# INNER MENU

### CRISPY CALAMARI

Lightly breaded fresh calamari served with spicy marinara. \$9.75

## KEATS CHICKEN FINGERS

Fresh chicken breast sliced into five fingers.

### BUFFALO WINGS

Breaded & battered wings smothered with our signature wing sauce.

POTATO SKINS
Doused with fresh cheese and crispy bacon.

### STUFFED JALAPEÑO POPPERS Oversized jalapeño's loaded with aged cheddar.

KEATS HOUSE FRIES

JOSE'S NACHOS
Fresh tortilla chips loaded with toppings! With chicken add \$2.00. with shrimp add \$3.00

## Fresh potatoes sliced thin and deep fried to a

perfect crisp.

### FRIED MOZZARELLA STICKS

Served with traditional marinara.

MIXED PLATTER
A mix of all the favorites. Buffalo Wings. Chicken Fingers. Mozzarella Sticks & Jalapeños Poppers.

FRENCH ONION

Served with croutons and Alpine Swiss cheese - \$5.50

### HARVEST CHILI

Made from scratch, topped with aged cheddar - \$6.50

HALE & HEARTY SOUP DU'JOUR

**HOUSE SPECIALTIES** 

SALADS

Italian Vinaigrette. Pesto Vinaigrette. Ranch. Russian

Fresh chicken breast grilled and doused with BBQ sauce served

atop assorted mixed greens with walnuts. Roquefort cheese. pears, tomatoes and cucumbers with balsamic vinegar dressing.

Steak cooked to your desired temperature on a bed of crisp

assorted mixed greens with corn salsa, avocado, tomato

Grilled chicken breast, assorted mixed greens, crisp bacon.

avocado and cucumber, served with Italian dressing.

KEATS SALAD W/GRILLED CHICKEN

With apples, carrots, cucumber, assorted mixed greens,

vine ripened tomatoes with pesto vinaigrette

FIELD GREENS HOUSE SALAD \$5.95

crumbled Bleu cheese, boiled eggs, avocado, tomato, red onions.

Mixed greens topped with sautéed shrimp, roasted red peppers,

BBQ CHICKEN BREAST SALAD

GRILLED FLANK STEAK SALAD

and cucumber with chipotle dressing.

SAUTÉED SHRIMP SALAD

and Honey Mustard

COBB SALAD

with your choice of dressing.

\$13.95

\$12.75

\$11.95

NEW YORK STRIP Grilled any temperature you desire and served with roasted potatoes and mixed vegetables. • \$24.00

WILD SALMON Served with roasted potatoes and vegetables. - \$15.95

PENNE ALA VODKA Penne pasta immersed in delicious homemade vodka sauce.
With chicken add \$2.00 - With shrimp add \$3.00 - \$12.75

FISH AND CHIPS Beer battered white fish served in traditional fashion. - \$15.95

THE 4 EGG Light and fluffy. Served with French fries OMELET and your choice of ham. tomato. mushrooms. cheese or spinach. \$10.95

Served with Keats homemade potato chips or French fries.

### SANTA FE CHICKEN WRAP

Grilled chicken, onions, peppers, avocado and pico de gallo.

### GRILLED SALMON WRAP

Wild salmon with roasted red peppers, arugula, lettuce, tomato onions and balsamic vinaigrette

### CALIFORNIA CHICKEN WRAP

Grilled chicken with crispy bacon, lettuce, tomato. avocado and chipotle spread.

# BURGERS

Keats Burgers are served on an English muffin with lettuce. tomato, and onion. Served with Keats homemade potato chips or French fries. add Bacon \$1.00

CHEESE TURKEY SPECIAL BURGER BURGER BURGER

priced daily

# ANDWICHES

Served with Keats homemade potato chips or French fries and served on fresh italian bread unless otherwise specified.

GRILLED CHICKEN SANDWICH
Fresh mozzarella. roasted red peppers and arugula and served with our balsamic glaze sauce.

### TURKEY CLUB

Boars Head Turkey breast, crispy bacon, lettuce and tomato served on toasted white.

BBQ SLICED STEAK
Grilled flank steak smothered in BBQ sauce with onion crisps and aged cheddar. \$12.95

### NEW YORK STYLE CORNED BEEF

Traditional Reuben with Alpine Swiss, sauerkraut and Russian dressing on toasted rye.

### N.Y. STRIP SANDWICH

Our famous Keats steak with sautéed mushrooms and Alpine Swiss.

### CLASSIC BLT

Tasty American Classic. Crispy bacon, fresh tomato and arugula.

### RAZORBACK CAJUN CHICKEN SANDWICH Grilled Cajun chicken breast with melted Monterey Jack. lettuce. tomato and a few jalapeno's for an extra kick.

OPEN FACED VEGETABLE SANDWICH A plethora of grilled vegetables: mushrooms, spinach, roasted red peppers, and broccoli topped with fresh Mozzarella.

OPEN FACED TUNA MELT
Albacore tuna, aged Cheddar and crispy bacon served on toasted rye.

### COMFORT GRILLED CHEESE

Served with tomato and bacon on toasted white \$8.50

### HAPPY HOUR

Monday - Friday 4-7pm

\$3.00 Domestic Bottles

\$3.00 Bud Light Pints

\$5.00 Well Mixed Drinks

\$5.00 Selected Wines

\$6.00 Apple Martinis

\$6.00 Cosmos

\$4.00 Jameson Shots

### **BOTTLED BEER \$4-\$9**

Heineken, Heineken Light, Amstel Light, Miller Lite, Budweiser, Bud Light, Coors Light, Magners Cider, Corona, Corona Light Featured Craft Beers

### ON TAP \$8-\$7

Guinness, Stella Artois, Bud Light, Sam Adams, Shock Top, Seasonal I.P.A. LocalCraft Beer, Bass.

### WINE \$7 \$10

Chardonnay Pinot Grigio Sauvignon Blanc White Zinfandel Cabernet Merlot Pinot Noir Champagne Splits

# COCKTAILS!!

### THE GINGER ROCERS \$ 11

Fresh lemon, orange and ginger muddled together and shaken with Vodka, Triple Sec, and a splash of simple syrup, served up with a twist.

### GRAPEFRUIT BASIL MARTINI \$ 12

A refreshing take on your basic Gin Martini! Fresh basil leaves are muddled and shaken with Gin, grapefruit juice and simple syrup, served up or on the rocks with a basil garnish.

### CHERRY VAMILLA COKE \$9

Cherry and Vanilla Vodka served on the rocks topped with Regular or Diet Coke. Simple but dangerously delicious!

### CHOCOLATE MARSHMALLOW MARTINI \$ 12

The perfect dessert martini! Pinnacle Marshmallow Vodka, shaken with Godiva Liquor, a splash of Baileys Irish Cream and Creme de Cacao.

### **BUTTERED RUM \$9**

Pinnacle Whipped Cream Vodka, Spiced Rum, and Butterscotch Schnapps shaken and poured over ice.

### GRAND MARGARITA \$11

Sauza Gold Tequila, Grand Marnier, fresh lime juice & sour mix, shaken and served straight up or on the rocks.

