

\$10 Features

- French Onion Soup**
Artisan crouton, melted gruyère [RGF]
- Keeler's Chopped Salad**
Chopped baby spring mix, goat cheese, carrots, candied almonds, orange supremes, raspberry vinaigrette [RGF]
- Caesar Salad**
Chopped hearts 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
- *Steak Tartare**
Raw Filet, capers, garlic oil, egg yolk, house-made chips [RGF]

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, Sandwich or Sliders**

WITH PURCHASE OF ANY ALCOHOLIC BEVERAGE

***The Burger**
8 oz CAB burger, cheddar cheese, LTO

Grilled Chicken Sandwich
6 oz chicken breast, bacon, swiss cheese, 1000 island dressing, LTO

Fish Sandwich
8 oz beer battered seabass, arugula tomato, lemon-caper aioli

Prime Rib Sliders
Shaved prime rib, cheddar cheese, caramelized onion, horseradish cream

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
Hearts of romaine, house-made 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**
Soy marinated Ahi tuna saku, sesame oil, cilantro, green & red onions, furikake, avocado crema, house-made chips [RGF]

Crab Cake 26
Jumbo lump crab meat, cilantro & panko breading, chipotle aioli drizzle

PEI Mussels 26
Sautéed onions & celery, Schringer 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

All entrées are served w/ Choice of 2 Sides

***Top Sirloin Baseball Cut** *USDA Prime* 12 oz **46**

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

***Ribeye** *USDA Prime* 16 oz **68**

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

***Filet Mignon** *USDA Choice* 12 oz **62**

***Baby Back Ribs**
Half Rack **32** / Full Rack **46**

- *Baja Seabass 38**
Topped with lump crab meat, mashed potatoes, green beans, creole beurre blanc [GF]
- *Atlantic Salmon 39**
Sweet potato puree, grilled asparagus, roasted red pepper cream sauce [GF]

Sandwiches

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

***PK's Burger 20**
8 oz Certified Angus Beef® burger, crispy bacon, swiss cheese, sautéed mushrooms, caramelized onions, garlic aioli [RGF]

***Carefree Burger 21**
8 oz Certified Angus Beef® burger, crispy bacon, pepper jack cheese, jalapenos, crispy onion ring, BBQ sauce [RGF]

***Keeler's Steak Sandwich 24**
6 oz Strips of Filet Mignon cooked through, mozzarella cheese, arugula, tomato, balsamic reduction [RGF]

***Prime Rib Dip 21**
Shaved prime rib, sharp cheddar cheese, caramelized onions, horseradish cream, au jus

Steak Toppers & Add Ons

- Oscar Style 16
- Truffle Butter 9
- Mushrooms & Onions 8
- Au Poivre 7
- Tiger Shrimp (3) 22
- Bearnaise 8
- Blue Cheese 7

Sides

- Yukon Gold Mash 11** [GF]
- Scalloped Potatoes 12**
Creamy parmesan & manchego cheese [GF]
- Mac & Cheese 15**
Sharp cheddar bechamel
- Lobster Mac & Cheese 22**
- 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.