

# Special Event Menu

\$41.95



Enjoy one item from each category.

## SALAD

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

**Mixed Greens** Fresh greens, tomatoes, peppers and cucumber in a vinaigrette dressing.

## ENTRÉE

*Choose one of the following accompaniments with your entrée: baked potato, Keg fries, twice baked potato, roasted garlic mashed potatoes or rice pilaf.*

**Prime Rib** (12 oz) Specially aged for extra flavour and tenderness. Hand-carved and served with horseradish and red wine herb au jus.

**Filet Mignon** (7 oz) Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness.

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

**Grilled Top Sirloin** (12 oz) Perfectly seasoned and grilled to your liking.

## SEAFOOD SIDES

**Oscar Shrimp**, scallops and asparagus with creamy Béarnaise sauce.

**Lobster Tail** Succulent Atlantic lobster tail with butter for dipping. (additional \$5)

**King Crab** A half pound of steamed Alaskan King crab legs.

**Tiger Shrimp** A skewer of Black Tiger shrimp grilled with garlic and herbs.

## DESSERT

**Cheesecake** Thick and creamy, topped with a cherry sauce.

**Billy Miner Pie** Mocha ice cream on a chocolate crust with hot fudge, caramel and almonds.