

HAPPY HOUR

3pm - 5pm Daily

\$5 Local Draft

Lager

IPA

Brown Ale

Stout

\$7 Happy Hour Wine

Sparkling

Sauvignon Blanc

Chardonnay

Pinot Noir

Cabernet

And...

\$7 Well Cocktails

\$9 Margaritas

\$11 Well Martinis

\$9 Sangria

We respectfully decline any substitutions

\$13 Burger or Sandwich**

****WITH PURCHASE OF ANY ALCOHOLIC BEVERAGE****

*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

\$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|

Soups & Salads

New England Clam Chowder 15

Wedge Salad 13/18

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

Caesar Salad 13/18

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

**Salad Add Ons

Chicken 9

Salmon 16

Small Plates

Brussels Sprouts 15

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

*Ahi Poke 19

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 26

Sautéed onions & celery, Schriner chorizo, tomato sauce, toast points

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 **46**

*New York Strip USDA Prime 14 oz **62**

*Petite Filet Mignon USDA Choice 8 oz **56**

Baby Back Ribs

Half Rack **32** / Full Rack **46**

Steak Toppers & Add Ons

Oscar Style 16

Truffle Butter 9

Mushrooms & Onions 8

Au Poivre 7

Tiger Shrimp (3) 22

Bearnaise 8

Chimichurri 7

Sliders

Served with Truffle Fries

*CAB Burger Sliders 18

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

*Prime Rib Sliders 20

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

*Baseball Cut Sliders 20

Prime top sirloin, cheddar cheese, horseradish cream

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 11 |GF|

Scalloped Potatoes 12

Creamy parmesan & manchego cheese |GF|

Mac & Cheese 15

Sharp cheddar bechamel

Truffle Fries 11

Truffle oil

Onion Rings 12

Sea salt

Green Beans 13

Garlic, Butter |GF|

Broccolini 15

Garlic, Butter |GF|

Sautéed Mushrooms 11

Red wine, rosemary |GF|

Creamy Corn 13

Cotija cheese

Grilled Asparagus 17

Parmesan cheese, lemon butter |GF|

| 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.