



Keens STEAKHOUSE

Est. 1885

DINNER MENU

RAW BAR

FRESH OYSTERS 1/2 DOZEN 26.00 DOZEN 43.00	LITTLE NECK CLAMS ON THE HALF SHELL DOZEN 25.00
LINCOLN'S OYSTERS (30) 99.00 (50!) 140.00	LUMP CRAB COCKTAIL 28.00
LOBSTER SALAD 28.00	ICED SHRIMP COCKTAIL 26.00
HALF LOBSTER WITH AVOCADO AND GRAPEFRUIT	
CHILLED SEAFOOD TRAY 60.00	
OYSTERS, CLAMS, LOBSTER, SHRIMP	

APPETIZERS

OYSTERS ROCKEFELLER 24.00	BUTTER LETTUCE HOUSE SALAD 13.50
TWICE BAKED VERMONT BLUE CHEESE PUFF 16.00	WITH BALSAMIC OR DIJON VINAIGRETTE
MARYLAND LUMP CRAB CAKES 25.00	ICEBERG LETTUCE WEDGES, BLUE CHEESE DRESSING 16.00
THICK-CUT SMOKED BACON 26.00	WITH CHOPPED TOMATOES AND BACONN 5.00
CHARRED SHISHITO PEPPERS 15.00	CAESAR SALAD 15.50
	CRISP CALAMARI SALAD 19.50

KEENS'S CLASSIC DRY-AGED STEAKS AND MEATS

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

OUR LEGENDARY MUTTON CHOP 65.00	PRIME T-BONE STEAK 64.00
PRIME RIB OF BEEF, KING'S CUT 68.00	PRIME PORTERHOUSE FOR TWO 130.00
STEAMED MAINE LOBSTER AND FILET MIGNON 74.00	PRIME PORTERHOUSE FOR THREE 165.00
ROASTED BUTTERMILK CHICKEN 32.00	CHATEAUBRIAND STEAK FOR TWO, WITH THREE SAUCES 135.00
TWO DOUBLE LAMB CHOPS 57.00	PRIME FILET MIGNON (8 oz.) 51.00 (12 oz.) 65.00
PRIME NEW YORK SIRLOIN 59.00	AU POIVRE, BEARNAISE, MUSHROOM OR RED WINE SAUCE 3.00

FISH AND SHELL FISH

AUTHENTIC DOVER SOLE 58.00	PAN-SEARED ARCTIC CHAR 38.00
SAUTEED JUMBO SHRIMP WITH SPINACH 38.00	

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 MARKET VEGETABLES 16.00	SAUTEED FIELD MUSHROOMS 16.00
CARROTS WITH BROWN BUTTER 14.00	KEENS'S CREAMED OR SAUTEED SPINACH 15.00
FINE STRING BEANS 14.00	PAN-ROASTED BROCCOLI AND CAULIFLOWER 15.00
STEAMED ASPARAGUS 15.00	

POTATOES

HAND-CUT FRENCH FRIES 13.00	BOILED BABY POTATOES WITH PARSLEY AND BUTTER 12.50
MASHED YUKON GOLD 13.00	HASH BROWNS 13.00
BAKED IDAHO 10.50	