



HAPPY HOUR

3pm - 5pm Daily

\$10 Features

French Onion Soup

Artisan crouton, topped w/ melted gruyère |RGF|

Keeler's Chopped Salad

Chopped baby spring mix, goat cheese, carrots, candied almonds, orange supremes, raspberry vinaigrette |RGF|

Caesar Salad

Chopped heart of romaine, house-made croutons, fresh grated parmesan |RGF|

Loaded French Fries

Cheddar cheese, bacon, chives, sour cream

Spinach Dip

Creamy three cheese blend, spinach, house-made chips

***SteakTartare**

Raw Filet, mixed w/ capers, garlic oil, topped w/ egg yolk, served w house-made chips |RGF|

\$5 Local Draft

Lager

IPA

Brown Ale

Stout

\$5 Happy Hour Wine

Sparkling

Sauvignon Blanc

Chardonnay

Pinot Noir

Cabernet

And...

\$6 Well Cocktails

\$8 Margaritas

\$8 Well Martinis

\$6 Sangria

****We respectfully decline any substitutions****

\$17 Combos

includes Happy Hour Glass of Wine, Happy Hour Draft Beer, or N/A Beverage
All Sandwiches served with Truffle Fries

***The Burger**

8oz CAB burger, cheddar cheese, LTO

Brisket Sandwich

Brisket, cheddar cheese, pickle, tomato, BBQ sauce

Pulled Pork Sandwich

Carolina BBQ sauce, cheddar cheese, topped with cole slaw

Fish Sandwich

Seared seabass, topped with pickled vegetables, & garlic aioli

Soups & Salads

New England Clam Chowder 14

Wedge Salad 13/18

Iceberg lettuce, egg, blue cheese crumbles, red onion, crispy bacon, diced tomatoes, blue cheese dressing

Caesar Salad 13/17

Heart of romaine, housemade croutons, fresh grated parmesan, Caesar dressing |RGF|

Keeler's Steak Salad 25

Roasted prime rib, mesclun mix, cucumber, beef steak tomatoes, blue cheese crumbles, egg, avocado, blue cheese dressing |GF|

Small Plates

Brussels Sprouts 14

White wine, bacon, horseradish, garlic, shallots, parmesan cheese |GF|

***Ahi Poke 18**

Ahi tuna saku, marinated in soy sauce, sesame oil, cilantro, green & red onions, furikake, avocado crema, w/ house-made chips |RGF|

Crab Cake 26

Jumbo lump crab meat, cilantro & panko breading, drizzled w/ chipotle aioli

PEI Mussels (Seasonal) 24

Sautéed onions, celery, Schringer chorizo, tomato sauce, served w/ garlic toast points |RGF|

Jumbo Shrimp Cocktail 24

Four jumbo tiger shrimp, cocktail sauce |GF|



KEELER'S proudly serves the

Certified Angus Beef® brand:

Amazingly tender, Incredibly juicy, Full of flavor

All entrées are served w/ Choice of 2 Sides

***Prime Top Sirloin Baseball Cut**

USDA Prime 12 oz **44**

***New York Strip** USDA Prime 14 oz **60**

***Petite Filet Mignon** USDA Choice 8 oz **54**

.Baby Back Ribs

Half Rack **30** / Full Rack **44**

Sandwiches

Served with choice of Truffle Fries, Onion Rings or Baby Green Salad

***PK's Burger 19**

8 oz Certified Angus Beef® brand burger, crispy bacon, swiss cheese, sautéed mushrooms, caramelized onions, garlic aioli |RGF|

***Prime Rib Dip 20**

Shaved prime rib, sharp cheddar cheese, caramelized onions, horseradish cream, au jus

Sides

Yukon Gold Mash 10 |GF|

Scalloped Potatoes 10

Creamy parmesan & manchego cheese |GF|

Mac & Cheese 14

Sharp cheddar bechamel

Truffle Fries 10

Truffle oil

Onion Rings 10

Sea salt

Green Beans 12

Garlic, Butter |GF|

Broccolini 14

Garlic, Butter |GF|

Sautéed Mushrooms 10

Red wine, rosemary |GF|

Creamy Corn 12

Cotija cheese

Grilled Asparagus 16

Parmesan cheese, lemon butter |GF|

Steak Toppers & Add Ons

Oscar Style 15

Truffle Butter 8

Mushrooms & Onions 8

Au Poivre 6

Tiger Shrimp (3) 20

Bearnaise 7

Sliders

Served with Truffle Fries

***CAB Burger Sliders 17**

Certified Angus Beef®, cheddar cheese, LTO |RGF|

***Prime Rib Sliders 19**

Shaved prime rib, cheddar cheese, caramelized onion, horseradish cream

***Baseball Cut Sliders 20**

Prime top sirloin, cheddar cheese, horseradish cream

| GF | = Gluten Free | RGF | = Request Gluten Free

*Consuming raw or undercooked meats, poultry, fish oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items are cooked to order.