Keg Size® 30.95

KEG COMBINATIONS

For those who want the best of both worlds.

Prime Rib & Tiger Shrimp Slow roasted prime rib with a skewer of Black Tiger shrimp. 33.45

Prime Rib & King Crab Slow roasted prime rib with steamed Alaskan King crab legs. 39.45

Prime Rib & Lobster Slow roasted prime rib with an oven baked Atlantic lobster tail. 44.45

The above combinations are served with roasted garlic mashed potatoes.

Top Sirloin & Tiger Shrimp Naturally grilled or Teriyaki with a skewer of Black Tiger shrimp. 29.95

Top Sirloin & King Crab Naturally grilled or Teriyaki with steamed Alaskan King crab legs. 35.95

Top Sirloin & Lobster Naturally grilled or Teriyaki with an oven baked Atlantic lobster tail. 40.95

The above combinations are served with a baked potato.

SEAFOOD

Served with rice pilaf.

Zesty Salmon A grilled fillet basted with a sweet and mildly spicy sauce. Served with chili mayonnaise. 26.95

Mustard Dill Salmon A baked salmon fillet with a mild Dijon and fresh dill cream sauce. 26.95

Tiger Shrimp Two skewers of Black Tiger shrimp grilled with garlic and herbs. 26.95

Ahi Tuna Grilled rare and topped with a pineapple cilantro salsa. 25.95

King Crab Dinner One pound of steamed Alaskan King crab legs. 36.95

Lobster Tail Dinner Succulent Atlantic lobster tail with butter for dipping.
One tail 24.95 Two tails 44.95

CHICKEN

Served with roasted garlic mashed potatoes.

Grilled Thai Chicken Boneless chicken with sautéed onions, bell peppers and snap peas in a sweet hot Thai chili sauce. 17.95

Teriyaki Chicken Marinated in our own Teriyaki sauce and served with a pineapple cilantro salsa. 17.95

Creole Chicken Grilled chicken topped with shrimp and scallops sautéed in Creole seasonings. 22.95

Chicken with Roasted Red Pepper Sauce Grilled boneless chicken with a roasted red pepper sauce and goat cheese crumble. 18.95

RIBS

Served with Keg fries.

Honey BBQ Chicken & Ribs Grilled and basted with our own honey BBQ sauce. 24.95

Honey BBQ Ribs Pork back ribs grilled with our own honey BBQ sauce. 26.95

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