

# STARTERS & SOUP

**BRUSCHETTA** Ciabatta bread topped with tomato basil salsa, bocconcini and Parmesan cheeses. 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. 11.95

**BAKED GARLIC SHRIMP** Baked shrimp with garlic, herbs, Jack and Cheddar cheeses. 8.95

**SCALLOPS & BACON** Bacon-wrapped scallops with a zesty martini cocktail sauce. 10.95

**CALAMARI** Lightly breaded and fried, with red peppers, jalapenos and a sweet teriyaki 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. 8.95

**CRAB CAKES** Sweet Jonah and lump Dungeness crab, hand formed and served with a dill caper mayo. 12.95

**FRENCH ONION SOUP** Hearty beef broth, Spanish onions, Swiss and Parmesan cheeses. 7.95

# SALADS

**KEG CAESAR** Crisp romaine and aged Parmesan cheese in our creamy dressing. 6.95

**MIXED GREENS** Field greens, tomatoes, peppers and cucumber in a vinaigrette dressing. 6.95

**SPINACH** Baby spinach, mandarin oranges, dried cranberries, pecans and red onion in a vinaigrette dressing with your choice of goat or Bleu cheese crumble. 7.95

**ICEBERG WEDGE** Crisp lettuce wedge topped with tomatoes, bacon bits and your choice of ranch or Bleu cheese dressing. 6.95

Add to any salad: **GRILLED CHICKEN** 7.95 • **TOP SIRLOIN** 9.95 • **BLACK TIGER SHRIMP** 8.95

## 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 or Wedge salad, vegetables, and mushrooms.*

**TOP SIRLOIN OR TERIYAKI CLASSIC** Naturally grilled or marinated in our own Teriyaki sauce. (8 oz) 26.95

**FILET CLASSIC** Wrapped in applewood smoked bacon for extra flavour. (7 oz) 35.95

**NEW YORK CLASSIC** Tender New York striploin. (12 oz) 35.95

**PRIME RIB CLASSIC** Hand-carved with horseradish and au jus. (10 oz) 29.95

## SIRLOINS

**GRILLED TOP SIRLOIN** Considered the most flavourful steak. (8 oz) 21.95 (12 oz) 25.95

**TERIYAKI SIRLOIN** Our top sirloin steak marinated in our own Teriyaki sauce. (8 oz) 22.95

**SIRLOIN OSCAR** Grilled top sirloin topped with shrimp, scallops, asparagus and Béarnaise sauce. (8 oz) 28.95

**PECAN SIRLOIN** Grilled top sirloin, basted and coated in chopped pecans. Topped with crumbled goat cheese. (8 oz) 23.95

**BASEBALL TOP SIRLOIN** So thick that medium rare is the most we can cook it! (12 oz) 26.95

## SPECIALTY CUTS

**FILET MIGNON** Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness.  
(7 oz) 30.95 (10 oz) 35.95

**BLEU CHEESE FILET** Our filet mignon wrapped in applewood smoked bacon and grilled to your liking. Covered in a golden brown Bleu cheese crust, and sprinkled with roasted garlic cloves. (7 oz) 31.95

**RIB STEAK** Grilled to your liking, boneless beef rib steak with sautéed mushrooms. (16 oz) 32.95

**FLAT IRON STEAK** This tender cut of beef is grilled to order, sliced and served on a port reduced mushroom bacon sauce. (8 oz) 23.95

**T-BONE STEAK** Sprinkled with our blend of seasonings, grilled to your liking and served with sautéed mushrooms. (20 oz) 36.95

## NEW YORKS

**NEW YORK** Tender New York striploin. The King of steaks. (12 oz) 30.95

**PEPPERCORN NEW YORK** New York striploin with black peppercorns and peppercorn sauce. (12 oz) 31.95

## SIDES

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

**GARLIC CHEESE BREAD** 4.95 • **SAUTÉED CREMINI MUSHROOMS** 5.95

**STEAMED FRESH ASPARAGUS** 5.95 • **TRUFFLE MACARONI & CHEESE** 5.95



# 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 horseradish and red wine herb au jus.

(10 oz) 24.95 • (12 oz) 26.95 • (16 oz) 29.95

## KEG COMBINATIONS

*For those who want the best of both worlds.*

**PRIME RIB (10 oz)** Hand-carved, slow roasted prime rib, and:

Grilled Black Tiger Shrimp 31.95

King Crab Legs 40.95

Atlantic Lobster Tail 42.95

**TOP SIRLOIN (8 oz)** Naturally grilled or Teriyaki sirloin, and:

Grilled Black Tiger Shrimp 28.95

King Crab Legs 37.95

Atlantic Lobster Tail 39.95

## SEAFOOD

**ZESTY SALMON** A grilled fillet basted with a sweet and mildly spicy sauce.

Served with chili mayonnaise. 25.95

**MUSTARD SALMON** Grilled salmon fillet basted with a honey, Dijon and whole grain mustard glaze. 25.95

**SAUTÉED SHRIMP** Black Tiger shrimp sautéed in a parsley and chive Pernod cream sauce. 26.95

**KING CRAB LEGS** One pound of steamed Alaskan King crab legs. 37.95

**ATLANTIC LOBSTER TAILS** Two succulent Atlantic lobster tails with butter for dipping. 40.95

## CHICKEN & RIBS

**GRILLED THAI CHICKEN** Boneless chicken with sautéed onions, bell peppers and snap peas in a sweet hot Thai chili sauce. 17.95

**TERIYAKI CHICKEN** Grilled and basted with our sweet Teriyaki glaze and served with a pineapple cilantro salsa. 18.45

**CREOLE CHICKEN** Shrimp and scallops sautéed in Creole seasonings and served over grilled chicken. 21.95

**CHICKEN OSCAR** Grilled chicken topped with shrimp, scallops, asparagus and Béarnaise sauce. 21.95

**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. 27.95

## ACCOMPANIMENT

*Included with your entree, choose one.*

**BAKED POTATO** • **ROASTED GARLIC MASHED** • **KEG FRIES**

**TWICE BAKED POTATO (contains bacon bits)** • **RICE PILAF**

