

STARTERS

ESCARGOT Stuffed mushroom caps with garlic and herbs. 8

MUSHROOMS NEPTUNE Stuffed with crab and cream cheese. 8

SHRIMP COCKTAIL Chilled Black Tiger shrimp with a zesty martini cocktail sauce. 13

BAKED GARLIC SHRIMP Succulent shrimp finished with garlic, herbs and cheese. 9

SCALLOPS & BACON Served with a zesty martini cocktail sauce. 10

CALAMARI Lightly fried and served with spicy sweet ginger garlic sauce and Greek feta sauce. 11

TUNA TARTARE* Sesame-soy seasoned Ahi served on fresh avocado. 14

BAKED BRIE With basil pesto and red pepper jelly. Served with crostini. 11

FRENCH ONION SOUP Hearty beef broth with Sherry, Spanish onions, Swiss and Parmesan cheese. 9

SALADS

KEG CAESAR Crisp romaine and aged Parmesan cheese tossed in Keg's own creamy dressing. 7

MIXED GREENS Field greens and garden vegetables in a vinaigrette dressing. 7

ICEBERG WEDGE With tomatoes, crispy bacon and buttermilk ranch or Bleu cheese dressing. 7

CALIFORNIA GREENS Artisan greens with black beans, cremini mushrooms, tomatoes, and fresh avocado.
Topped with pine nuts and mango sesame dressing. 10

ADD TO YOUR FAVORITE SALAD

GRILLED TOP SIRLOIN* 10 • OVEN ROASTED CHICKEN BREAST 9 • CHILLED SHRIMP 12

CASUAL PLATES

Served fully plated as described.

KEG BURGER* Keg's own fresh blend of chuck, brisket and short rib. Crisp lettuce, tomato, red onions, pickles, jalapeño maple aioli, applewood smoked bacon and cheddar cheese. 15

TUNA TACOS* Ahi tuna on warm tortillas with cabbage slaw and cilantro. Served with jalapeño maple aioli. 13

ROASTED PORTABELLA MUSHROOMS Stuffed with vegetables and Asiago cheese.
Served with Asiago rice and vegetable garnish. 17

PRIME RIB SLIDERS* Shaved fresh off the roast and finished with horseradish Dijon. 13

SURF + TURF* Two tender mini filet medallions and a 3 ounce Atlantic lobster tail.
Served with cabbage slaw and asparagus. 27

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 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.



PRIME RIB*

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 jus.

(10 oz) 25 • (14 oz) 29

KEG CUTS

Our cuts are well trimmed, aged to perfection and grilled over high heat with Keg seasoning, resulting in a juicy and flavorful steak.

TOP SIRLOIN* Considered the most flavorful steak. (6 oz) 20 • (8 oz) 23 • (12 oz) 28

TERIYAKI SIRLOIN* A Keg favorite. (8 oz) 24

FILET MIGNON* Tenderloin wrapped in applewood smoked bacon and served with Béarnaise.

The ultimate in tenderness. (7oz) 31 • (10 oz) 36

RIB STEAK* A hearty bone-in rib steak served with sautéed field mushrooms. (20 oz) 36

BASEBALL TOP SIRLOIN* So thick that medium rare is the most we can cook it! (12 oz) 28

NEW YORK* Tender New York striploin. The King of steaks. (12 oz) 30

ADD TO YOUR FAVORITE CUT

SEAFOOD

ATLANTIC LOBSTER TAIL 18 • KING CRAB 18

GRILLED SHRIMP 12 • SHRIMP & SCALLOP OSCAR 10

SAUCES + SIDES

WHISKEY PEPPERCORN 2 • BÉARNAISE 2 • DEMI-GLACE 3

BACON SAUTÉED BRUSSELS SPROUTS 5 • ASIAGO ASPARAGUS 5

GARLIC CHEESE TOAST 6 • BRAISED MUSHROOMS 6

FEATURE CUTS

BLACKENED SIRLOIN* Coated with select herbs and spices, finished with herb butter. (8 oz) 25

SIRLOIN OSCAR* Topped with shrimp, scallops, asparagus and Béarnaise sauce. (8 oz) 33

BLEU CHEESE FILET* Wrapped in applewood smoked bacon.

Bleu cheese crusted and finished with roasted garlic cloves. (7 oz) 33

PEPPERCORN NEW YORK* Crusted striploin finished with whiskey peppercorn sauce. (12 oz) 32

STEAK & LOBSTER* Grilled top sirloin with an oven baked, 6 ounce Atlantic lobster tail. (6 oz) 38 • (8 oz) 41

ACCOMPANIMENTS

Choose one of the following to complete your meal:

BAKED POTATO • ROASTED GARLIC MASHED POTATO • MIXED VEGETABLES

TWICE BAKED POTATO (contains bacon) • ASIAGO RICE • KEG FRIES

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KEG CLASSICS

Start with a Caesar, mixed greens or iceberg wedge salad, then choose your favorite Keg steak or slice of prime rib. Served with sautéed field mushrooms and your choice of accompaniment.

TOP SIRLOIN* (8 oz) 29 • **TERIYAKI SIRLOIN*** (8 oz) 30 • **FILET MIGNON*** (7 oz) 37
NEW YORK* (12 oz) 36 • **PRIME RIB*** (10 oz) 31

FISH

*Responsibly sourced from certified sustainable fisheries
and served fully plated as described.*

PISTACHIO CRUSTED SALMON* Served on garlic mashed potato, bacon sautéed Brussels sprouts, and maple butter. 28

BLACK COD* Oven baked and served on Asiago rice and steamed asparagus, topped with tomato cucumber salsa. 28

SESAME TUNA* Seared rare on a bed of fresh cabbage slaw, topped with soy sesame dressing. 25

CHICKEN

*Pan seared and oven roasted chicken breast with drumette,
served fully plated as described.*

SUPREME CHICKEN BREAST Served with garlic mashed potato and bacon sautéed Brussels sprouts. Finished with demi-glace. 22

BACON WRAPPED CHICKEN Stuffed with Asiago cheese and served on garlic mashed potato. Finished with cabbage slaw and asparagus purée. 24

THAI CHICKEN Served on Asiago rice and topped with sautéed onions, bell peppers and asparagus in a sweet chili sauce. 22

RIBS

*Braised pork back ribs, finished on the grill
and served fully plated as described.*

BBQ RIBS Served with Keg BBQ sauce, cabbage slaw and Keg fries. 28

CHICKEN & RIBS Supreme chicken breast paired with a half rack of BBQ pork back ribs. Served with cabbage slaw and Keg fries. 28

Menu nutritional information is available.
Gluten-Free options are available upon request.
Let us know if you have a food allergy or sensitivity.

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