

STARTERS

MEATBALLS 16

A perfect blend of beef, pork and veal blanketed in 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 sauce or dry rub seasoning.

STEAK CROSTINI 20

Seared steak on a crisp crostini with wild mushrooms and bleu cheese sauce.

SURF+TURF 20

Succulent sea scallops wrapped in applewood smoked bacon and drizzled with a Dijon maple cream sauce.

CRAB RANGOON DIP 17

Smooth blend of cream cheese, garlic, soy sauce and lump blue crab. Served with wonton chips for dipping.



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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

MAHOGANY CHICKEN 28

Tender roasted chicken thighs dressed in a honey teriyaki glaze. Served with au gratin potato and seasonal vegetable.

LOBSTER MAC 32

A decadent combination of tender lobster and cavatappi tossed in a blend of sharp cheddar, gruyere, and mascarpone cheese, topped with crispy panko.

SALMON 36

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

CRAB CAKE 33

Savory lump blue crab packed into a delicate golden-brown cake, drizzled with a zesty lemon remoulade. Served with au gratin potatoes and seasonal vegetable.

PERCH 35

Flaky 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 then layered with provolone and Parmesan cheeses over al dente fettucine coated in a full-bodied house marinara.

PICCATA 30

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

FILET MIGNON* 58

8oz prime tenderloin cut served with truffle whipped potato and seasonal vegetable.

IBERICO MEDALLION 38

Premium tender seared Iberico pork tenderloin over a bed of truffle whipped potato and blanketed with a Dijon cream sauce. Served with seasonal vegetable

RIBEYE* 54

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

add to your ENTREE

sauteed onion 4 | wild mushrooms 4

shrimp 3.50 | scallop 7.50

Keeper's Pub Signatures

GAELIC STEAK* 30

Pan seared hanger steak with a decadent whiskey cream mushroom sauce. Served with truffle whipped potato and seasonal vegetable

FISH + CHIPS 25

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

PUB BURGER* 24

½ lb. burger towered with smoked applewood bacon, onion crisps, melted Colby Jack and Irish BBQ sauce on brioche bun. Served with fries.

COTTAGE PIE 24

A blend of Wagyu ground beef, peas, onion, carrot and celery smothered in truffle whipped potato and baked until golden brown. Served with a side of gravy.

*Notice: Ask your server about menu items that are cooked to order or served raw.
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.