

# Special Event Menu



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 flavor 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.

*All of our beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please consult your server if you have any food allergies or sensitivities.*