

DINE AROUND PRINCE GEORGE

ON THROUGH FEBRUARY 2ND

Choose one item from each category

STARTERS

KEG CAESAR romaine, aged Parmesan cheese, Keg creamy dressing

BAKED GARLIC SHRIMP garlic, herbs, cheese

WILD MUSHROOM SOUP cream based

ENTRÉES

*served fully plated as described

PORCINI MUSHROOM NEW YORK (12 oz)
sweet potato, butternut squash, asparagus, mushroom velouté

COFFEE CRUSTED RIB STEAK GF (20 oz bone in)
twice baked potato, blistered tomatoes, asparagus, roasted garlic, shallot chive butter

SWEET SRIRACHA SHRIMP & SCALLOP STEAK (7 oz)
beef tenderloin, garlic mashed potato, bell peppers, asparagus

DESSERTS

CHEESECAKE thick and creamy with a cherry sauce

BILLY MINER PIE mocha ice cream on a chocolate crust with hot fudge, caramel and almonds

\$55 per person (plus tax and gratuity)

RECOMMENDED WINE PAIRINGS:

| | (6 oz) | (9 oz) | Bottle |
|---|--------|--------|--------|
| BLASTED CHURCH "Hatfield's Fuse" Gewurztraminer & Pinot Gris - Okanagan Valley, B.C. | 9.5 | 13 | 36 |
| HESTER CREEK Pinot Gris - Okanagan Valley, B.C. | 10 | 14 | 38 |
| HESTER CREEK Cabernet Merlot - Okanagan Valley, B.C. | 10.5 | 14.5 | 43 |
| HESTER CREEK "Judge" Merlot, Cabernet Sauvignon & Cabernet Franc - Okanagan Valley, B.C. | | | 74 |

RECOMMENDED BEER PAIRINGS:

| | |
|--|-----|
| HOYNE DARK MATTER (355ml) smooth, light, roasted malt flavour | 7.5 |
| YELLOW DOG SQUIRREL CHASER PALE ALE (473ml) crisp, hazy, juicy | 8.5 |
| FOUR WINDS JUXTAPOSE IPA (473ml) wild, tropical fruits, lush hops | 8.5 |
| STRANGE FELLOWS TALISMAN PALE ALE (473ml) session-able, light-bodied, tropical flavours | 8.5 |
| BACKCOUNTRY DEAD OF NIGHT IPA (473ml) smooth, hazy, juicy, pineapple | 8.5 |

GF **GLUTEN FREE**

Additional options are available with modifications from our kitchen. Ask a server for more details.



All prices are subject to applicable taxes.

THE KEG
STEAKHOUSE + BAR

kegsteakhouse.com

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STARTERS

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WILD MUSHROOM SOUP cream based

ENTRÉES

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STEAK & SHRIMP GF (4 oz) tenderloin medallion, shrimp medley, garlic chive butter, baked potato

OVEN BAKED SALMON GF garlic mashed potato, asparagus

CHICKEN MASALA GF garlic mashed potato, lemon mint peas, masala cream sauce

SHAREABLE DESSERTS

CHEESECAKE thick and creamy with a cherry sauce

BILLY MINER PIE mocha ice cream on a chocolate crust with hot fudge, caramel and almonds

\$35 per person (plus tax and gratuity)

RECOMMENDED WINE PAIRINGS:

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