

APPETIZERS

ESCARGOT

stuffed mushroom caps, garlic, herbs

MUSHROOMS NEPTUNE

mushroom caps, crab, cream cheese

BAKED GARLIC SHRIMP

garlic, herbs, cheese

SCALLOPS & BACON ^{GF}

smoked bacon, martini cocktail sauce

CRISPY FRIED CAULIFLOWER

hoisin ginger sauce

ROASTED ROMA TOMATOES

Parmesan cheese, olive tapenade, balsamic glaze, pesto aioli, dill crostini

TUNA TARTARE

sesame-soy seasoned Ahi, fresh avocado

SHRIMP COCKTAIL ^{GF}

chilled jumbo shrimp, martini cocktail sauce

CALAMARI

lightly fried, ginger garlic sauce, Greek feta sauce

FRENCH ONION SOUP

beef broth, Sherry, Spanish onions, Swiss, Parmesan cheese

BAKED BRIE

basil pesto, red pepper jelly, crostini

GARLIC CHEESE TOAST

SALADS

KEG CAESAR

romaine, aged Parmesan cheese, Keg creamy dressing

MIXED GREENS ^{GF}

field greens, garden vegetables, vinaigrette dressing

ICEBERG WEDGE ^{GF}

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

TOMATO & BURRATA ^{GF}

basil, olive oil, sea salt

CASUAL PLATES

Served fully plated as described.

KEG BURGER

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

MEDITERRANEAN CAULIFLOWER

oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce

CRAB CAKES

blue and Jonah crab, bell peppers, celery, tartar sauce, asparagus, tomato & Burrata salad

STEAK FRITES (6 oz)


grilled sirloin, herb butter, garlic aioli

BUTCHER'S CUT (6 oz)

pan seared hanger steak, gnocchi, mushrooms, pearl onions, Brussels sprouts, carrots, red wine sauce, gremolata



Limited time features made with select ingredients.

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)	BASEBALL TOP SIRLOIN GF	(12 oz)
horseradish, red wine herb jus	(14 oz)	grilled medium rare or less	
TOP SIRLOIN GF	(6 oz)	BLEU CHEESE FILET	(7 oz)
	(8 oz)	bacon wrapped	
	(12 oz)		
TERIYAKI SIRLOIN	(8 oz)	FILET MIGNON GF	(7 oz)
		bacon wrapped	(10 oz)
RIB STEAK GF bone-in	(20 oz)	PEPPERCORN NEW YORK	(12 oz)
NEW YORK STRIPLOIN GF	(12 oz)	crusted striploin, whisky sauce	

SAUCES béarnaise GF • herb butter GF • whisky peppercorn

ADD TO YOUR STEAK

ATLANTIC LOBSTER TAILS GF	BLEU CHEESE CRUST
KING CRAB GF	CAJUN SHRIMP GF
GRILLED JUMBO SHRIMP GF	SAUTÉED MUSHROOMS GF
SHRIMP & SCALLOP OSCAR GF	

STEAK + SEAFOOD

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


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	

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KEG CLASSICS

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

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

FISH

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

PISTACHIO CRUSTED SALMON GF
garlic mashed potato, bacon sautéed Brussels sprouts, maple butter

SESAME TUNA
seared rare Ahi, cabbage slaw, sesame-soy dressing

PARMESAN CRUSTED HALIBUT
blistered tomatoes, asparagus, roasted garlic, cauliflower mash, basil oil

CHICKEN

Chicken breast with drumette, pan seared and oven roasted, served fully plated as described.

OVEN ROASTED GF
garlic mashed potato, bacon sautéed Brussels sprouts, chicken demi-glace

BACON WRAPPED GF
Asiago cheese stuffing, garlic mashed potato, cabbage slaw, asparagus purée

SWEET THAI GF
Asiago rice, sautéed onions, asparagus, bell peppers, chili sauce

RIBS

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

BBQ RIBS (half rack)
Keg BBQ sauce, cabbage slaw, Keg fries (full rack)

CHICKEN & RIBS
roasted chicken breast with drumette, half rack of BBQ ribs, cabbage slaw, Keg fries

GF GLUTEN FRIENDLY

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

Informed Dining

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

All prices are subject to applicable taxes. 