

Denver Restaurant Week



STARTER

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

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

LETTUCE WEDGE Crisp wedge of iceberg lettuce topped with diced tomatoes, bacon bits and your choice of ranch or Bleu cheese dressing.

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

ENTRÉE

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

FILET MIGNON Tenderloin wrapped in applewood smoked bacon. (7 oz)

ZESTY SALMON A grilled fillet basted with a sweet and mildly spicy sauce, served with a chili mayonnaise.

PRIME RIB Specially aged, seasoned and slow roasted for extra flavor. (10 oz)

DESSERT

CHEESECAKE Our thick and creamy recipe with a cherry sauce.

CRÈME BRULÉE A baked vanilla custard topped with a caramelized sugar crust.

BILLY MINER PIE Mocha ice cream on a chocolate crust with hot fudge, caramel and almonds.

ACCOMPANIMENT

Included with your entree, choose one.

BAKED POTATO • ROASTED GARLIC MASHED • KEG FRIES

TWICE BAKED POTATO (contains bacon bits) • RICE PILAF

\$52.80 for two or \$26.40 for one (does not include tax or gratuities)