

APPETIZERS

MUSHROOMS NEPTUNE	10	TUNA TARTARE*	14
mushroom caps, crab, cream cheese		sesame-soy seasoned Ahi, fresh avocado	
BAKED GARLIC SHRIMP	10	SHRIMP COCKTAIL GF	13
garlic, herbs, cheese		chilled jumbo shrimp, martini cocktail sauce	
SCALLOPS & BACON GF	11	CALAMARI	12
smoked bacon, martini cocktail sauce		lightly fried, ginger garlic sauce, Greek feta sauce	
CRISPY FRIED CAULIFLOWER	10	LOBSTER BISQUE	11
hoisin ginger sauce		lump meat, sour cream, chives	
ROASTED ROMA TOMATOES	10	FRENCH ONION SOUP	10
Parmesan cheese, olive tapenade, balsamic glaze, pesto aioli, dill crostini		beef broth, Sherry, Spanish onions, Swiss, Parmesan cheese	
BAKED BRIE	12	GARLIC CHEESE TOAST	7
basil pesto, red pepper jelly, crostini			

SALADS

KEG CAESAR			9
romaine, aged Parmesan cheese, Keg creamy dressing			
MIXED GREENS GF			9
field greens, garden vegetables, vinaigrette dressing			
ICEBERG WEDGE GF			9
tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing			
TOMATO & BURRATA GF			10
basil, olive oil, sea salt			

CASUAL PLATES

Served fully plated as described.

KEG BURGER*			17
fresh blend of chuck, brisket, short rib; fully dressed, smoked bacon, cheddar, Keg fries			
MEDITERRANEAN CAULIFLOWER			17
oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce			
CRAB CAKES			21
blue and Jonah crab, bell peppers, celery, tartar sauce, asparagus, tomato & Burrata salad			
STEAK FRITES* (6 oz)			22
grilled sirloin, herb butter, garlic aioli			
BUTCHER'S CUT* (6 oz)			22
pan seared hanger steak, gnocchi, mushrooms, pearl onions, Brussels sprouts, carrots, red wine sauce, gremolata			


SHAREABLE SIDES

MAC & CHEESE	cheddar, Monterey Jack cheeses	6
CREAMED SPINACH	onions, garlic, Asiago cheese	6
CHARRED CREAMED CORN	crushed chilies, cilantro, Asiago cheese	6
BRAISED MUSHROOMS	teriyaki demi glaze, chives	6

GF GLUTEN FRIENDLY

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

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All prices are subject to applicable taxes. 

STEAK + PRIME RIB

Well trimmed, aged for extra flavour and tenderness, cooked to perfection with Keg seasoning.

PRIME RIB*	(10 oz) 27	BASEBALL TOP SIRLOIN* GF (12 oz) 30
horseradish, red wine herb jus	(14 oz) 31	grilled medium rare or less
TOP SIRLOIN* GF	(6 oz) 22	BLEU CHEESE FILET* (7 oz) 35
	(8 oz) 25	bacon wrapped
	(12 oz) 30	FILET MIGNON* GF (7 oz) 33
TERIYAKI SIRLOIN*	(8 oz) 26	bacon wrapped (10 oz) 38
NEW YORK STRIPLOIN* GF (12 oz) 32		PEPPERCORN NEW YORK* (12 oz) 34
		crusted striploin, whiskey sauce

SAUCES béarnaise GF • herb butter GF • whiskey peppercorn

ADD TO YOUR STEAK

ATLANTIC LOBSTER TAILS GF	18	BLEU CHEESE CRUST	2
KING CRAB GF	21	CAJUN SHRIMP GF	10
GRILLED JUMBO SHRIMP GF	12	SHRIMP & SCALLOP OSCAR GF	10

STEAK + SEAFOOD

STEAK & CAJUN SHRIMP* GF	29
mini tenderloin medallions, shrimp medley, Cajun sauce	
SIRLOIN OSCAR* GF shrimp, scallops, asparagus, Béarnaise sauce	(8 oz) 35
STEAK & CRAB* GF top sirloin, King crab	(6 oz) 43
	(8 oz) 46
STEAK & LOBSTER* GF top sirloin, Atlantic lobster tails	(6 oz) 40
	(8 oz) 43

ACCOMPANIMENTS

Choose one of the following to complete your meal:

BAKED POTATO GF	KEG FRIES
GARLIC MASHED POTATO GF	ASIAGO RICE GF
TWICE BAKED POTATO (contains bacon) GF	FRESH VEGETABLES GF

GRILLED TO PERFECTION

BLUE RARE COOL, BLUE CENTER	MEDIUM WARM , PINK CENTER
RARE COOL, BRIGHT RED CENTER	MEDIUM WELL HOT, TRACE OF PINK
MEDIUM RARE WARM, RED CENTER	WELL DONE HOT, FULLY COOKED
CHICAGO CHARRED , COOKED TO ORDER	



FEATURES

Limited time features made with select ingredients.

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BONE-IN CUTS

RIB STEAK* GF bone-in (20 oz) 40	PORK CHOP* (10 oz) 29
BRAISED SHORT RIB 30 leek & potato mash, asparagus, mushroom port sauce	Niman Ranch, BBQ glazed, garlic mashed potato, charred corn slaw

KEG CLASSICS

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

TOP SIRLOIN* GF (8 oz) 32	TERIYAKI SIRLOIN* (8 oz) 33
PRIME RIB* GF (10 oz) 34 horseradish, red wine herb jus	BASEBALL TOP SIRLOIN* GF (12 oz) 37 grilled medium rare or less
FILET MIGNON* GF (7 oz) 40 bacon wrapped	NEW YORK STRIPLOIN* GF (12 oz) 39

FISH

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

PISTACHIO CRUSTED KING SALMON* GF 30 garlic mashed potato, bacon sautéed Brussels sprouts, maple butter	
SESAME TUNA* 26 seared rare Ahi, cabbage slaw, sesame-soy dressing	
PARMESAN CRUSTED HALIBUT 32 blistered tomatoes, asparagus, roasted garlic, cauliflower mash, basil oil	

CHICKEN

Chicken breast with drumette, served fully plated as described.

OVEN ROASTED GF 25 garlic mashed potato, bacon sautéed Brussels sprouts, chicken demi-glaze	
BACON WRAPPED GF 26 Asiago cheese stuffing, garlic mashed potato, cabbage slaw, asparagus purée	
CRISPY FRIED 25 garlic mashed potatoes, charred corn slaw, gravy	

RIBS

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

BBQ RIBS (full rack) 29 Keg BBQ sauce, cabbage slaw, Keg fries	
CHICKEN & RIBS 29 roasted chicken breast with drumette, half rack of BBQ ribs, cabbage slaw, Keg fries	

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