

KEG AND BARREL

MISSISSIPPI'S PREMIER' BEER EMPORIUM

APPETIZERS

DON'S DEBRIS FRIES 12

handcut fries with slow cooked roast beef debris, cheddar jack & green onions served with horseradish sauce

CHIPS AND QUESO 7.50

warm chips & homemade queso topped with pico
add beef 3 | add salsa 2.50

SEAFOOD BREAD 15

Liedenheimer French bread, crawfish, shrimp, creamy queso, fried jalapenos, green onion

BOOGIE BOMBS 12

fried pimento cheese, pepper jelly, green onions

GREEK DIP DUO 10

homemade feta and hummus dip served with warm pita bread, fresh vegetables and homemade chips

ROYAL REDS MKT PRICE

half pound or pound served with warm butter and bayou mustard

THREE CHEESE CRAB DIP 14

lump crabmeat and a creamy three cheese blend served with fried bow tie pasta

STEAKS

Our steaks are cut in-house and seasoned with our special seasoning blend. Served with a house salad and choice of side

FILET 32.00

an 8 oz cut of tender Certified Angus Beef

RIBEYE 25.00

12 oz Certified Angus Beef, marbled for flavor and deliciously juicy

SIRLOIN 18.50

flavorful 8oz center cut sirloin

WAGYU STEAK 35

8oz premium American Wagyu beef raised in Snake River Eastern Idaho and highly marbled for exquisite flavor and tenderness

KB WAGYU GORGONZOLA 37.50

our 8oz signature wagyu steak topped with blackened shrimp, lump crab, gorgonzola and creole cream sauce

SALADS

Homemade Dressings: Honey Mustard, Ranch, Bleu Cheese, Thousand Island, Lemon-Walnut-Bleu-Cheese Vinaigrette, Balsamic Vinaigrette, Caesar

BUFFALO CHICKEN SALAD 12.50

fried chicken tenders tossed in buffalo, mixed greens, bleu cheese crumbles, tomatoes, carrots, red onions, celery, bleu cheese dressing

SPINACH TUNA SALAD* 15.50

ahi tuna steak, grilled to order, spinach, mandarin oranges, walnuts, red onions, bleu cheese crumbles and balsamic vinaigrette

SOY GINGER SALAD 12

soy glazed chicken, spinach, pickled cucumbers, mandarin oranges, red onions, tortilla strips and goat cheese tossed in soy ginger dressing

KB CAESAR SALAD 13

grilled chicken on romaine lettuce with shaved parmesan cheese, croutons and Caesar dressing

STEAKHOUSE SALAD 15

6oz medium sirloin over mixed greens with asparagus, tomatoes, onions, cotija cheese and croutons with lemon walnut bleu cheese vinaigrette

SHRIMP PESTO SALAD 15

grilled shrimp tossed in pesto, mixed greens, avocado, corn, sundried tomatoes, cotija, tortilla strips with walnut bleu cheese vinaigrette

OYSTERS

RAW OYSTERS*

cocktail sauce, mignonette, crackers

CHAR-GRILLED OYSTERS

dozen, house butter, garlic, parsley

MISSISSIPPI ROCKEFELLER

dozen, greens, smoked pork, cream cheese

OYSTERS ELOTE

dozen charred corn, fresh lime, cotija, mayo, tatin, cilantro

OYSTER TRIO

combination of our specialty oysters (four each):
Oyster Elote, Oyster Char-grilled & Rockefeller

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

STEAK SIDES: homecut fries, sweet potato fries, loaded baked potato, baked sweet potato with brown sugar cinnamon butter, cheese grits, house salad, caesar salad, spinach salad \$1.50 upcharge: asparagus or KB mac & cheese