

APPETIZERS

ICEBERG WEDGE ^{GF}

tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing

KEG CAESAR

romaine, aged Parmesan cheese, creamy dressing

HEIRLOOM TOMATO + BURRATA ^{GF}

basil, olive oil, sea salt

CRISPY FRIED CAULIFLOWER

hoisin ginger sauce

CALAMARI

lightly fried, ginger garlic sauce, Greek feta sauce

SHRIMP COCKTAIL ^{GF}

chilled jumbo shrimp, martini cocktail sauce

TUNA TARTARE

sesame-soy seasoned Ahi, fresh avocado

SOUPS

WILD MUSHROOM

cream based

(cup)

(bowl)

FRENCH ONION

beef broth, sherry, Spanish onions, Swiss and Parmesan cheese

CHARRED CORN

vegetable broth based

(cup)

(bowl)

SALADS

LOBSTER + SHRIMP ^{GF}

artisan greens, black beans, tomatoes, field mushrooms, fresh avocado, mango sesame dressing, pine nuts

COBB ^{GF}

romaine, artisan greens, chicken, avocado, bacon, tomatoes, egg, Bleu cheese

SANTA FE CHICKEN

greens, corn, black beans, cheese, tomatoes, buttermilk ranch dressing, crispy chips

LUNCH CAESAR

romaine, aged Parmesan cheese, creamy dressing choice of sirloin, chicken or grilled shrimp

STEAK + PRIME RIB

Served with your choice of baked potato ^{GF}, Keg fries ^{GF} or Caesar salad.

TOP SIRLOIN ^{GF}

(6 oz)

(8 oz)

FILET MIGNON ^{GF}

(7 oz)

bacon wrapped

SIRLOIN OSCAR ^{GF}

(8 oz)

NEW YORK STRIPLOIN ^{GF}

(12 oz)

TERIYAKI SIRLOIN

(8 oz)

PRIME RIB

(10 oz)

horseradish, red wine herb jus

CASUAL PLATES

CAULIFLOWER 'STEAK' ^{GF}

grilled cauliflower 'steak', chickpea & sundried tomato relish, asparagus

HALIBUT & CHIPS

tartar sauce, lemon

FRIED CHICKEN

buttermilk ranch, Caesar salad

STEAK & CAJUN SHRIMP ^{GF}

mini tenderloin medallions, shrimp medley, Cajun sauce, sweet potato fries

SANDWICHES

KEG BURGER

fresh blend of chuck, brisket, sirloin; fully dressed, smoked bacon, cheddar, Keg fries

TACOS

TUNA

seared rare Ahi, cabbage slaw, cilantro, soy sesame sauce

STEAK

garlic toast, sautéed field mushrooms, cabbage slaw, Keg fries

CRISPY LOBSTER

golden fried lobster, cabbage slaw, cilantro, jalapeno maple aioli

PRIME RIB

toasted garlic bread, Caesar salad

BBQ PORK

smoked and braised, cabbage slaw, cilantro, chipotle aioli

GRILLED CHICKEN

chicken breast, fully dressed, cheddar, smoked bacon, brioche bun, Keg fries

BAJA HALIBUT

crispy fried, cabbage slaw, cilantro, jalapeno maple aioli

SALMON + AVOCADO

lettuce, dill pickles, tartar sauce, brioche bun, mixed green salad



Limited time features made with select ingredients. Ask your server for our current offerings.

^{GF} GLUTEN FRIENDLY

Additional options are available with modifications from our kitchen. Ask a server for more details.

Informed Dining

Menu nutritional information is available. Let us know if you have an allergy or sensitivity.

All prices are subject to applicable taxes.

