

STARTERS

ESCARGOT stuffed mushroom caps, garlic, herbs 500 Cals

MUSHROOMS NEPTUNE mushroom caps, crab, cream cheese 500 Cals

SHRIMP COCKTAIL ^{GF} chilled Black Tiger shrimp, martini cocktail sauce 130 Cals

BAKED GARLIC SHRIMP garlic, herbs, cheese 510 Cals

SCALLOPS & BACON ^{GF} smoked bacon, martini cocktail sauce 230 Cals

TUNA TARTARE sesame-soy seasoned Ahi, avocado 600 Cals

BAKED BRIE basil pesto, red pepper jelly, crostini 770 Cals

CALAMARI lightly fried, ginger garlic sauce, Greek feta sauce 420 Cals

GARLIC CHEESE TOAST 990 Cals

FRENCH ONION SOUP

beef broth, Sherry, Spanish onions, Swiss and Parmesan cheese 350 Cals

SALADS

KEG CAESAR

romaine, aged Parmesan cheese, Keg creamy dressing 340 Cals

MIXED GREENS ^{GF}

field greens, garden vegetables, vinaigrette dressing 150 Cals

ICEBERG WEDGE ^{GF}

tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing 180-280 Cals

STEAKHOUSE SALAD

6 oz sirloin, iceberg lettuce, tomatoes, crispy smoked bacon, Bleu cheese dressing, onions, sautéed mushrooms, crumbled Bleu cheese 810 Cals

CASUAL PLATES *Served fully plated as described.*

KEG BURGER

fresh blend of chuck, brisket, sirloin; fully dressed, smoked bacon, cheddar, Keg fries 1530 Cals

TUNA TACOS

Ahi tuna, warm tortillas, cabbage slaw, cilantro, jalapeño maple aioli 550 Cals

PORTABELLA MUSHROOM BURGER


pesto aioli, lettuce, roasted peppers, Swiss cheese, Caesar salad 1040 Cals

PRIME RIB SLIDERS freshly shaved, horseradish Dijon, red wine herb jus 740 Cals



Limited time features made with select ingredients. Ask your server for our current offerings.

The average adult requires approximately 2,000 to 2,400 calories per day; however, individual calorie needs may vary.

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** horseradish, red wine herb jus 550–720 Cals (10 oz) • (14 oz)
- TOP SIRLOIN** ^{GF} 290–530 Cals (6 oz) • (8 oz) • (12 oz)
- TERIYAKI SIRLOIN** 380 Cals (8 oz)
- RIB STEAK** ^{GF} bone-in 800 Cals (20 oz)
- BLEU CHEESE FILET** bacon wrapped 700 Cals (7 oz)
- PEPPERCORN NEW YORK** crusted striploin, whisky sauce 860 Cals (12 oz)
- BASEBALL TOP SIRLOIN** ^{GF} 530 Cals (12 oz)
- NEW YORK STRIPLOIN** ^{GF} 730 Cals (12 oz)
- FILET MIGNON** ^{GF} bacon wrapped 880–1000 Cals (7 oz) • (10 oz)

ADD SEAFOOD ^{GF}

- ATLANTIC LOBSTER TAIL** 540 Cals
- KING CRAB** 520 Cals
- GRILLED TIGER SHRIMP** 650 Cals
- SHRIMP & SCALLOP OSCAR** 640 Cals

ADD SAUCES & MORE

- WHISKY PEPPERCORN** 140 Cals
- BÉARNAISE** ^{GF} 600 Cals
- DEMI-GLACE** ^{GF} 80 Cals
- SAUTÉED MUSHROOMS** ^{GF} 150 Cals

STEAK + SEAFOOD

- SIRLOIN OSCAR** ^{GF} shrimp, scallops, asparagus, Béarnaise sauce 900 Cals (8 oz)
- STEAK & CRAB** ^{GF} top sirloin, Alaskan King crab 810–890 Cals (6 oz) (8 oz)
- STEAK & LOBSTER** ^{GF} top sirloin, Atlantic lobster tail 840–910 Cals (6 oz) (8 oz)
- FILET & CAJUN SHRIMP** ^{GF} mini filets, shrimp medley, Cajun sauce 560 Cals (7 oz)
- KEG SIZE LOBSTER TAIL** Asiago rice, asparagus 900 Cals

ACCOMPANIMENTS

Choose one of the following to complete your meal:


- BAKED POTATO** ^{GF} 290–500 Cals
- ASPARAGUS** ^{GF} 50 Cals
- GARLIC MASHED POTATO** ^{GF} 230 Cals
- TWICE BAKED POTATO (bacon)** ^{GF} 450 Cals
- KEG FRIES** ^{GF} 390 Cals
- ASIAGO RICE** 250 Cals

GRILLED TO PERFECTION

- BLUE RARE COOL, BLUE CENTRE**
- RARE COOL, BRIGHT RED CENTRE**
- MEDIUM RARE WARM, RED CENTRE**

MEDIUM WARM, PINK CENTRE

- MEDIUM WELL HOT, TRACE OF PINK**
- 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, then choose your favourite Keg steak or slice of prime rib. Served with sautéed field mushrooms and your choice of accompaniment.

TOP SIRLOIN ^{GF} 570–770 Cals	(8 oz)
FILET MIGNON ^{GF} bacon wrapped 1080–1270 Cals	(7 oz)
TERIYAKI SIRLOIN 610–800 Cals	(8 oz)
PRIME RIB 700–890 Cals	(10 oz)
BASEBALL TOP SIRLOIN ^{GF} 740–930 Cals	(12 oz)
NEW YORK STRIPLOIN ^{GF} 940–1130 Cals	(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 1270 Cals
HONEY GLAZED SALMON Asiago rice, asparagus, honey lime butter 950 Cals
SESAME TUNA seared rare Ahi tuna, cabbage slaw, soy sesame dressing 430 Cals

CHICKEN

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

SUPREME CHICKEN BREAST ^{GF} garlic mashed potato, bacon sautéed Brussels sprouts, demi-glace 800 Cals
BACON WRAPPED CHICKEN ^{GF} Asiago cheese stuffing, garlic mashed potato, cabbage slaw, asparagus purée 1040 Cals
THAI CHICKEN SUPREME Asiago rice, sautéed onions, asparagus, bell peppers, sweet chili sauce 1040 Cals

RIBS

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

BBQ RIBS ^{GF} Keg BBQ sauce, cabbage slaw, Keg fries 1130–1770 Cals	(half rack) (full rack)
CHICKEN & RIBS ^{GF} supreme chicken breast, half rack of BBQ ribs, cabbage slaw, Keg fries 1530 Cals	

^{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. 