



Keens STEAKHOUSE

Est. 1885

LUNCH MENU

APPETIZERS

FRESH OYSTERS 1/2 DOZEN 24.00 DOZEN 42.00	MARYLAND LUMP CRAB CAKES 23.00
LITTLE NECK CLAMS ON THE HALF SHELL DOZEN 23.00	ICED SHRIMP COCKTAIL 25.00
CHILLED SEAFOOD TRAY 59.00	LOBSTER SALAD 27.00
OYSTERS, CLAMS, LOBSTER, SHRIMP	HALF LOBSTER WITH AVOCADO AND GRAPEFRUIT
LUMP CRAB COCKTAIL 26.00	CAESAR SALAD 15.00
CRISP CALAMARI SALAD 17.50	THICK-CUT SMOKED BACON 19.00
BUTTER LETTUCE HOUSE SALAD 12.50	ICEBERG LETTUCE WEDGES, BLUE CHEESE DRESSING 15.00
WITH BALSAMIC OR DIJON VINAIGRETTE	WITH CHOPPED TOMATOES AND BACON 4.00
TWICE BAKED VERMONT BLUE CHEESE PUFF 15.50	CHARRED SHISHITO PEPPERS 14.00

ENTREE SALADS

FRIED CHICKEN SALAD 22.00	BRAISED SHORT RIB SALAD 22.50
WITH BAYLEY HAZEN BLUE AND ENDIVES	WITH SHERRY-MUSTARD VINAIGRETTE AND GOAT CHEESE
KEENS'S COBB SALAD 26.50	LARGE GREEN SALAD 20.00
WITH SHRIMP, STEAK AND SMOKED CHICKEN	WITH GOAT CHEESE, AVOCADO AND TOMATOES
CAESAR SALAD 20.00	PRIME SIRLOIN STEAK SALAD (8 oz.) 33.00

STEAKS AND MEATS

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

PRIME RIB OF BEEF, ENGLISH CUT 41.00	PRIME SLICED SIRLOIN STEAK (8 oz.) 33.00
TWO DOUBLE LAMB CHOPS 49.00	PRIME SIRLOIN STEAK SANDWICH (8 oz.) 33.00
GEORGE'S TURKEY SCHNITZEL 23.00	PRIME FILET MIGNON (8 oz.) 46.00
	AU POIVRE, BEARNAISE, MUSHROOM OR RED WINE SAUCE 3.00
ROASTED BUTTERMILK CHICKEN 29.00	

KEENS'S CLASSICS

OUR LEGENDARY MUTTON CHOP 62.00	PRIME PORTERHOUSE FOR TWO 114.00
PRIME RIB OF BEEF, KING'S CUT 66.00	PRIME PORTERHOUSE FOR THREE 158.00
STEAMED MAINE LOBSTER AND FILET MIGNON 72.00	CHATEAUBRIAND STEAK FOR TWO, WITH THREE SAUCES 130.00
PRIME T-BONE STEAK 61.00	PRIME FILET MIGNON (12 oz.) 62.00
PRIME NEW YORK SIRLOIN 56.00	AU POIVRE, BEARNAISE, MUSHROOM OR RED WINE SAUCE 3.00

FISH AND SHELL FISH

AUTHENTIC DOVER SOLE 54.00	PAN-SEARED ARCTIC CHAR 33.00
SAUTEED JUMBO SHRIMP WITH SPINACH 33.00	

STEAMED WHOLE MAINE LOBSTERS

YOU MAY CHOOSE FROM OUR TANK

TWO, THREE, FOUR OR FIVE POUNDERS, AND OCCASIONALLY SIX MARKET
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SIDE DISHES

ROASTED LOCAL MARKET VEGETABLES 15.00	SAUTEED FIELD MUSHROOMS 15.00
CARROTS WITH BROWN BUTTER 13.00	KEENS'S CREAMED OR SAUTEED SPINACH 14.00
FINE STRING BEANS 13.00	PAN-ROASTED BROCCOLI AND CAULIFLOWER 14.00
STEAMED ASPARAGUS 15.00	

POTATOES

HAND-CUT FRENCH FRIES 12.00	BOILED BABY POTATOES WITH PARSLEY AND BUTTER 11.50
MASHED YUKON GOLD 12.00	BAKED IDAHO 10.50