

## APPETIZERS

### KEG CAESAR | 12

romaine, aged parmesan cheese, creamy dressing 340 CALS

### MUSHROOMS NEPTUNE | 14

mushroom caps, crab, cream cheese 500 CALS

### SHRIMP COCKTAIL GF | 17

chilled jumbo shrimp, martini cocktail sauce 130 CALS

## STEAK + PRIME RIB

Served with your choice of accompaniment.

### TOP SIRLOIN GF

6oz 320 CALS | 32 8oz 400 CALS | 36 12oz 560 CALS | 42

### PRIME RIB 10oz 550 CALS | 41 14oz 720 CALS | 46

horseradish, red wine herb jus

### FILET MIGNON GF

7oz 900 CALS | 45 10oz 1030 CALS | 51

bacon wrapped

### NEW YORK STRIPLOIN GF 12oz | 46

760 CALS

### RIB STEAK GF 20oz | 54

bone-in 820 CALS

## KEG CLASSICS

Start with a caesar (340 Cals) or iceberg wedge salad (180 - 280 Cals), and choose your favourite steak or slice of prime rib. Served with sautéed field mushrooms (60 Cals) and your choice of accompaniment (180 - 500 Cals).

### TOP SIRLOIN GF

6oz 320 CALS | 43 8oz 400 CALS | 47

### PRIME RIB GF 10oz | 52

horseradish, red wine herb jus 520 CALS

### FILET MIGNON GF 7oz | 56

bacon wrapped 900 CALS

### NEW YORK STRIPLOIN GF 12oz | 57

760 CALS



## MAINS

Served as described.

### PISTACHIO CRUSTED SALMON GF | 41

garlic mashed potato, bacon sautéed brussels sprouts, maple butter 1120 CALS

### BBQ RIBS

bbq sauce, charred corn, garlic mashed potato

half rack 1120 CALS | 30 full rack 1720 CALS | 39

## DESSERTS

### BILLY MINER PIE | 9.5

mocha ice cream on a chocolate crust with hot fudge, caramel and almonds 580 CALS

### CHEESECAKE | 9.5

thick and creamy with a cherry sauce 700 CALS

### ICEBERG WEDGE GF | 13

tomatoes, crispy smoked bacon, buttermilk ranch 180 CALS or bleu cheese dressing 280 CALS

### GARLIC CHEESE TOAST | 12

740 CALS

## ACCOMPANIMENTS

Choose one of the following to complete your meal:

### GARLIC MASHED POTATO GF 230 CALS

### BAKED POTATO GF 500 CALS

### FRESH VEGETABLES GF 180 CALS

### TWICE BAKED POTATO GF

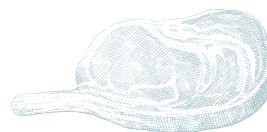
contains bacon bits 450 CALS

## ADD TO YOUR STEAK

### ATLANTIC LOBSTER TAIL GF

1 tail 500 CALS | 19 2 tails 550 CALS | 34

### KING CRAB GF 520 CALS | 30



## GRILLED TO PERFECTION

**BLUE RARE** COOL, BLUE CENTER

**RARE** COOL, BRIGHT RED CENTER

**MEDIUM RARE** WARM, RED CENTER

**MEDIUM** WARM, PINK CENTER

**MEDIUM WELL** HOT, TRACE OF PINK

**WELL DONE** HOT, FULLY COOKED

**CHICAGO** CHARRED, COOKED TO ORDER

### OVEN ROASTED CHICKEN | 36

gnocchi, mushrooms, pearl onions, brussels sprouts, carrots, chicken demi-glace, gremolata 1020 CALS

### WARM MEDITERRANEAN

### CAULIFLOWER | 17

oven roasted, green garbanzo bean hummus, couscous, pistachio nuts, tahini lemon sauce 770 CALS

### CRÈME BRÛLÉE GF | 8.5

silky and smooth, topped with a caramelized sugar crust 730 CALS

### GF GLUTEN FREE

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

All prices subject to applicable taxes. ♻️