

STARTERS & SOUP

GRILLED FLATBREAD Topped with tomato sauce, sliced bocconcini cheese, fresh basil and a balsamic glaze. 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. 9.95

SWEET HOT CALAMARI Lightly breaded and fried, topped with a sweet and spicy ginger garlic sauce. 9.95

ESCARGOT Escargot stuffed mushroom caps with garlic and herbs. 7.95

MUSHROOMS NEPTUNE Wine simmered mushroom caps with crab and cream cheese. 8.95

BAKED GOAT CHEESE Warm goat cheese coated in crushed almonds, with tomato basil salsa. 8.95

CHICKEN STRIPS Crispy coated chicken with sauce for dipping. 8.95

GARLIC CHEESE BREAD Cheddar, Monterey Jack and Parmesan cheeses oven toasted to a golden brown on French stick. 4.95

LOADED NACHOS Loaded with Cheddar, Monterey Jack, black olives, jalapenos, tomatoes and green onions.
Regular 8.95 Keg Size® 13.95

FRENCH ONION SOUP Hearty beef broth, Spanish onions, Swiss and Parmesan cheeses. 6.45

SALADS

KEG CAESAR OR HOUSE SALAD Your choice of our freshly tossed Caesar salad or our garden fresh house salad comes at no extra charge with your entrée.

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.



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.

REGULAR 24.95 • KEG SIZE® 28.95

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. 31.95

PRIME RIB OSCAR Slow roasted prime rib topped with shrimp, scallops, asparagus and Bearnaise sauce. 32.95

PRIME RIB & KING CRAB Slow roasted prime rib with steamed Alaskan King crab legs. 37.95

PRIME RIB & LOBSTER Slow roasted prime rib with an oven baked Atlantic lobster tail. 42.95

The above combinations are served with roasted garlic mashed potatoes.

SEAFOOD

Served with rice pilaf.

ZESTY SALMON A grilled fillet basted with a sweet and mildly spicy sauce.
Served with chili mayonnaise. 25.95

MUSTARD DILL SALMON A baked salmon fillet with a mild Dijon and fresh dill cream sauce. 25.95

TIGER SHRIMP Two skewers of Black Tiger shrimp grilled with garlic and herbs. 27.95

KING CRAB DINNER One pound of steamed Alaskan King crab legs. 36.95

LOBSTER TAIL DINNER Two succulent Atlantic lobster tails with butter for dipping. 41.95

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. 19.95

CHICKEN OSCAR Grilled chicken topped with shrimp, scallops, asparagus and Bearnaise sauce. 25.95

CREOLE CHICKEN Grilled chicken topped with shrimp and scallops sautéed in Creole seasonings. 24.95

CHICKEN WITH ROASTED RED PEPPER SAUCE Grilled boneless chicken with a roasted red pepper sauce and goat cheese crumble. 21.95

RIBS

Served with Keg fries.

HONEY BBQ CHICKEN & RIBS Grilled and basted with our own honey BBQ sauce. 25.95

HONEY BBQ RIBS Pork back ribs grilled with our own honey BBQ sauce. 27.95



SIRLOINS

Served with a baked potato.

GRILLED TOP SIRLOIN Considered the most flavourful steak. Regular 21.95 Keg Size® 26.95

TERIYAKI SIRLOIN Our top sirloin steak marinated in our own Teriyaki sauce. Regular 21.95 Keg Size® 26.95

SIRLOIN OSCAR Grilled top sirloin topped with shrimp, scallops, asparagus and Bearnaise sauce. 29.95

RED PEPPER SIRLOIN A grilled top sirloin topped with a roasted red pepper sauce and finished with goat cheese crumble. 23.95

NEW YORKS

Served with a baked potato.

NEW YORK Tender New York striploin. The King of steaks. Regular 28.95 Keg Size® 33.95

PEPPERCORN NEW YORK New York striploin with black peppercorns and Keg peppercorn sauce. Regular 29.95 Keg Size® 34.95

SIDES

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

GARLIC CHEESE BREAD 4.95 • **PORTABELLA & BUTTON MUSHROOMS** 6.95

STEAMED FRESH ASPARAGUS 6.95 • **SWEET POTATO FRIES** 4.95

TRIO SAMPLER Steamed asparagus, sautéed mushrooms and sweet potato fries. 8.95

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! 26.95

RIB STEAK Grilled to your liking, boneless beef rib steak with sautéed mushrooms. 32.95

FILET MIGNON Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness. Regular 29.95 Keg Size® 35.95

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. 30.95

STEAK COMBINATIONS

Served with a baked potato.

TOP SIRLOIN & TIGER SHRIMP Naturally grilled or Teriyaki with a skewer of Black Tiger shrimp. 28.95

TOP SIRLOIN & KING CRAB Naturally grilled or Teriyaki with steamed Alaskan King crab legs. 34.95

TOP SIRLOIN & LOBSTER Naturally grilled or Teriyaki with an oven baked Atlantic lobster tail. 39.95

