

STARTERS & SOUP

ESCARGOT Escargot stuffed mushroom caps with garlic and herbs. 6.95

CRAB CAKES Hand-made and fried to a golden brown. 10.95

SHRIMP COCKTAIL Chilled Black Tiger shrimp with a zesty martini cocktail sauce. 10.95

TEMPURA SNAP PEAS & ASPARAGUS Served with a soy dipping sauce. 6.95

SANTA FE CHICKEN DIP Smoked chicken, cheeses, chilies, black beans and bell peppers with crispy chips. 8.95

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. 8.95

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

MUSHROOMS NEPTUNE Wine simmered mushroom caps with crab and cream cheese. 7.95

BAKED GOAT CHEESE Almond coated warm goat cheese with a tomato basil salsa. 7.95

GARLIC CHEESE BREAD Cheddar, Monterey Jack and Parmesan cheeses toasted on French stick. 4.95

AHI TUNA* Grilled rare, served with a mushroom reduction drizzled with cucumber-wasabi sauce. 10.95

FRENCH ONION SOUP Hearty beef broth, Spanish onions, Swiss and Parmesan cheeses. 5.95

SIDES SALADS

KEG CAESAR Crisp romaine and aged Parmesan cheese in our creamy dressing. 5.45

HOUSE SALAD Fresh greens, tomatoes, peppers and cucumber in our Dijon vinaigrette. 5.45

SPINACH SALAD Baby spinach, mandarin oranges, dried cranberries, pecans and red onion in a chardonnay vinaigrette with your choice of goat or Bleu cheese crumble. 5.45

LETTUCE WEDGE Crisp wedge of iceberg lettuce topped with diced tomatoes, bacon bits and your choice of ranch or Bleu cheese dressing. 5.45

SALADS & SANDWICHES

TOP SIRLOIN CAESAR* Topped with a sirloin steak grilled to your liking and tomato basil salsa. 14.95

CHICKEN CAESAR Topped with grilled chicken and tomato basil salsa. 12.95

PRIME RIB BURGER* Naturally grilled and topped with lettuce, tomato, red onion and mayonnaise. 11.95

PRIME RIB SANDWICH* Slow roasted prime rib shaved fresh off the roast, served on garlic bread. 15.95

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 flavorful 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 center, bright red throughout.

MEDIUM RARE Warm center, red throughout.

MEDIUM Warm, pink center.

MEDIUM WELL Hot, small trace of pink in the center.

WELL DONE Hot, fully cooked throughout.

CHICAGO Charred outside, cooked to order inside.

**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.

KEG CLASSIC DINNERS

Served with a Caesar salad, vegetables, mushrooms and a baked potato.

TOP SIRLOIN OR TERIYAKI CLASSIC* Naturally grilled or marinated in our own Teriyaki sauce. (8 oz) 21.95

FILET CLASSIC* Wrapped in applewood smoked bacon for extra flavor. (7 oz) 28.45

NEW YORK CLASSIC* Tender New York striploin. (12 oz) 29.95

PRIME RIB CLASSIC* Hand-carved with horseradish and au jus. (10 oz) 23.95

SIRLOINS

Served with a baked potato. Try it with our three cheese butter.

GRILLED TOP SIRLOIN* Considered the most flavorful steak. (8 oz) 17.95 (12 oz) 20.95

TERIYAKI SIRLOIN* Our top sirloin steak marinated in our own Teriyaki sauce. (8 oz) 17.95

SIRLOIN OSCAR* Grilled top sirloin, with shrimp, scallops, asparagus and Bearnaise sauce. (8 oz) 24.95

THREE MUSHROOM SIRLOIN* A perfectly grilled top sirloin with sautéed portabella, shiitake and button mushrooms in a balsamic cream sauce. (8 oz) 19.95

BASEBALL TOP SIRLOIN* So thick that medium rare is the most we can cook it! (12 oz) 20.95

SIDES

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

SAUTÉED SPINACH (contains bacon bits) 5.95 • **PORTABELLA & BUTTON MUSHROOMS** 5.95

SAUTÉED VEGETABLES 4.95 • **STEAMED ASPARAGUS** 5.95 • **SWEET POTATO FRIES** 4.95

TRIO SAMPLER Steamed asparagus, sautéed mushrooms and sautéed vegetables. 8.95

FILETS

Served with a baked potato. Try it with our three cheese butter.

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) 26.45

FILET OSCAR* Grilled tenderloin topped with shrimp, scallops, asparagus and Bearnaise sauce. (7 oz) 31.45

FILET MIGNON* Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness. (7 oz) 24.45 (10 oz) 28.45

TRADITIONAL STEAKS

Served with a twice baked potato (contains bacon bits).

T-BONE STEAK* A hearty T-bone steak sprinkled with our blend of seasonings and grilled to your liking. (20 oz) 32.95

NEW YORK* Tender New York striploin. The King of steaks. (12 oz) 25.95

RIB STEAK* Grilled to your liking, boneless beef rib steak with sautéed mushrooms. (16 oz) 29.45

PEPPERCORN NEW YORK* Striploin with black peppercorns and Keg peppercorn sauce. (12 oz) 26.95

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PRIME RIB*

Our Prime Rib is specially aged for extra flavor 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.

SMALL (10 oz) 19.95 • **REGULAR** (12 oz) 21.95 • **KEG SIZE®** (16 oz) 24.95

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. 27.95

PRIME RIB* & KING CRAB Slow roasted prime rib with steamed Alaskan King crab legs. 32.95

PRIME RIB* & LOBSTER Slow roasted prime rib with an oven baked Atlantic lobster tail. 33.95

The above combinations are served with roasted garlic mashed potatoes.

TOP SIRLOIN* & TIGER SHRIMP Naturally grilled or Teriyaki with a skewer of Black Tiger shrimp. 25.95

TOP SIRLOIN* & KING CRAB Naturally grilled or Teriyaki with steamed Alaskan King crab legs. 30.95

TOP SIRLOIN* & LOBSTER Naturally grilled or Teriyaki with an oven baked Atlantic lobster tail. 31.95

The above combinations are served with a baked potato.

SEAFOOD

Served with rice pilaf.

ZESTY SALMON* A grilled fillet basted with a sweet and mildly spicy sauce. Served with chili mayonnaise. 22.95

MUSTARD DILL SALMON* A baked salmon fillet with a mild Dijon and fresh dill cream sauce. 22.95

TIGER SHRIMP Two skewers of Black Tiger shrimp grilled with garlic and herbs. 22.95

AHI TUNA* Grilled rare and topped with a pineapple cilantro salsa. 21.95

KING CRAB DINNER One pound of steamed Alaskan King crab legs. 35.95

LOBSTER TAIL DINNER Two succulent Atlantic lobster tails with butter for dipping. 36.95

CHICKEN

Served with roasted garlic mashed potatoes.

CHICKEN OSCAR Grilled chicken topped with shrimp, scallops, asparagus and Bearnaise sauce. 22.95

TERIYAKI CHICKEN Marinated in our own Teriyaki sauce and served with a pineapple cilantro salsa. 16.95

CREOLE CHICKEN Grilled chicken topped with shrimp and scallops sautéed in Creole seasonings. 18.95

MUSHROOM BALSAMIC CHICKEN Sautéed portabella, shiitake and button mushrooms over grilled chicken with a balsamic cream sauce. 17.95

RIBS

Served with Keg fries.

HONEY BBQ CHICKEN & RIBS Grilled and basted with our own honey BBQ sauce. 20.95

HONEY BBQ RIBS Pork back ribs grilled with our own honey BBQ sauce. 21.95

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