

Fresh			
Oysters	1/2	Dozen	35.00
Dozen			20.00
Little Neck Clams on the Half Shell		Dozen	18.00
Lump Crab Cocktail			24.00
Lobster Salad			21.00
Half Lobster with Avocado and Grapefruit			
House-Cured Salmon			16.00
Caesar Salad			13.50
Butter Lettuce House Salad with Balsamic or Dijon Vinaigrette			11.50
Iceberg Lettuce Wedges, Blue Cheese Dressing with Chopped Tomatoes and Bacon . . . add 4.00			13.00
Chopped Twelve Ingredients Salad with Beets, Dried Fruits, Lettuces and Candied Walnuts			12.50
Thick-Cut Smoked Bacon			14.00
Maryland Lump Crab Cakes			19.00
Iced Shrimp Cocktail			22.00
Tomatoes and Onions			14.00
with Blue Stilton Cheese or Mozzarella . . . add 4.00			
Chilled Seafood Tray			52.00
Oysters, Clams, Lobster, Shrimp			

ENTREE SALAD

Fried Chicken Salad with Stilton and Endives			18.50
Caesar Salad			17.50
Keens's Cobb Salad			24.50
with Shrimp, Steak and Smoked Chicken			
Large Green Salad			17.50
with Goat Cheese, Avocado and Tomatoes			
Braised Short Rib Salad with Sherry-Mustard Vinaigrette			19.50
Prime Sirloin Steak Salad			28.50

FISH AND SHELL FISH

Authentic Dover Sole			48.00
Pan-Seared Arctic Char			28.00

Sauteed Jumbo Shrimp with Spinach 28.00

KEENS'S CLASSIC DRY-AGED STEAKS AND MEATS

ALL OUR STEAKS ARE USDA PRIME GRADE, HAND-PICKED
AND DRY-AGED ON PREMISE

Prime Rib of Beef, English Cut 36.00
Two Double Lamb Chops 43.00
Roasted Buttermilk Chicken 26.00
Boneless Braised Short Ribs of Beef
in Beef Broth with Whole Carrots and Leeks 27.50
Prime Sliced Sirloin Steak 28.50
Prime Sirloin Steak Sandwich 28.50
Prime Filet Mignon (8 oz.) 39.00
Au Poivre, Bearnaise, Mushroom or Red Wine Sauce . . .
Add 2.00
Viennese Turkey Schnitzel 19.50

KEENS CLASSICS
AND DRY-AGED ON PREMISE

Our Legendary Mutton Chop 51.00
Prime New York Sirloin 49.00

Prime T-Bone Steak 54.00
Prime Rib of Beef, King's Cut 58.00
Chateaubriand Steak for Two, with three sauces 118.00
Prime Porterhouse for Two 99.00
Prime Porterhouse for Three 140.00
Prime Filet Mignon (12 oz.) 54.00
Au Poivre, Bearnaise, Mushroom or Red Wine Sauce. . .
Add 2.00

STEAMED WHOLE MAINE LOBSTERS
YOU MAY CHOOSE FROM OUR TANK

Two, three, four or five pounds, and occasionally six Market

SIDE DISHES

Keens's Creamed or Sauteed Spinach	11.50
Carrots with Brown Butter	10.50
Fine String Beans	11.50
Sauteed Field Mushrooms	12.50
Steamed Asparagus	12.50
Pan-Roasted Broccoli and Cauliflower	11.00
Roasted Local Market Vegetables	12.50

POTATOES

Hand-Cut French Fries	10.00
Mashed Yukon Gold	10.00
Boiled Baby Potatoes with Parsley and Butter	9.50
Baked Idaho	9.00

18% voluntary gratuity will be added for parties of 6 or more.
The amount of gratuity may be changed and is at your discretion.