STARTERS

ESCARGOT  stuffed mushroom caps, garlic, herbs  500 Cals
MUSHROOMS NEPTUNE  mushroom caps, crab, cream cheese  500 Cals
SHRIMP COCKTAIL  chilled Black Tiger shrimp, martini cocktail sauce  130 Cals
BAKED GARLIC SHRIMP  garlic, herbs, cheese  510 Cals
SCALLOPS & BACON  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  field greens, garden vegetables, vinaigrette dressing  150 Cals
ICEBERG WEDGE  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

FEATURES

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.
STEW + 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 strip loin, whisky sauce 860 Cals (12 oz)
**BASEBALL TOP SIRLOIN** GF 530 Cals (12 oz)
**NEW YORK STRIPLION** GF 730 Cals (12 oz)
**FILET MIGNON** GF bacon wrapped 880–1000 Cals (7 oz) • (10 oz)

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

**ADD SAUCES & MORE**
- WHISKY PEPPERCRON 140 Cals
- BÉARNAISE GF 600 Cals
- DEMI-GLACE GF 80 Cals
- SAUTÉED MUSHROOMS GF 150 Cals

STEW + 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
- **GARLIC MASHED POTATO** GF 230 Cals
- **KEG FRIES** GF 390 Cals
- **ASPARAGUS** GF 50 Cals
- **TWICE BAKED POTATO** (bacon) GF 450 Cals
- **ASIAGO RICE** GF 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

All prices are subject to applicable taxes.
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 $F 570–770 Cals (8 oz)
FILET MIGNON $F bacon wrapped 1080–1270 Cals (7 oz)
TERIYAKI SIRLOIN 610–800 Cals (8 oz)
PRIME RIB 700–890 Cals (10 oz)
BASEBALL TOP SIRLOIN $F 740–930 Cals (12 oz)
NEW YORK STRIPLOIN $F 940–1130 Cals (12 oz)

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

PISTACHIO CRUSTED SALMON $F
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 $F
garlic mashed potato, bacon sautéed Brussels sprouts, demi-glace 800 Cals

BACON WRAPPED CHICKEN $F
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 $F
Keg BBQ sauce, cabbage slaw, Keg fries 1130–1770 Cals

CHICKEN & RIBS $F
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.