

ARIZONA RESTAURANT WEEK

ON THROUGH SEPTEMBER 30TH

Enjoy one item from each category

APPETIZERS

KEG CAESAR romaine, aged Parmesan cheese, Keg creamy dressing

ICEBERG WEDGE GF tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing

BAKED GARLIC SHRIMP garlic, herbs, cheese

ENTRÉES

PRIME RIB & SHRIMP* (10 oz) horseradish, red wine herb jus, grilled shrimp skewer

STEAK & LOBSTER* GF (6 oz) top sirloin, Atlantic lobster tails

FILET MIGNON* GF (10 oz) bacon wrapped

RIB STEAK* GF (20 oz) bone in, sautéed field mushrooms

ACCOMPANIMENTS

Choose one of the following to complete your meal:

FRESH VEGETABLES GF

GARLIC MASHED POTATO GF

TWICE BAKED POTATO (contains bacon) GF

KEG FRIES

ASIAGO RICE

BAKED POTATO GF

DESSERTS

BILLY MINER PIE mocha ice cream, chocolate crust, hot fudge, caramel, almonds

CHEESECAKE thick and creamy, fruit topping

KEG SPANISH COFFEE brandy, dark cacao

\$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.*

