

ARIZONA RESTAURANT WEEK

SEPTEMBER 15th – 24th, 2017

Enjoy one item from each category

APPETIZERS

KEG CAESAR Crisp romaine and aged Parmesan cheese tossed in Keg's own creamy dressing.

ICEBERG WEDGE With tomatoes, crispy bacon and ranch or Bleu cheese dressing.

BAKED GARLIC SHRIMP Succulent shrimp finished with garlic, herbs and cheese.

ENTRÉES

Choose one of the following to complete your entrée.

BAKED POTATO • ROASTED GARLIC MASHED POTATO • KEG FRIES

TWICE BAKED POTATO (contains bacon) • ASIAGO RICE

HONEY GLAZED SALMON & SHRIMP* Finished with honey lime butter.

PRIME RIB OSCAR* Hand-carved and served with horseradish and red wine herb jus.

Topped with shrimp, scallops, asparagus and Béarnaise sauce. (10 oz)

FILET MIGNON* Tenderloin wrapped in applewood smoked bacon and served with Béarnaise.

The ultimate in tenderness. (10 oz)

RIB STEAK* A hearty bone-in rib steak served with sautéed field mushrooms. (20 oz)

DESSERTS

BILLY MINER PIE Mocha ice cream on a chocolate crust with hot fudge, caramel and almonds.

CHEESECAKE Thick and creamy, with a Bing cherry topping.

SPANISH COFFEE Brandy, dark cacao and coffee with whipped cream.

\$44 per person (plus tax and gratuity)

**All of our beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let us know if you have a food allergy or sensitivity.*



kegsteakhouse.com