

STARTERS & SOUP

ESCARGOT Escargot stuffed mushroom caps with garlic and herbs. 8.95

MUSHROOMS NEPTUNE Wine simmered mushroom caps with crab and cream cheese. 8.95

SHRIMP COCKTAIL Chilled Black Tiger shrimp with a zesty martini cocktail sauce. 11.95

SANTA FE CHICKEN DIP Smoked chicken, cheeses, chilies, black beans and bell peppers.
Served with crispy chips. 9.45

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. 10.95

CALAMARI Lightly fried with red peppers, jalapenos and a spicy sweet ginger garlic sauce. 10.95

BAKED GOAT CHEESE Warm goat cheese coated in crushed almonds, with tomato basil salsa. 9.45

GARLIC CHEESE TOAST Cheddar, Monterey Jack and Parmesan cheeses oven toasted to a golden brown. 5.95

CRAB CAKES Atlantic 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. 7.45

SALADS

KEG CAESAR Crisp romaine and aged Parmesan cheese in our creamy dressing. 6.95

MIXED GREENS Field greens and garden vegetables in a vinaigrette dressing. 6.95

SPINACH Baby spinach, strawberries, dried cranberries, candied pecans and red onion
in a chardonnay vinaigrette with your choice of goat or Bleu cheese crumble. 7.95

ICEBERG WEDGE Crisp lettuce wedge topped with tomatoes, crispy bacon and your choice
of ranch or Bleu cheese dressing. 6.95

To accompany any salad: **TOP SIRLOIN, CHICKEN, or BLACK TIGER SHRIMP** ADD: 9.95

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 flavourful 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 centre, bright red throughout.

MEDIUM RARE Warm centre, red throughout.

MEDIUM Warm, pink centre.

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

WELL DONE Hot, fully cooked throughout.

CHICAGO Charred outside, cooked to order inside.

Please consult your server if you have any food allergies or sensitivities.



KEG CLASSIC DINNERS

Classic dinners are served with a Caesar or Iceberg Wedge salad, vegetables and sautéed mushrooms.

TOP SIRLOIN OR TERIYAKI CLASSIC Naturally grilled or marinated in Keg Teriyaki sauce. (8 oz) 27.45

FILET CLASSIC Wrapped in applewood smoked bacon for extra flavour. (7 oz) 35.95

NEW YORK CLASSIC Tender New York striploin. (12 oz) 35.95

PRIME RIB CLASSIC Hand-carved with horseradish and au jus. (10 oz) 29.95

SIRLOINS

GRILLED TOP SIRLOIN Considered the most flavourful steak. (8 oz) 22.45 (12 oz) 26.45

TERIYAKI SIRLOIN Our top sirloin steak marinated in Keg Teriyaki sauce. (8 oz) 22.95

SIRLOIN OSCAR Grilled top sirloin topped with shrimp, scallops, asparagus and Béarnaise sauce. (8 oz) 29.95

PECAN SIRLOIN Grilled top sirloin, basted and coated in chopped pecans.
Topped with crumbled goat cheese. (8 oz) 24.45

SPECIALTY CUTS

FILET MIGNON Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness.
(7 oz) 30.95 (10 oz) 35.95

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) 31.95

RIB STEAK A hearty bone-in rib steak sprinkled with our blend of seasonings and grilled to your liking.
Served with sautéed mushrooms. (20 oz) 33.95

BASEBALL TOP SIRLOIN So thick that medium rare is the most we can cook it! (12 oz) 27.45

NEW YORKS

NEW YORK Tender New York striploin. The King of steaks. (12 oz) 30.95

PEPPERCORN NEW YORK New York striploin coated with black peppercorns
and creamy peppercorn sauce. (12 oz) 31.95

Choose one of the following to complete your entrée.

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

SIDES

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

STEAMED FRESH ASPARAGUS 5.95 • **SAUTÉED CREMINI MUSHROOMS** 5.95

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PRIME RIB

Our prime rib is specially aged for extra flavour 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) 24.95 • (14 oz) 28.95

KEG COMBINATIONS

For those who want the best of both worlds.

PRIME RIB (10 oz) Hand-carved, slow roasted prime rib, with:

Grilled Black Tiger Shrimp 31.95

King Crab Legs 42.95

Atlantic Lobster Tail 42.95

TOP SIRLOIN (8 oz) Naturally grilled or Teriyaki sirloin, with:

Grilled Black Tiger Shrimp 28.95

King Crab Legs 39.95

Atlantic Lobster Tail 39.95

SEAFOOD

ZESTY SALMON A grilled fillet basted with a sweet and mildly spicy sauce. 25.95

MUSTARD SALMON Grilled salmon fillet with a honey, Dijon and whole grain mustard glaze. 25.95

GRILLED SHRIMP Black Tiger shrimp basted with olive oil and fresh herbs. 27.95

KING CRAB LEGS One pound of steamed Alaskan King crab legs. 42.95

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

(1 TAIL) 24.95 • (2 TAIL) 40.95

CHICKEN & RIBS

THAI CHICKEN Topped with sautéed onions, bell peppers and asparagus in a sweet hot Thai chili sauce. 19.45

TERIYAKI CHICKEN Glazed with our sweet Teriyaki sauce and served with a pineapple cilantro salsa. 18.45

CREOLE CHICKEN With shrimp and scallops sautéed in Creole seasonings. 25.95

CHICKEN OSCAR Topped with shrimp, scallops, asparagus and Béarnaise sauce. 25.95

BBQ CHICKEN & RIBS Basted with Keg BBQ sauce. 26.95

BBQ RIBS Pork back ribs grilled and basted with Keg BBQ sauce. 27.95

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DESSERTS

BILLY MINER PIE

Mocha ice cream on a chocolate crust with hot fudge, caramel and almonds. 5.95

CHEESECAKE

Thick and creamy, with a fruit topping. 6.95

BROWNIE SUNDAE

A chocolate brownie with vanilla ice cream, hot fudge, caramel and whipped cream. 6.95

ICE CREAM

Premium vanilla ice cream served with your choice of chocolate sauce, caramel or fruit topping. 5.95

APPLE CRUMBLE

Warm apple crumble and vanilla ice cream drizzled with caramel. 6.95

CRÈME BRULÉE

A baked vanilla custard topped with a caramelized sugar crust. 6.95

CHOCOLATE CAKE

Layer upon layer of dark, moist chocolate cake with a silky smooth chocolate filling and served with vanilla ice cream and a raspberry purée. 7.95

SWEET MINIS

A little something to satisfy that sweet tooth.
2.95 each or 3 for 7.95

BUTTER TART

A mini version of a decadent classic, with vanilla ice cream.

FUDGE BROWNIE

Warm brownie with vanilla ice cream. Finished with caramel, hot fudge and whipped cream.

PASSION BRULÉE

Passion fruit infused crème brulée, with a caramelized crust.

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All prices subject to applicable taxes. CAN/CCCU
www.kegsteakhouse.com