



KEENS'S GREAT OUTDOORS MENU

APPETIZERS

GUACAMOLE WITH CHIPS	14.00	ICED SHRIMP COCKTAIL	25.00
MARYLAND LUMP CRAB CAKES	23.00	THICK-CUT SMOKED BACON	19.00
* LUMP CRAB COCKTAIL	26.00	ARUGOLA, AVOCADO AND GRAPEFRUIT SALAD	15.00
TOMATOES AND ONIONS	15.00	BUTTER LETTUCE HOUSE SALAD	12.50
WITH BAYLEY HAZEN BLUE OR MOZZARELLA	19.00	WITH BALSAMIC OR DIJON VINAIGRETTE	

SOUPS

LOBSTER BISQUE	12.00	CHILLED TOMATO AND CUCUMBER SOUP	11.00
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SALADS

* CAESAR SALAD	18.00	* PRIME SIRLOIN STEAK SALAD (8 oz)	33.00
ICEBERG LETTUCE WEDGE BLUE CHEESE DRESSING	15.00	LARGE GREEN SALAD	20.00
WITH CHOPPED TOMATOES AND BACON	4.00	WITH GOAT CHEESE, AVOCADO AND TOMATOES	

LIGHTER FARE

SPICY CHICKEN WINGS	15.00		
* TUNA SANDWICH WITH GUACAMOLE	13.50	SAUTEED FILET TIPS	18.50
		ARUGOLA AND GOAT CHEESE ON FLATBREAD	

ENTREES

* OUR LEGENDARY MUTTON CHOP	62.00	* GEORGE'S TURKEY SCHNITZEL	23.00
* PRIME NY SIRLOIN (8 oz) 33.00 . . . (16 oz) 56.00		WITH FRESH BASIL AND TOMATOES	
* PRIME T-BONE STEAK	61.00	MEATLOAF DINNER 20.50 . . SANDWICH 18.50	
* PRIME FILET MIGNON (8 oz)	46.00	GRILLED CHICKEN WITH LIME AND CORIANDER . . .	21.00
* TWO DOUBLE LAMB CHOPS	49.00	SWEDISH MEATBALLS	18.50
* PRIME SIRLOIN STEAK SANDWICH (8 oz)	33.00	BONELESS SHORT RIB OF BEEF	29.00
GRILLED FILET MIGNON SKEWERS	27.00	IN BEEF BROTH WITH WHOLE CARROTS AND LEEKS	
		* HAMBURGER WITH FRENCH FRIES	20.50

SIDES

MASHED YUKON GOLD POTATOES	12.00	SAUTEED FIELD MUSHROOMS	15.00
HAND-CUT FRENCH FRIES	12.00	PAN-ROASTED BROCCOLI AND CAULIFLOWER	14.00
KEENS'S CREAMED OR SAUTEED SPINACH	14.00	STEAMED ASPARAGUS	15.00

DESSERTS

OUR FAMILY CARROT CAKE	12.00	KEY LIME PIE	12.00
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OPEN 12:00PM TO 8:00PM

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



DRINK MENU

KEENS COCKTAILS

KEENS'S PINT SIZE BLOODY MARY 16.00 VODKA, TOMATO JUICE, BALSAMIC VINEGAR, ONIONS, JALAPEÑOS	PIMM'S CUP 16.00 PIMM'S No. 1, CUCUMBER, LEMON, GINGER
OLD FASHIONED 16.00 RYE OR BOURBON	SAZERAC 16.00 RYE, PEYCHAUD'S BITTERS, ABSINTHE
MANHATTAN 16.00 RYE OR BOURBON	NEGRONI 16.00 GIN, CAMPARI, SWEET VERMOUTH

WINE BY THE GLASS

PLEASE ASK TO SEE OUR FULL WINE LIST

WHITES

CHARDONNAY CHATEAU KEENS 2016, CALIFORNIA 11.00
CHARDONNAY COPAIN, TOUS ENSEMBLE 2016, SONOMA COAST 14.00
MARSANNE BLEND ALAIN GRAILLOT 2017, CROZES-HERMITAGE 15.00
GRÜNER VELTLINER RAINER WESS 2017, KREMSTAL 12.00

ROSÉ

CANAIUOLO MONTENIDOLI 2018, TUSCANY 12.00

SPARKLING

PROSECCO DI VALDOBBIADENE SUPERIORE MONGARDA 2018 12.00
CHAMPAGNE PAUL LAURENT, BRUT NV, CHAMPAGNE 16.00

REDS

CABERNET SAUVIGNON CHATEAU KEENS 2017, NORTH COAST 11.00
PINOT NOIR DOMAINE EDMOND CORNU, VIEILLES VIGNES 2015, LADOIX 16.00
GRENACHE TUCK BECKSTOFFER, MELÉE 2016, CENTRAL COAST, CA 13.00
MERLOT BLEND CHÂTEAU DES LAURETS 2015, PUISSEGUIN SAINT-ÉMILION 15.00
ZINFANDEL LIMERICK LANE, 18 ACRES 2017, RUSSIAN RIVER VALLEY 17.00
PINOT GRIS JEAN-MARIE BECHTOLD, NEF DES FOLLES 2018, ALSACE 12.00

PINT DRAFT BEERS

KEENS ALE 10.00	MURPHY'S STOUT 10.00
AMSTEL LIGHT 10.00	PILSNER URQUELL 10.00
LEFFE BLONDE 10.00	CAPTAIN LAWRENCE PALE ALE 10.00

BOTTLED BEERS

ANCHOR STEAM 9.50	HEINEKEN 9.00
BUDWEISER 8.50	HEINEKEN LIGHT 9.00
BUD LIGHT 8.50	MONTAUK DRIFTWOOD ALE (CAN) 9.50
CORONA 9.00	MICHELOB ULTRA 9.00