

## APPETIZERS

- SHRIMP & CHICKEN CIGARS** \$6.95  
THIN TWISTS OF SHRIMP & CHICKEN WITH A SPICY PLUM DIPPING SAUCE
- WOOD STONE BAKED QUESADILLA** \$5.95  
SERVED WITH CHIPOTLE SOUR CREAM, GUACAMOLE & PICO DE GALLO  
**ADD GRILLED CHICKEN BREAST** \$7.95
- KELSEY'S NACHOS** \$6.95  
TORTILLA CHIPS, JACK & CHEDDAR CHEESE, PICO DE GALLO, JALAPENOS,  
SOUR CREAM & GUACAMOLE  
**ADD GRILLED CHICKEN BREAST** \$8.95
- SEARED AHI TUNA** \$7.95  
SEARED RARE ON A BED OF CRUNCHY ASIAN SLAW & CILANTRO PESTO SAUCE
- DEEP FRIED CALAMARI** \$8.95  
SERVED GOLDEN BROWN WITH HOT & SPICY TOMATO SAUCE
- CEVICHE** \$6.95  
CITRUS MARINATED SALMON, CUCUMBERS, RED ONIONS, CILANTRO & JALAPENOS
- SOUTHWESTERN EMPANADAS** \$4.95  
GRILLED CHICKEN & CORN, BLACK BEANS & ONIONS IN A CRISPY TORILLA ROLL
- POTATO SKINS** \$6.95  
SERVED WITH CHEESE, BACON, GREEN ONIONS AND SOUR CREAM
- DEEP FRIED ZUCCHINI** \$4.95  
SERVED GOLDEN BROWN WITH COOL RANCH DRESSING

## SOUPS

OUR SOUPS ARE MADE FRESH DAILY

- STEAK CHILI** \$5.95  
OUR OWN BLEND OF 100% PECHANGA PREMIUM BLACK ANGUS BEEF HAND CUT  
SIRLOIN, SPECIAL HERBS & SPICES, KIDNEY BEANS, SHREDDED CHEESE &  
CHOPPED RED ONIONS
- TORTILLA SOUP** \$4.95  
KELSEY'S SIGNATURE SOUP SERVED WITH FRIED CORN TORTILLA STRIPS &  
A DOLLOP OF SOUR CREAM
- CHEF'S SOUP OF THE DAY** \$4.95  
PLEASE ASK YOUR SERVER

## THE WING RING

SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE DRESSING & CELERY.

BARBECUE  
GRILLED GARLIC CILANTRO & LIME  
HONEY CHIPOTLE  
TRADITIONAL BUFFALO STYLE  
DYNAMITE  
GRILLED NITRO

6 WINGS \$6      12 WINGS \$11      18 WINGS \$16      24 WINGS \$20

## \*HABANERO BONELESS WINGS\*

SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE DRESSING & CELERY.

6 WINGS \$7      12 WINGS \$12      18 WINGS \$17      24 WINGS \$21

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE

## SALADS

SERVED WITH YOUR CHOICE OF HOMEMADE DRESSINGS, CAESAR, CHIPOTLE RANCH, 1000 ISLAND, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, LEMON CILANTRO, BLEU CHEESE OR RANCH

- KELSEY'S CAESAR** **\$7.95**  
CRISPY ROMAINE TOSSED WITH CAESAR DRESSING, HERB FOCACCIA CROUTONS & GRATED PARMESAN CHEESE, GARNISHED WITH CHICKEN & SHRIMP CIGARS  
**ADD GRILLED CHICKEN \$9.95      FRESH SALMON \$11.95**
- ASIAN CHICKEN SALAD** **\$9.95**  
GRILLED MARINATED CHICKEN, ASIAN GREENS & CRISPY WONTONS TOSSED IN HONEY-SOY DRESSING
- GRILLED SHRIMP SALAD** **\$10.95**  
MIXED BABY GREENS, CHERRY TOMATOES, THINLY SLICED PEARS & GRANNY SMITH APPLES, TOSSED IN RASPBERRY VINAIGRETTE
- COBB SALAD** **\$10.95**  
DICED TURKEY, HAM & BACON, CHOPPED TOMATOES, MAYTAG BLUE CHEESE, HARD COOKED EGG & AVOCADO TOSSED WITH YOUR CHOICE OF DRESSING
- WEDGE SALAD** **\$7.95**  
ICEBERG LETTUCE, MAYTAG BLEU CHEESE, CHOPPED BACON & CHOPPED TOMATOES
- TACO SALAD** **\$8.95**  
MARINATED SHREDDED BEEF OVER HEARTS OF ROMAINE, RED ONIONS, RADISHES & CHEESE TOSSED IN A SPICY TOMATO VINAIGRETTE SERVED IN A FRIED TORTILLA BOWL
- DINNER SALAD** **\$4.00**  
MIXED FIELD GREENS, CARROTS, CUCUMBER STRINGS, TOMATOES & CROUTONS WITH YOUR CHOICE OF DRESSING

## PASTA

- SEAFOOD FETTUCCINI** **\$16.95**  
GULF PRAWNS, ALASKAN HALIBUT & AHI TUNA SAUTÉED IN SPICY RED SAUCE
- FETTUCCINI ALFREDO** **\$11.95**  
THE CLASSIC TOPPED WITH PARMESAN CHEESE  
**ADD A GRILLED CHICKEN BREAST FOR \$2.00**  
**ADD 3 GRILLED OR CAJUN SHRIMP FOR \$6.00**
- SPAGHETTI & MEAT BALLS** **\$11.95**  
HOMEMADE SPICY MEAT BALLS & CLASSIC MARINARA
- ANGEL HAIR PASTA** **\$9.95**  
FRESH GARLIC & BASIL, DICED TOMATOES & SHAVED PARMESAN CHEESE

**ADD A CUP OF SOUP OR SMALL DINNER SALAD FOR \$2.50.**

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## SANDWICHES

ALL SANDWICHES & BURGERS SERVED WITH YOUR CHOICE OF FRENCH FRIES, SLICED VINE RIPENED TOMATOES, SLICED FRUIT OR KELSEY'S OWN CUCUMBER & TOMATO SALAD.  
ADD A CUP OF SOUP OR SMALL DINNER SALAD FOR \$2.50

ANY SANDWICH \$7.95

### PHILLY CHEESE STEAK OR CHICKEN CHEESE STEAK

TENDER SLICED BEEF OR MARINATED GRILLED CHICKEN, MUSHROOMS, BELL PEPPERS & ONIONS TOPPED WITH SWISS CHEESE ON TOASTED HOAGIE ROLL

### GRILLED RUEBEN

A CLASSIC WITH OUR OWN HOUSE CURED CORNED BEEF, SAUERKRAUT, SWISS CHEESE & 1000 ISLAND DRESSING ON GRILLED MARBLE RYE

### GRILLED CHICKEN SANDWICH

MARINATED CHICKEN BREAST ON A TOASTED HOAGIE ROLL, WITH APPLE WOOD SMOKED BACON, SWISS CHEESE, RANCH DRESSING, LETTUCE & TOMATO

### CLUB SANDWICH

TRIPLE DECKER WITH HAM, ROASTED TURKEY & APPLE WOOD SMOKED BACON FINISHED WITH LETTUCE & TOMATO ON YOUR CHOICE OF BREAD

### FISH TACOS

BEER BATTERED WHITE FISH IN SOFT CORN TORTILLAS

### SPICY CHICKEN GUACAMOLE WRAP

TENDER GRILLED SEASONED CHICKEN BREAST, SPRING MIX, GUACAMOLE & SPICY SAUCE WRAPPED IN A SUNDRIED TOMATO BASIL TORTILLA

### SMOKED BEEF TRI TIP SANDWICH

TENDER SHAVED BEEF TRI TIP PILED HIGH WITH SMOKED MOZZARELLA ON A TOASTED HOAGIE ROLL

### RIB EYE STEAK SANDWICH

**\$13.95**

TENDER RIB EYE SERVED ON GRILLED HOAGIE ROLL WITH HORSERADISH MAYONNAISE & BEER BATTERED ONION RINGS

## BURGERS

ALL OF OUR BURGERS ARE MADE WITH OUR VERY OWN 100% PECHANGA PREMIUM BLACK ANGUS BEEF.

### THE WEIGH-IN \$24.95

2 ½ LBS. BLACK ANGUS BEEF PATTY SERVED ON A 1 ½ LB. FRESHLY BAKED SESAME, POPPYSEED & ONION BUN, GARNISHED WITH LETTUCE, TOMATOES, SECRET SAUCE & SIX SLICES OF YOUR FAVORITE CHEESE COMPLETE WITH A ½ LB. OF FRENCH FRIES

**A MONSTER THAT LASTS THE WHOLE GAME**

### CREATE YOUR OWN BURGER

**\$6.95**

START WITH AN 8 OZ. BLACK ANGUS BEEF PATTY & CREATE  
ADD YOUR CHOICE OF THE FOLLOWING ITEMS FOR 50 CENTS EACH

APPLE WOOD SMOKED BACON	GUACAMOLE	BARBECUE SAUCE	MOZZARELLA CHEESE
GORGONZOLA CHEESE	SWISS CHEESE	CHEDDAR CHEESE	PEPPER JACK CHEESE
CHARRED JALAPENOS	ONION RINGS	SAUTEED ONIONS	MUSHROOMS

OR ANYTHING THAT YOU CAN THINK OF THAT WE CAN FIND IN THE KITCHEN

### BLACK AND BLEU BURGER

**\$8.95**

8 OZ. BLACK ANGUS BEEF PATTY, MAYTAG BLEU CHEESE & FRESH CRACKED BLACK PEPPER

### THE TOP DOG DOUBLE BURGER

**\$10.95**

TWO 8 OZ. BLACK ANGUS BEEF PATTIES, CHEDDAR & SWISS CHEESE, APPLE WOOD SMOKED BACON & GRILLED MUSHROOMS

### TJ BURGER

**\$8.25**

8 OZ. BLACK ANGUS BEEF PATTY TOPPED WITH PEPPER JACK CHEESE, BACON, GUACAMOLE & CHARRED JALAPENOS

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## PIZZA

YOUR CHOICE OF TRADITIONAL CRUST OR PIZADILLA STYLE (TORTILLA PIZZA)

<b>MARGHERITA PIZZA</b>	<b>\$9.95</b>
SWEET MARINARA SAUCE, FRESH SLICED TOMATOES & SHREDDED MOZZARELLA	
<b>BARBECUE SMOKED CHICKEN PIZZA</b>	<b>\$10.95</b>
GRILLED CHICKEN, CARAMELIZED ONIONS, TOMATOES, BBQ SAUCE, STILTON CHEESE & SMOKED MOZZARELLA	
<b>PEPPERONI PIZZA</b>	<b>\$10.95</b>
AMERICA'S FAVORITE	
<b>MEAT LOVERS PIZZA</b>	<b>\$11.95</b>
ITALIAN SAUSAGE, PEPPERONI, PROSCUITTO & SHREDDED MOZZARELLA	
<b>HAWAIIAN PIZZA</b>	<b>\$10.95</b>
SMOKED HAM, GRILLED PINEAPPLE & SHREDDED MOZZARELLA	

## BIG TEAM PIZZA

KELSEY'S GIGANTIC 20" SPECIALTY PIZZA FEEDS THE WHOLE TEAM  
YOUR CHOICE OF BARBECUE SMOKED CHICKEN, PEPPERONI,  
MEAT LOVERS, HAWAIIAN OR MARGHERITA  
**\$16.95**

## SPECIALTIES

<b>PAN FRIED CHICKEN</b>	<b>\$14.95</b>
SMOTHERED IN A ROASTED CORN CREAM GRAVY SERVED WITH MASHED POTATOES & A HONEY BLACK PEPPER BISCUIT	
<b>MACADAMIA CRUSTED ALASKAN HALIBUT</b>	<b>\$18.95</b>
GRILLED PINEAPPLE GLAZE OVER PAN SEARED MACADAMIA CRUSTED HALIBUT SERVED WITH STEAMED JASMINE RICE	
<b>FISH N CHIPS</b>	<b>\$11.95</b>
BEER BATTERED WHITE FISH SERVED WITH A TANGY REMOULADE SAUCE	
<b>ALE ROASTED CHICKEN</b>	<b>\$13.95</b>
CHICKEN BREAST WITH BROWN ALE REDUCTION & SHITAKE MUSHROOMS SERVED OVER MASHED POTATOES	
<b>SHRIMP DIABLO</b>	<b>\$18.95</b>
CHIPOTLE MARINATED JUMBO PRAWNS, ANGEL HAIR PASTA & PINE NUTS IN A CREAMY PESTO SAUCE	
<b>DAILY SEAFOOD SPECIAL</b>	<b>MARKET PRICE</b>
ASK YOU'R SERVER ABOUT TODAY'S SPECIAL	

**ADD A CUP OF SOUP OR SMALL DINNER SALAD FOR \$2.50.**

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# STEAKS & SMOKE HOUSE

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER.

SMOKE HOUSE ITEMS ARE HOUSE SMOKED USING KELSEY'S SECRET RECIPES.

*Pechanga Premium Black Angus Beef is proudly served in all of Kelsey's beef dishes and is made from 100% hormone-free, purebred Black Angus cattle. The one-of-a-kind marbling and the 28-day wet aging process create a succulent product vastly superior to even the best cuts carried in the finest restaurants. Ask your server about taking home a box for that backyard barbecue or culinary masterpiece you have in mind. Brochures and prices are available upon request.*

BEEF TENDERLOIN "THE FILET" A 7 OZ. FILET	\$22.95
NEW YORK STRIP STEAK A 12 OZ. STRIP LOIN	\$22.95
EXTRA INNINGS A 20 OZ. BONE-IN RIB EYE TOPPED WITH FRIED SWEET ONIONS	\$24.95
RIB EYE STEAK A 12 OZ. CENTER CUT	\$23.95
TOP OF THE 9 <sup>TH</sup> TOP SIRLOIN A 10 OZ. TOP SIRLOIN	\$17.95

MARINATED FLAT IRON A 12 OZ. FLAT IRON FLAVORED WITH CUMIN, GARLIC, SEA SALT, BLACK PEPPER & OLIVE OIL	\$16.95
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BARBECUE RIBS (WHOLE PIG) DRY-RUBBED, HICKORY SMOKED, ST. LOUIS STYLE PORK RIBS BASTED WITH OUR ORIGINAL BARBECUE SAUCE	\$17.95
BARBECUE RIBS & HALF CHICKEN A HALF RACK OF OUR DRY-RUBBED, HICKORY SMOKED, ST. LOUIS STYLE PORK RIBS & SMOKED HALF CHICKEN, BOTH BASTED WITH OUR ORIGINAL BARBECUE SAUCE	\$18.95
SMOKED HALF CHICKEN BASTED WITH OUR ORIGINAL BARBECUE SAUCE	\$12.95
SMOKED PORK CHOP SERVED WITH OUR ORIGINAL BARBECUE SAUCE & TOPPED WITH FRIED SWEET ONIONS	\$12.95
SMOKED SALMON FILLET SERVED WITH A HONEY-SOY GLAZE	\$17.95

## CHOICE OF ONE SIDE

SAUTÉED SEASONAL VEGETABLES  
MASHED POTATOES  
STEAMED JASMINE RICE  
SAUTÉED MUSHROOMS

BEER BATTERED ONION RINGS  
SAUTÉED SWEET ONIONS  
FRIED SWEET ONIONS  
STEAK FRIES

ADD A CUP OF SOUP OR SMALL DINNER SALAD FOR \$2.50.

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# DESSERTS

\$5.95 EACH

## CARAMELIZED APPLE TART

A WARM CRISPY, BUTTERY PUFF PASTRY CRUST WITH STICKY TART APPLES & VANILLA ICE CREAM

## CHOCOLATE DOME CAKE

RICH DOUBLE LAYERED CHOCOLATE CAKE WITH A THICK LAYER OF THE FINEST BELGIAN CHOCOLATE DRIZZLED WITH A FRESH BERRY SAUCE

## CHOCOLATE BROWNIE

SERVED À LA MODE WITH FRESH BERRY SAUCE

## CHOCOLATE CHIP CHEESECAKE

CREAMY CHEESECAKE PACKED WITH SEMI-SWEET CHOCOLATE CHIPS ON TOP OF AN "OREO" COOKIE CRUST, TOPPED WITH A LAYER OF RICH CHOCOLATE GANACHE

## STRAWBERRY BANANA CREAM PIE

RICH & CREAMY WITH STRAWBERRIES & BANANAS INSIDE

## STRAWBERRY SHORTCAKE

FRESH STRAWBERRIES, WHIPPED CREAM & STRAWBERRY SAUCE SPILLING OVER A WARM POPPY SEED BISCUIT

## PEACH COBBLER

FRESH PEACHES WITH A WALNUT STRUESSEL TOPPING SERVED À LA MODE

## WINDMILL MUDD PIE

\$10.50

FROZEN "OREO" COOKIE CRUST LAYERED WITH CHOCOLATE & VANILLA ICE CREAM & PEANUT BUTTER. GARNISHED WITH WHIPPED CREAM, CHOCOLATE SAUCE & PEANUTS

# SPECIALTY COFFEES & AFTER DINNER DRINKS

ESPRESSO    SINGLE    \$1.75    DOUBLE    \$2.50

LATTE OR CAPPUCCINO    \$3.50

KELSEY'S VANILLA CREAM    \$7.00

A GREAT BLEND OF COFFEE, KAHLUA, STOLI VANILLA VODKA, BAILEY'S IRISH CREAM & MILK. SERVED STEAMING HOT OR REFRESHINGLY CHILLED

COCOA MOCHA    \$8.25

INDULGE IN A WARM CUP OF COCOA & COFFEE WITH CAPTAIN MORGAN'S SPICED RUM, KAHLUA & COCONUT CREAM TOPPED WITH A DOLLOP OF WHIPPED CREAM

KELSEY'S COFFEE    \$5.00

A TANTALIZING BLEND OF COFFEE, GODIVA LIQUEUR & BAILEY'S IRISH CREAM

BAILEY'S COFFEE    \$5.00

A BLEND OF COFFEE & BAILEY'S IRISH CREAM

DON PEDRO    \$5.00

A DELICIOUS BLEND OF IRISH WHISKEY, KAHLUA & VANILLA BEAN ICE CREAM

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