

## APPETIZERS

<b>ESCARGOT</b> stuffed mushroom caps, garlic, herbs	13	<b>TUNA TARTARE</b> sesame-soy seasoned Ahi, fresh avocado	17
<b>MUSHROOMS NEPTUNE</b> mushroom caps, crab, cream cheese	13	<b>SHRIMP COCKTAIL</b> <sup>GF</sup> chilled jumbo shrimp, martini cocktail sauce	15
<b>CALAMARI</b> lightly fried, ginger garlic sauce, Greek feta sauce	15	<b>BAKED GARLIC SHRIMP</b> garlic, herbs, cheese	13
<b>SCALLOPS &amp; BACON</b> <sup>GF</sup> smoked bacon, martini cocktail sauce	14	<b>CRISPY FRIED CAULIFLOWER</b> hoisin ginger sauce	12
<b>FRENCH ONION SOUP</b> beef broth, Sherry, Spanish onions, Swiss, Parmesan cheese	10	<b>BAKED BRIE</b> basil pesto, red pepper jelly, crostini	15
		<b>GARLIC CHEESE TOAST</b>	11

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## SALADS

<b>KEG CAESAR</b> romaine, aged Parmesan cheese, Keg creamy dressing	10
<b>MIXED GREENS</b> <sup>GF</sup> field greens, garden vegetables, vinaigrette dressing	12
<b>ICEBERG WEDGE</b> <sup>GF</sup> tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing	12
<b>TOMATO &amp; BURRATA</b> <sup>GF</sup> basil, olive oil, sea salt	12
<b>WARM MEDITERRANEAN CAULIFLOWER</b> oven roasted, green garbanzo bean hummus, couscous, pistachio nuts, tahini lemon sauce	15

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## BURGERS

<b>KEG BURGER</b> fresh blend of chuck, brisket, sirloin; fully dressed, smoked bacon, cheddar, Keg fries	21
<b>GARDEN BURGER</b> hand formed, fully dressed, cheddar, Keg fries	20

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Crafted dishes using 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.

<b>PRIME RIB</b> horseradish, red wine herb jus	(10 oz) 37 • (14 oz) 41
<b>TOP SIRLOIN</b> GF	(6 oz) 31 • (8 oz) 34 • (12 oz) 39
<b>FILET MIGNON</b> GF bacon wrapped	(7 oz) 43 • (10 oz) 48
<b>TERIYAKI SIRLOIN</b>	(8 oz) 35
<b>RIB STEAK</b> GF bone-in	(20 oz) 50
<b>NEW YORK STRIPLOIN</b> GF	(12 oz) 43
<b>BASEBALL TOP SIRLOIN</b> GF grilled medium rare or less	(12 oz) 39
<b>BLEU CHEESE FILET</b> bacon wrapped	(7 oz) 45
<b>PEPPERCORN NEW YORK</b> crusted striploin, whisky sauce	(12 oz) 45
<b>STEAK FRITES</b> grilled sirloin, garlic chive butter, garlic aioli	(6 oz) 30

**SAUCES** béarnaise GF 2 • garlic chive butter GF 1 • whisky peppercorn 2

### ADD TO YOUR STEAK

<b>SHRIMP &amp; SCALLOP OSCAR</b> GF	15	<b>BLEU CHEESE CRUST</b>	2
<b>GRILLED JUMBO SHRIMP</b> GF	14	<b>SAUTÉED MUSHROOMS</b> GF	6
<b>KING CRAB</b> GF	28	<b>SHRIMP MEDLEY</b> GF	10

**ATLANTIC LOBSTER TAILS** GF (1 tail) 16 • (2 tails) 28

## STEAK + SEAFOOD

<b>SIRLOIN OSCAR</b> GF shrimp, scallops, asparagus, Béarnaise sauce	(8 oz) 49
<b>STEAK &amp; CRAB</b> GF top sirloin, King crab	(6 oz) 59 • (8 oz) 62
<b>STEAK &amp; SHRIMP</b> GF tenderloin medallion, shrimp medley, garlic chive butter	(4 oz) 36
<b>STEAK &amp; LOBSTER</b> GF top sirloin, Atlantic lobster tail	(6 oz) 47 • (8 oz) 50


## ACCOMPANIMENTS

Choose one of the following to complete your meal:

<b>GARLIC MASHED POTATO</b> GF	<b>KEG FRIES</b>
<b>TWICE BAKED POTATO</b> GF contains bacon bits	<b>ASIAGO RICE</b> GF
<b>BAKED POTATO</b> GF	<b>FRESH VEGETABLES</b> GF
<b>VEGETABLE GNOCCHI MEDLEY</b> mushrooms, pearl onions, Brussels sprouts, carrots, gremolata ADD 3	
<b>CAULIFLOWER MASH</b> GF blistered tomatoes, asparagus, roasted garlic, basil oil ADD 3	

### GRILLED TO PERFECTION

<b>BLUE RARE</b> COOL, BLUE CENTER	<b>MEDIUM WARM</b> , PINK CENTER
<b>RARE</b> COOL, BRIGHT RED CENTER	<b>MEDIUM WELL HOT</b> , TRACE OF PINK
<b>MEDIUM RARE</b> WARM, RED CENTER	<b>WELL DONE</b> HOT, FULLY COOKED
<b>CHICAGO CHARRED</b> , 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.

<b>PRIME RIB</b> <sup>GF</sup> horseradish, red wine herb jus	(10 oz) 46
<b>FILET MIGNON</b> <sup>GF</sup> bacon wrapped	(7 oz) 52
<b>TERIYAKI SIRLOIN</b>	(8 oz) 44
<b>TOP SIRLOIN</b> <sup>GF</sup>	(6 oz) 39 • (8 oz) 43
<b>BASEBALL TOP SIRLOIN</b> <sup>GF</sup> grilled medium rare or less	(12 oz) 48
<b>NEW YORK STRIPLOIN</b> <sup>GF</sup>	(12 oz) 52

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## SEAFOOD

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

<b>PISTACHIO CRUSTED SALMON</b> <sup>GF</sup>	38
garlic mashed potato, bacon sautéed Brussels sprouts, maple butter	
<b>PARMESAN CRUSTED HALIBUT</b>	38
blistered tomatoes, asparagus, roasted garlic, cauliflower mash, basil oil	
<b>SHELLFISH TRIO</b> <sup>GF</sup>	60
Atlantic Lobster tail, King Crab, jumbo shrimp, Asiago rice, asparagus	

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## CHICKEN + RIBS

Chicken breast with drumette, grilled pork back ribs, fully plated as described.

<b>OVEN ROASTED CHICKEN</b>	33
gnocchi, mushrooms, pearl onions, Brussels sprouts, carrots, chicken demi-glace, gremolata	
<b>CHICKEN MASALA</b> <sup>GF</sup>	31
garlic mashed potatoes, lemon mint peas, masala cream sauce	
<b>CHICKEN &amp; RIBS</b>	35
oven roasted, half rack of BBQ ribs, charred corn, Keg fries	
<b>BBQ RIBS</b>	(half rack) 29
Keg BBQ sauce, charred corn, Keg fries	(full rack) 34

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Informed Dining 

GF GLUTEN FREE

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