

# STARTERS & SOUP

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

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

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

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

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

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

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

**ESCARGOT** Escargot stuffed mushroom caps with garlic and herbs.

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

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

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

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

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

# SALADS

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

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

**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.

## 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

*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.

**FILET CLASSIC** Wrapped in applewood smoked bacon for extra flavour.

**NEW YORK CLASSIC** Tender New York striploin.

**PRIME RIB CLASSIC** Hand-carved with horseradish and au jus.

## SIRLOINS

*Served with a baked potato. Try it with our three cheese topping.*

**GRILLED TOP SIRLOIN** Considered the most flavourful steak.

**TERIYAKI SIRLOIN** Our top sirloin steak marinated in our own Teriyaki sauce.

**SIRLOIN OSCAR** Grilled top sirloin topped with shrimp, scallops, asparagus and Bearnaise sauce

**THREE MUSHROOM SIRLOIN** A perfectly grilled top sirloin with sautéed portabella, shiitake and button mushrooms in a balsamic cream sauce.

## SIDES

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

**GARLIC CHEESE BREAD • PORTABELLA & BUTTON MUSHROOMS**

**STEAMED FRESH ASPARAGUS • SWEET POTATO FRIES**

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

## NEW YORKS

*Served with a baked potato. Try it with our three cheese topping.*

**NEW YORK** Tender New York striploin. The King of steaks.

**PEPPERCORN NEW YORK** New York striploin with black peppercorns and Keg peppercorn sauce.

## 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!

**RIB STEAK** Grilled to your liking, boneless beef rib steak with sautéed mushrooms.

**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.

**FILET MIGNON** Tenderloin wrapped in applewood smoked bacon. The ultimate in tenderness.

# 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 roasted garlic mashed potatoes, horseradish and red wine herb au jus.

SMALL • REGULAR • KEG SIZE®

## 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.

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

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

*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.

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

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

*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.

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

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

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

## 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.

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

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

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

## RIBS

*Served with Keg fries.*

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

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

# CLASSIC COCKTAILS

**GRAND MARGARITA** Herradura tequila and Grand Marnier with fresh squeezed lime and lemon juices.

**PERFECT MANHATTAN** Wiser's Deluxe rye with equal parts of sweet and dry vermouth.

**CAESAR** Polar Ice vodka, Caesar mix and spices

**WHISKEY OR BOURBON SOUR** Wiser's Deluxe or Jim Beam with fresh squeezed lemon juice.

**TOM COLLINS** Beefeater gin with fresh squeezed lemon and lime juices and a splash of 7 UP.

**MAI TAI** Dark rum, amaretto, triple sec, pineapple juice and fresh squeezed lime and orange juices

# FRESH SQUEEZED

*All citrus juices are fresh squeezed.*

**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** Polar Ice vodka, cranberry cocktail and grapefruit juice.

**GREYHOUND** A bold mix of Polar Ice vodka and grapefruit juice.

**SCREWDRIVER** Polar Ice vodka and fresh squeezed orange juice.

# MARTINIS

**CLASSIC MARTINI** Ice cold Beefeater gin or Polar Ice vodka with a hint of vermouth.

**TOP SHELF MARTINI** Your choice of Belvedere, Ketel One, Grey Goose, Absolut Level or Wyborowa Exquisite vodkas or Bombay Sapphire or Tanqueray No. Ten gins.

**GREEN APPLE** Sour apple liqueur and Polar Ice vodka with fresh squeezed lemon and lime juices.

**CHOCOLATE MARTINI** Polar Ice vodka and white crème de cacao

**COSMOPOLITAN** Polar Ice vodka, Grand Marnier and cranberry cocktail with fresh squeezed lime juice.

**FORBIDDEN FRUIT** Absolut Citron vodka, Chambord, Pama Pomegranate liqueur, cranberry cocktail and a splash of lemon.

**MOCHA CAFE** Patron XO Café, white cacao and cream, with chocolate shavings.

# 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 favourites...

**MANGO MARGARITA** Havana Club rum, tequila, Alize Red Passion liqueur, fresh squeezed lime juice and Island Originals mango.

# BEER

We offer a wide variety of domestic, premium and imported bottled beer including the all time favourite... Heineken.

Our on tap selections include Coors Light and Molson Canadian along with other local favourites.