



FAMILY MADE

SALADS

BBQ CHICKEN SALAD ♦ 24

BBQ Chicken, Romaine, Black Beans, Tomato, Red Onion, Avocado, Cotija Cheese, Jalapeño, Cilantro, Crunchy Tortillas, BBQ Ranch

CRISPY CHICKEN CAESAR SALAD* ♦ 21

Pan-Fried Chicken Breast, Parmesan, Toasted Garlic Breadcrumbs

CHOPPED SALAD ♦ 18

Romaine Lettuce, Red Cabbage, Salami, Mozzarealla, Tomatoes, Cucumbers, Pepperoncini, Parmesan, Kalamata Olives, Basil Red Wine Vinaigrette

APPETIZERS

IPA POACHED JUMBO SHRIMP COCKTAIL ♦ 38

Smoky Cocktail Sauce, Fresh Grated Horseradish, Lemon

TUNA NACHO* ♦ 26

Ahi Tuna, Fresh Jalapeños, Avocado, Cilantro, Scallions, Wonton Chips, Sesame-Soy Vinaigrette

CRISPY CALAMARI ♦ 24

Shishito Peppers, Togarashi-Lime Aioli

BUFFALO WINGS ♦ 23

Bleu Cheese, Celery, Carrot Sticks

SMOKED BRISKET NACHOS ♦ 23

Smoked Brisket, Cheese Sauce, Sliced Jalapeños, Pico de Gallo, Sour Cream

POTATO PAVÉ FRIES ♦ 16

Crispy Layered Potatoes, Garlic Aioli

SOUP OF THE DAY ♦ 10

HANDHELDS

BEEF on WECK* ♦ 30

Shaved Rare Prime Rib, Atomic Horseradish, Carawy Bun, Au Jus

HONEY PEPPER PIMENTO CHICKEN SANDWICH ♦ 26

Buttermilk Fried Chicken Breast, Hot Honey Glaze, Pimento Cheese Spread, Dill Pickles, Butter Lettuce

CRISPY SHRIMP TACOS* ♦ 34

Chipotle Aioli, Jalapeño Lime Slaw, Fresh Avocado, Tortilla Chips, Tomatillo-Avocado Salsa

KETEL ONE BURGER* ♦ 29

Signature Steakhouse Patty, Medium Cheddar, Sriracha Spiced Bacon, Butter Lettuce, Sliced Tomatoes, Sesame Bun

STEAK SLIDERS* ♦ 33

Black Pepper Crusted, Caramelized Onions, Horseradish Cream, Brioche Bun

TURKEY MUSHROOM BURGER ♦ 30

Grilled Mushrooms & Onions, Swiss Cheese, Garlic Aioli, Toasted Wheat Grain Bun

ENTREES

GRILLED FILET MIGNON* ♦ 72

Smashed Potatoes, Creamed Spinach, Au Poivre Sauce

SEARED ORA KING SALMON* ♦ 46

Yuzu Glaze, Charred Bok Choy, Shiitake Mushrooms

ROASTED LEMON-ROSEMARY HALF CHICKEN ♦ 37

Smashed Garlic-Parmesan Potatoes, Sauteed Spinach

STEAK FRITES* ♦ 58

Grilled Skirt Steak, French Fries, Red Wine Vinaigrette

HERITAGE BABY BACK RIBS ♦ 42

Mesquite Smoked, Slow Roasted, Sweet and Spicy Slaw, French Fries, House Sauce

LASAGNA ROTOLO ♦ 33

Lasagna Bolognese Rolled and Breaded, Tomato Sauce, Garlic Cream Sauce

DESSERTS

CHOCOLATE HAZELNUT CAKE ♦ 13

Fresh Raspberries, Chocolate Sauce

LEMON ALMOND TART ♦ 13

Creme Anglaise, Citrus Zest

NEW YORK CHEESE-CAKE BRULEE ♦ 13

Caramel Sauce, Mint

SKILLET COOKIE ♦ 14

Warm Chocolate Chip Skillet Cookie, Vanilla Bean

**These items are cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Please alert your server of any dietary restrictions or allergies.*

Ketel One Club is a cashless venue.

SPECIALTY COCKTAILS

WEST SIDER ♦ 18

Ketel One Vodka, Passionfruit, Ripe
Lime & Pineapple Juices

BLACKBERRY SHAKE UP ♦ 18

Bulleit Bourbon, Blackberry Puree,
Ripe Lemon Juice

SHE'S A PEACH ♦ 18

Crown Royal Peach, Peach Puree,
Ripe Lime Juice, Ginger Beer

ESPRESSO MARTINI ♦ 18

Ketel One Vodka,
Borghetti Liqueur,
Mr. Black Coffee Liqueur,
Demerara Syrup, Cold Brew

DAMEN DASH ♦ 18

Don Julio Blanco Tequila,
Grapefruit Juice, Red Pepper Syrup,
Select Aperitivo

ROOKIE OF THE YEAR ♦ 18

Don Julio Blanco Tequila, Cointeau,
Blueberry Puree, Agave

RED AND BLACK MANHATTAN ♦ 18

Bulleit Rye, Avena,
Cherry Bitters

CHI-MOCHO ♦ 15

Sonoma County Cabernet Sauvignon,
Cherry Pepsi, Orange

WINES

SPARKLING & ROSÉ

Chateau D'Eclans Whispering Angel Rosé 15 ♦ 75
Provence, France

La Marca Prosecco 14 ♦ 65
Veneto, Italy

Moët & Chandon Brut Imperial – ♦ 130

Taittinger Brut La Francaise (375ml) – ♦ 75
Épernay, France

WHITE

Sonoma-Cutrer Chardonnay 19 ♦ 70
Sonoma County, California

St. Clair Sauvignon Blanc 17 ♦ 68
Marlborough, New Zealand

Castello Banfi San Angelo Pinot Grigio 15 ♦ 62
Toscana, Italy

Böen Chardonnay 14 ♦ 60
California

Rombauer Sauvignon Blanc – ♦ 115
Sonoma County, California

Sequoia Grove Chardonnay – ♦ 105
Napa Valley, California

RED

Quilt Cabernet Sauvignon 18 ♦ 85
Napa Valley, California

Smith & Hook Cabernet Sauvignon 17 ♦ 74
Central Coast, California

Pessimist by Daou Red Blend 16 ♦ 65
Paso Robles, California

Elouan Pinot Noir 14 ♦ 62
Oregon

Orin Swift 8 Years in the Desert – ♦ 115
Zinfandel Blend
California

Mullan Road Cellars by Cakebread – ♦ 105
Cabernet Sauvignon
Columbia Valley, Washington

Domaine Carneros Estate Pinot Noir – ♦ 105
California

Belle Glos Clark & Telephone Pinot Noir – ♦ 90
Santa Maria Valley, California

BEERS, ALES & ALTERNATIVES

16oz serving unless noted

PACKAGED

Corona Extra ♦ 14.25

Michelob ULTRA ♦ 13.25

Bud Light ♦ 13.25

Budweiser ♦ 13.25

3 Floyd's Zombie Dust ♦ 14.25

Half Acre Daisy Cutter ♦ 14.25

Blue Moon Belgian Wheat ♦ 14.25

Labatt Blue ♦ 14.25

Guinness ♦ 14.25

Miller Lite ♦ 14.25

CIDER

Angry Orchard Crisp Apple ♦ 14.25

ON TAP

Goose Island Hazy Beer Hug ♦ 14.25

Goose Island 312 ♦ 14.25

Kona Big Wave ♦ 14.25

Modelo Especial ♦ 14.25

3 Floyd's Alpha King ♦ 14.25

Dovetail Hefeweizen ♦ 14.25

Revolution Anti-Hero ♦ 14.25

Stella Artois ♦ 14.25

N/A & ZERO-PROOF

ROSEMARY'S GINGER MULE ♦ 13

Ritual Zero-Proof Gin,
Ripe Lime Juice, Ginger Beer

COZY BLANKET ♦ 13

Ritual Zero-Proof Agave, Pomegranate,
Cinnamon Syrup, Ripe Lime Juice

RITUAL PALMER ♦ 13

Ritual Zero-Proof Whiskey,
Sweet Tea, Ripe Lemon Juice,
Soda Water

MICHELOB ULTRA ZERO ♦ 13.25

N/A Lager, St. Louis, MO

CORONA N/A ♦ 14.25

N/A Mexican Lager, Mexico