

STARTERS & SOUP

GRILLED FLATBREAD Topped with tomato sauce, sliced bocconcini cheese, fresh basil and a balsamic glaze. 7.95

SHRIMP COCKTAIL Chilled Black Tiger shrimp with a zesty martini cocktail sauce. 9.95

TEMPURA SNAP PEAS & ASPARAGUS Lightly battered and served with a soy dipping sauce. 5.95

CRAB, PARMESAN & SPINACH DIP Crab, aged Parmesan and spinach with crispy chips. 7.95

BAKED GARLIC SHRIMP Baked shrimp with garlic, herbs, Jack and Cheddar cheeses. 7.95

SCALLOPS & BACON Bacon-wrapped scallops with a zesty martini cocktail sauce. 7.95

SWEET HOT CALAMARI Lightly breaded and fried, topped with a sweet and spicy ginger garlic sauce. 8.95

ESCARGOT Escargot stuffed mushroom caps with garlic and herbs. 5.95

MUSHROOMS NEPTUNE Wine simmered mushroom caps with crab and cream cheese. 7.95

BAKED GOAT CHEESE Warm goat cheese coated in crushed almonds, with tomato basil salsa. 7.45

GARLIC CHEESE BREAD Cheddar, Monterey Jack and Parmesan cheeses oven toasted to a golden brown on French stick. 4.95

AHI TUNA Grilled rare, served with a mushroom reduction drizzled with cucumber-wasabi sauce. 9.95

FRENCH ONION SOUP Hearty beef broth, Spanish onions, Swiss and Parmesan cheeses. 4.95

ENTRÉE SALADS

TOP SIRLOIN CAESAR Topped with a sirloin steak grilled to your liking and tomato basil salsa. 14.95

CHICKEN CAESAR Topped with grilled chicken and tomato basil salsa. 12.95

SIDE SALADS

KEG CAESAR Crisp romaine and aged Parmesan cheese in our creamy dressing. 4.75

HOUSE SALAD Fresh greens, tomatoes, peppers and cucumber in our Dijon vinaigrette. 4.75

SPINACH SALAD Baby spinach, mandarin oranges, dried cranberries, pecans and red onion in a chardonnay vinaigrette with your choice of goat or Bleu cheese crumble. 4.75

LETTUCE WEDGE Crisp wedge of iceberg lettuce topped with diced tomatoes, bacon bits and your choice of ranch or Bleu cheese dressing. 4.75

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 flavorful 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 center, bright red throughout.

MEDIUM RARE Warm center, red throughout.

MEDIUM Warm, pink center.

MEDIUM WELL Hot, small trace of pink in the 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.

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

KEG CLASSIC DINNERS

Served with a Caesar salad, vegetables, mushrooms and a baked potato.

TOP SIRLOIN OR TERIYAKI CLASSIC Naturally grilled or marinated in our own Teriyaki sauce. (8 oz) 21.95

FILET CLASSIC Wrapped in applewood smoked bacon for extra flavor. (7 oz) 28.45

NEW YORK CLASSIC Tender New York striploin. (12 oz) 29.95

PRIME RIB CLASSIC Hand-carved with horseradish and au jus. (10 oz) 23.95

SIRLOINS

Served with a baked potato. Try it with our three cheese butter.

GRILLED TOP SIRLOIN Considered the most flavorful steak. (8 oz) 17.95 (12 oz) 20.95

TERIYAKI SIRLOIN Our top sirloin steak marinated in our own Teriyaki sauce. (8 oz) 17.95

SIRLOIN OSCAR Grilled top sirloin topped with shrimp, scallops, asparagus and Bearnaise sauce. (8 oz) 24.95

THREE MUSHROOM SIRLOIN A perfectly grilled top sirloin with sautéed portabella, shiitake and button mushrooms in a balsamic cream sauce. (8 oz) 19.95

SIDES

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

SAUTÉED SPINACH (contains bacon bits) 5.95 • **PORTABELLA & BUTTON MUSHROOMS** 5.95

GARLIC CHEESE BREAD 4.95 • **STEAMED ASPARAGUS** 5.95 • **SWEET POTATO FRIES** 4.95

TRIO SAMPLER Steamed asparagus, sautéed mushrooms and sweet potato fries. 8.95

NEW YORKS

Served with a baked potato. Try it with our three cheese butter.

NEW YORK Tender New York striploin. The King of steaks. (12 oz) 25.95 (16 oz) 30.95

PEPPERCORN NEW YORK New York striploin with black peppercorns and Keg peppercorn sauce.
(12 oz) 26.95 (16 oz) 31.95

TRADITIONAL STEAKS

Served with a twice baked potato (contains bacon bits).

BASEBALL TOP SIRLOIN So thick that medium rare is the most we can cook it! (12 oz) 20.95

RIB STEAK Grilled to your liking, boneless beef rib steak with sautéed mushrooms. (16 oz) 29.45

BLEU CHEESE FILET Our filet mignon wrapped in applewood smoked bacon and grilled to your liking. Covered in a Bleu cheese crust, served golden brown and sprinkled with roasted garlic cloves. (7 oz) 26.45

FILET MIGNON Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness.
(7 oz) 24.45 (10 oz) 28.45

PRIME RIB

Our Prime Rib is specially aged for extra flavor and tenderness, rubbed with our unique blend of spices and slow roasted. Hand-carved and served with roasted garlic mashed potatoes, horseradish and red wine herb au jus.

SMALL (10 oz) 19.95 • **REGULAR** (12 oz) 21.95 • **KEG SIZE®** (16 oz) 24.95

KEG COMBINATIONS

For those who want the best of both worlds.

PRIME RIB & TIGER SHRIMP Slow roasted prime rib with a skewer of Black Tiger shrimp. 27.95

PRIME RIB & KING CRAB Slow roasted prime rib with steamed Alaskan King crab legs. 32.95

PRIME RIB & LOBSTER Slow roasted prime rib with an oven baked Atlantic lobster tail. 33.95

The above combinations are served with roasted garlic mashed potatoes.

TOP SIRLOIN & TIGER SHRIMP Naturally grilled or Teriyaki with a skewer of Black Tiger shrimp. 25.95

TOP SIRLOIN & KING CRAB Naturally grilled or Teriyaki with steamed Alaskan King crab legs. 30.95

TOP SIRLOIN & LOBSTER Naturally grilled or Teriyaki with an oven baked Atlantic lobster tail. 31.95

The above combinations are served with a baked potato.

SEAFOOD

Served with rice pilaf.

ZESTY SALMON A grilled fillet basted with a sweet and mildly spicy sauce. Served with chili mayonnaise. 22.95

PESTO SALMON Salmon fillet, basted with pesto and served on tomato sauce. 22.95

TIGER SHRIMP Two skewers of Black Tiger shrimp grilled with garlic and herbs. 22.95

AHI TUNA Grilled rare and topped with a pineapple cilantro salsa. 21.95

KING CRAB DINNER One pound of steamed Alaskan King crab legs. 35.95

LOBSTER TAIL DINNER Two succulent Atlantic lobster tails with butter for dipping. 36.95

CHICKEN

Served with roasted garlic mashed potatoes.

GRILLED THAI CHICKEN Boneless chicken with sautéed onions, bell peppers and snap peas in a sweet hot Thai chili sauce. 16.95

TERIYAKI CHICKEN Marinated in our own Teriyaki sauce and served with a pineapple cilantro salsa. 16.95

CREOLE CHICKEN Grilled chicken topped with shrimp and scallops sautéed in Creole seasonings. 18.95

MUSHROOM BALSAMIC CHICKEN Sautéed portabella, shiitake and button mushrooms over grilled chicken with a balsamic cream sauce. 17.95

RIBS

Served with Keg fries.

HONEY BBQ CHICKEN & RIBS Grilled and basted with our own honey BBQ sauce. 20.95

HONEY BBQ RIBS Pork back ribs grilled with our own honey BBQ sauce. 21.95

CLASSIC COCKTAILS*

GRAND MARGARITA Herradura tequila and Grand Marnier with fresh squeezed lime and lemon juices. (2 oz) 7.50

PERFECT MANHATTAN Maker's Mark bourbon with equal parts of sweet and dry vermouth. (2 oz) 7.50

BLOODY MARY Finlandia vodka, tomato juice and spices. (1 oz) 5.25

BOURBON SOUR Maker's Mark bourbon with fresh squeezed lemon juice. (1 oz) 5.25

TOM COLLINS Beefeater gin with fresh squeezed lemon and lime juices and a splash of Sierra Mist. (1 oz) 5.25

LONG ISLAND ICE TEA Finlandia vodka, Appleton rum, gin, triple sec, Pepsi and lemon juice. (1 oz) 5.25

MAI TAI Dark rum, amaretto, triple sec, pineapple juice and fresh squeezed lime and orange juices. (1 oz) 5.25

FRESH SQUEEZED*

(1oz) 5.25 Keg Size® add 2.70

MOJITO Appleton VX rum with fresh squeezed lemon and lime juices, fresh mint, sugar and club soda. Muddled to order.

ALABAMA SLAMMER Southern Comfort, amaretto and orange juice.

SEABREEZE Finlandia vodka, cranberry cocktail and grapefruit juice.

GREYHOUND A bold mix of Finlandia vodka and grapefruit juice.

LEMON DROP Finlandia vodka, Grand Marnier and lemon juice.

SCREWDRIVER Finlandia vodka and fresh squeezed orange juice.

MARTINIS*

CLASSIC MARTINI Ice cold Beefeater gin or Finlandia vodka with a hint of vermouth. (3 oz) 7.50

TOP SHELF MARTINIS Your choice of Vox, Belvedere, Absolut Level, Chopin or Grey Goose vodkas or Bombay Sapphire or Tanqueray No. Ten gins. (3 oz) 9.50

GREEN APPLE Sour apple liqueur and Finlandia vodka with fresh squeezed lemon and lime juices. (2 oz) 7.50

ORANGE SLICE Stolichnaya vodka and triple sec with fresh squeezed orange and lemon juices. (2 oz) 7.50

COSMOPOLITAN Finlandia vodka, Grand Marnier and cranberry cocktail with fresh squeezed lime juice. (2 oz) 7.50

MIAMI HAZE Finlandia vodka, peach schnapps, mango Island Originals, cranberry cocktail, pineapple and orange juices. (2 oz) 7.50

CHOCOLATE MARTINI Finlandia vodka and white crème de cacao. (2 oz) 7.50

FORBIDDEN FRUIT Stolichnaya vodka, Chambord, Pama Pomegranate liqueur, cranberry cocktail and a splash of lemon. (2 oz) 7.50

MOCHA CAFE Patron XO Café, white cacao and cream, with chocolate shavings. (2 oz) 7.50

FROZEN COCKTAILS

PINA COLADA • MARGARITA • DAIQUIRI • MANGO TIME • MUDSLIDE

The above frozen cocktails are made with Island Originals drink mixes.

Ask your server about our current feature or try one of the favorites. (1oz) 5.25 Keg Size® add 2.70

BEER

We offer a wide variety of bottled and on tap selections. Ask about your favorite.

* All citrus juices are fresh squeezed & unpasteurized.