

STARTERS

MEATBALLS 16

Perfect blend of beef, pork and veal blanketed in a robust house marinara with blended mozzarella, ricotta and fresh basil. Served with crisp crostinis.

BONE IN WINGS

½ lb. (4-6) 13 | 1 lb. (8-12) 21
Crispy jumbo wings served plain or tossed in bbq, buffalo or dry rub.

STEAK BRUSCHETTA 18

Thick toasted baguette spread with Boursin cheese and crowned with pan seared steak bites, caramelized onions and wild mushrooms.

TIKI BITE 15

Whole water chesnuts wrapped in smoked applewood bacon and fried until tender. Tossed in a sweet, savory brown sugar glaze.

MUSSELS 17

Whole green lip mussels steamed open in a fragrant herbed white wine sauce with roma tomato and crumbled chorizo. Served with toasted baguette.



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SOUPS + SALADS

SOUP DU JOUR 10

SOUTHWEST CHICKEN CHOWDER 10

FRENCH ONION 10

HOUSE sm 9 | lg 16

A bed of mixed greens with cucumber, red onion, grape tomato, shredded carrot, Colby cheese and croutons. Served with ranch dressing

CAESAR SALAD sm 9 | lg 16

Crisp romaine chopped and tossed in Tuscan Caesar dressing with shredded Parmesan and croutons.

GOURMET SALAD sm 11 | lg 18

Mixed greens, dried cherries, candied pecans, red onion, grape tomato, feta cheese, raspberry vinaigrette.

add to your SALAD

chicken 7 | salmon 9 | steak 10 | anchovy 6

ENTREES

CHICKEN CACCIATORE 28

Seared chicken thighs tenderly braised in a full bodied herbed tomato sauce blanketed over wild rice with sweet peppers and wild mushrooms. Served with garlic toast.

PICCATA 30

Tender chicken or flakey salmon lightly breaded and pan seared with capers and simmered in a light, tangy white wine lemon sauce with linguine pasta.

CHICKEN CORDON BLEU 29

Crispy baked chicken stuffed with Black Forest ham and silky Gruyere sauce drizzled with a rich Dijon cream sauce. Served with au gratin potatoes and seasonal vegetable.

SALMON 36

Faroe Island salmon shallow poached perfectly in a creamy white wine lemon sauce. Served with rich au gratin potatoes and seasonal vegetable.

PERCH 35

Flakey yellow belly lake perch lightly breaded and delicately pan fried. Served with truffle whipped potatoes and seasonal vegetable.

PASTA PARMESAN 29

Chicken breast or eggplant dredged and sauteed with provolone and Parmesan cheese layered over al dente fettucine coated in a full bodied house marinara.

HANGER STEAK 40

8oz prime hanger steak served with chimichurri, truffled whipped potato and seasonal vegetable.

BONE-IN PORK CHOP 38

12oz thick tomahawk cut served with garlic Dijon mustard, truffle whipped potato and seasonal vegetable.

RIBEYE 57

12oz prime cut served with truffle whipped potato and seasonal vegetable.

Keeper's Pub Signatures

BRAISED PORK BELLY 24

Crispy pork belly bites glazed in a savory sticky ginger sauce with fresh spring onion. Served with french fries.

FISH + CHIPS 25

Juicy fried Guinness battered Atlantic cod served with french fries, coleslaw, lemon and tartar.

PUB BURGER 24

½ lb. burger towered with smoked applewood bacon, onion crisps, melted cheddar jack and Irish bbq sauce on brioche bun. Served with french fries.

COTTAGE PIE 24

A blend of Wagyu ground beef, peas, onion, carrot and celery smothered in truffle whipped potatoes and baked until golden brown.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

An automatic service charge is added to all groups of eight or more guests.
This 22% charge is distributed to both our service and culinary teams. If service exceeded expectations, guests have an opportunity to provide additional gratuity for their server.