

HOUSE SPECIALTY

BAKED MAC & CHEESE – five cheese macaroni, heavy cream, garlic, an absolute delight 9

WITH BACON – apple smoked bacon 13

WITH LOBSTER – roasted cold water spiny lobster 19

KELLY'S FAMOUS ROAST PRIME RIBS OF BEEF

Served with Seasonal vegetables, Mashed Potatoes, Au Jus, Yorkshire Pudding & Creamed Horseradish

IRISH CUT – extra thick cut – 20 oz 49

KELLY'S CUT – hearty cut – 14 oz 42

ENGLISH CUT – thin slices – 10 oz 37

STEAKS

Entrees are served with homemade
Mashed Potato And Market Vegetables

PETITE FILET MIGNON – 6 oz 35

KELLY'S FILET MIGNON – 10 oz 46

RIBEYE STEAK – 16 oz 49

NEW YORK STEAK – 14 oz 49

PORTER HOUSE STEAK – 22 oz 56

Bearnaise, Mushroom Bordelaise, Black Truffle Butter

SPECIALTIES

PETITE FILET MIGNON & SCAMPI – succulent shrimp sauteed in virgin olive oil, garlic, white wine, and parsley 60

KELLY'S SPECIAL FILET OSCAR – petite filet mignon, Dungeness crab, asparagus tips, béarnaise sauce 60

KELLY'S FAMOUS NEW YORK PEPPERCORN – brandy, peppercorn, shallots, heavy cream, and demi-glace 50

STEAK DIANE – seared N.Y. strip served with Madeira, shallots, demi-glace, mushrooms, Dijon mustard 50

COLORADO RACK OF LAMB – served with our own Irish mint sauce 45

CHATEAUBRIAND – béarnaise Sauce
(prepared for a minimum of two people) 90

DOUBLE CUT PORK CHOP – stuffed with gruyere, spinach, and mushroom 23

OCEAN CLASSICS

SAND DABS – sautéed in sweet butter, white wine, lemon, capers 23

PAN SEARED SALMON – heirloom cherry tomato basil vinaigrette 26

COLOSSAL FRESH DIVER SEA SCALLOPS – pan seared with a lemon beurre blanc 36

TWIN SPINY LOBSTER TAILS – market vegetables, drawn butter 59

ALASKAN KING CRAB LEGS – 1 pound served with drawn butter 59

WHOLE MAINE LOBSTER – by the pound, served with drawn butter (Market Price)

POULTRY & PASTA

PAN SEARED CHICKEN BREAST– seared chicken breast with choice of Marsala wine and wild mushroom sauce or piccata lemon butter, caper white wine reduction sauce 23

BEEF TENDERLOIN STROGANOFF – tenderloin simmered in white wine, wild mushrooms, sour cream, and scallions served over buttered egg noodles 23

PASTA DEL MAR – clams, shrimp, Dungeness Crab, in a lemon butter sauce and fettuccini pasta 33

APPETIZERS

AHI TUNA – thinly sliced, homemade ponzu sauce, julienne vegetable salad, sesame seeds, spicy aioli 17

LIGHT & CRISPY CALAMARI – lightly battered, deep fried, served with a mustard tarragon aioli & cocktail sauce 14

JUMBO SHRIMP COCKTAIL – court bouillon poached wild Mexican white prawns, cocktail sauce, fresh grated horseradish 19

STEAMED MANILA CLAMS – tomato broth, bacon, white wine, garlic, garlic bread 17

FRENCH CONNECTION ESCARGOT – traditional in the shell – baked with butter, garlic, and herbs de Provence 13

STEAK BITES – filet mignon grilled and sliced, red wine demi glaze and crispy shoestring potatoes 14

FILET OF BEEF CARPACCIO – capers, arugula, pickled red onion, extra virgin olive oil, sea salt, black pepper, Aged Parmigiano Reggiano, with arugula salad 22

STEAK TARTAR – hand chopped tenderloin, egg, shallots, garlic, and traditional garnishes 20

ARTISAN CHEESE PLATE – seasonal artisan cheeses, served with honeycomb, Marcona almonds, seasonal berries, fig compote 15

SOUPS

FRENCH ONION SOUP – caramelized onions and rich beef stock, melted Gruyere, and Parmagiano Reggiano 11

LOBSTER BISQUE – chunks of lobster, laced with brandy, sherry, and cream 13

SIDES

IRISH WHITE CHEDDAR POTATOES AU GRATIN – 9

TWICE BAKED POTATO – Idaho double baked spud, cheese, sour cream, and all the fixings **9**

SEASONAL VEGETABLES – daily hand selected by our Chef to be the season's finest **9**

CREAMED SPINACH – A Kelly's classic with bacon, must with Prime Steak **9**

TRUFFLED CREAM CORN – fresh corn, white truffle oil **9**

SAUTÉED MUSHROOMS – seasonal, sherry, and garlic **9**

GRILLED ASPARAGUS – grilled with, sauce Bearnaise **11**