

STARTERS & SOUP

ESCARGOT Escargot stuffed mushroom caps with garlic and herbs. 6.95

BRUSCHETTA Topped with tomato basil salsa, bocconcini and Parmesan cheeses. 5.95

TEMPURA SNAP PEAS & ASPARAGUS Lightly battered and 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

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

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

CALAMARI Lightly breaded and fried, with red peppers, jalapenos and a sweet teriyaki sauce. 9.95

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

BAKED GOAT CHEESE Warm goat cheese coated in crushed almonds, with tomato basil salsa. 7.95

CRAB CAKES Sweet Jonah and lump Dungeness crab, hand formed and served with a dill caper mayo. 12.95

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

SALADS

KEG CAESAR Crisp romaine and aged Parmesan cheese in our creamy dressing. 5.95

MIXED GREENS Field greens, tomatoes, peppers and cucumber in a vinaigrette dressing. 5.95

SPINACH Baby spinach, mandarin oranges, dried cranberries, pecans and red onion in a vinaigrette dressing with your choice of goat or Bleu cheese crumble. 6.95

ICEBERG WEDGE Crisp lettuce wedge topped with tomatoes, bacon bits and your choice of ranch or Bleu cheese dressing. 5.95

Add to any salad: **GRILLED CHICKEN** 7.95 • **TOP SIRLOIN*** 9.95 • **BLACK TIGER SHRIMP** 7.95

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 or Wedge salad, vegetables, and mushrooms.

TOP SIRLOIN OR TERIYAKI CLASSIC* Naturally grilled or marinated in our own Teriyaki sauce. (8 oz) 22.95

FILET CLASSIC* Wrapped in applewood smoked bacon for extra flavor. (7 oz) 29.95

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

PRIME RIB CLASSIC* Hand-carved with horseradish and au jus. (10 oz) 24.95

SIRLOINS

GRILLED TOP SIRLOIN* Considered the most flavorful steak. (8 oz) 18.95 (12 oz) 21.95

TERIYAKI SIRLOIN* Our top sirloin steak marinated in our own Teriyaki sauce. (8 oz) 18.95

SIRLOIN OSCAR* Grilled top sirloin topped with shrimp, scallops, asparagus and Béarnaise sauce. (8 oz) 23.95

PECAN SIRLOIN* Grilled top sirloin, basted and coated in chopped pecans. Topped with crumbled goat cheese. (8 oz) 20.95

BASEBALL TOP SIRLOIN* So thick that medium rare is the most we can cook it! (12 oz) 21.95

SPECIALTY CUTS

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

PEPPERCORN NEW YORK* New York striploin with black peppercorns and peppercorn sauce. (12 oz) 26.95

RIB STEAK* A hearty bone-in steak sprinkled with our blend of seasonings and grilled to your liking. Served with frizzled onions and sautéed mushrooms. (20 oz) 29.95

FLAT IRON STEAK* This tender cut of beef is grilled to order, sliced and served on a port reduced mushroom bacon sauce. (8 oz) 18.95

FILETS

FILET MIGNON* Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness. (7 oz) 25.95 (10 oz) 29.95

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) 27.95

FILET OSCAR* Grilled tenderloin topped with shrimp, scallops, asparagus and Béarnaise sauce. (7 oz) 30.95

SIDES

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

GARLIC CHEESE BREAD 4.95 • **SAUTÉED CREMINI MUSHROOMS** 5.95

SAUTÉED SPINACH (contains bacon bits) 5.95 • **STEAMED FRESH ASPARAGUS** 5.95

TRUFFLE MACARONI & CHEESE 4.95 • **OVEN ROASTED BEETS** 5.95

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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 horseradish and red wine herb au jus.

(10 oz) 20.95 • (12 oz) 22.95 • (16 oz) 25.95

KEG COMBINATIONS

For those who want the best of both worlds.

PRIME RIB* (10 oz) Hand carved, slow roasted prime rib, and:
Grilled Black Tiger Shrimp 28.95
King Crab Legs 33.95
Atlantic Lobster Tail 34.95

TOP SIRLOIN* (8 oz) Naturally grilled or Teriyaki sirloin, and:
Grilled Black Tiger Shrimp 26.95
King Crab Legs 31.95
Atlantic Lobster Tail 32.95

FILET MIGNON* (7 oz) The ultimate combination, tenderloin, and:
Grilled Black Tiger Shrimp 33.95
King Crab Legs 38.95
Atlantic Lobster Tail 39.95

SEAFOOD

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

MUSTARD SALMON* Grilled salmon fillet basted with a honey, Dijon and whole grain mustard glaze. 22.95

SAUTÉED SHRIMP Black Tiger shrimp sautéed in a parsley and chive Pernod cream sauce. 22.95

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

ATLANTIC LOBSTER TAILS Two succulent Atlantic lobster tails with butter for dipping. 36.95

CHICKEN, RIBS & SANDWICHES

GRILLED THAI CHICKEN Boneless chicken with sautéed onions, bell peppers and snap peas in a sweet hot Thai chili sauce. 17.95

TERIYAKI CHICKEN Grilled and basted with our sweet Teriyaki glaze and served with a pineapple cilantro salsa. 16.95

CREOLE CHICKEN Shrimp and scallops sautéed in Creole seasonings and served over grilled chicken. 18.95

CHICKEN OSCAR Grilled chicken topped with shrimp, scallops, asparagus and Béarnaise sauce. 21.95

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

PRIME RIB BURGER Topped with lettuce, tomato, pickle red onion and mayonnaise. 11.95

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

ACCOMPANIMENT

Included with your entree, choose one.

BAKED POTATO • ROASTED GARLIC MASHED • KEG FRIES
TWICE BAKED POTATO (contains bacon bits) • RICE PILAF

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All prices subject to applicable taxes. US/DECC
www.kegsteakhouse.com