

APPETIZERS

Soup of the Day cup 5.50 Onion Soup 8.50

Stuffed Tomato Crown fresh beefsteak tomato stuffed with shrimp salad 13

Steak Tid Bits sautéed morsels of filet mignon & caramelized onions—served with a three cheese dipping sauce 10

Hummus with pita bread 9

Artichoke & Spinach Dip with garlic crostini 11

Wings BBQ, mild, specialty dry rub, bbq dry rub mango habanero dry rub, hot, & buffalo dry rub half dozen 8, Dozen 15, 25 wings 29, 50 wings 52

Crispy Calamari choice of marinara, buffalo, general Tso or Cajun spiced with blue cheese dressing 13

Potato Skins topped with cheddar & mozzarella cheese, bacon, scallions, sour cream & pico de gallo 9

Triple Decker Quesadilla pepperjack & cheddar, sour cream, guacamole & pico de gallo 11 add chicken or pulled pork 12, shrimp or steak 15

Bread & Water Served Upon Request



FLATBREADS

Steak Pizza, shaved prime steak with crumbled blue cheese & crispy Vidalia onion strings 15

Pig & Fig, dried fig, prosciutto, goat cheese, aged balsamic 14

Veggie Pizza, with pesto sauce, fresh plum tomatoes, spinach, red onions, mushrooms, eggplant & parmesan cheese 12

Classic Margherita, fresh sliced tomato, fresh mozzarella cheese & fresh basil 11

Create your own 9 (pepperoni, ham, bacon, sausage, peppers, jalapenos, onions, chicken, mushrooms, roasted peppers, black olives, fresh mozzarella) 1.25 each

SALADS

Add Grilled Chicken 7, Salmon 14, Shrimp 12, Crab Cake 14, Sirloin Steak 14 Grilled Portobello 7

Caesar, romaine hearts, parmesan, croutons 10

Cranberry, arugula, pecans, feta, cranberry vinaigrette 10

House Salad, mesclun mix, candied pecans, blue cheese, tomatoes, balsamic 9

Kale Chopped Salad, granola, grapes, apple, toasted pumpkin seeds, goat cheese, apple cider honey Dijon vinaigrette 11

Cobb Salad, egg, bacon, crumbled blue cheese, avocado, tomato, blue cheese dressing 13

RAW BAR

Oysters on the Half Shell 3 each

Shrimp Cocktail 4.25 each

Clams on the Half Shell 2.50 each

Chilled Seafood Platter 23 per person (Shrimp Cocktail, Clams, Oysters, Lobster)

GK's Kids

8.50

(under 10 years old)

Cheeseburger Sliders

Mac & Cheese

Cheese Pizza

Chicken Fingers

Penne w/butter or marinara

Mozzarella Sticks

Choice of fruit, veggies or fries

GK's Sides

Fries 6

Mashed Potatoes 5

Disco Fries 7

Coleslaw 4.50

Mac & Cheese 5.50

Fresh Fruit 4.50

Seasonal Vegetables 4.50

Sweet Potato Fries 5

Baked Potato 8

Truffle Fries 7

with pecorino Romano cheese

Handmade Burgers

GK's Burger, Vermont white cheddar, bacon "jam", caramelized onions 14

Kobe Beef Burger, topped with smoked Nueske bacon, Monterey Jack cheese, lettuce, tomato & onion, with a side of truffle fries 20

Lamb Burger, spinach, red onion, feta, tzatziki 14

Turkey Burger, pico de gallo, guacamole, Havarti 13

Create Your Own Burger, 12

Toppings 1.25 each: bacon, Havarti, pepper jack, swiss, American, onions, mushrooms, pico de gallo, avocado, jalapenos, fried egg, olives, roasted peppers

Mains

add house salad 6

Open Faced Turkey, sliced turkey breast, mashed potatoes, cranberry sauce, gravy 15

GK's Lobster Roll, New England style, top loader roll, fries 25.50

Fish & Chips, beer battered cod fillet, French fries, tartar sauce 17

USDA Prime Sirloin Au Poivre, sirloin crusted with black peppercorn, served with steak fries, fresh vegetables & green peppercorn cognac cream sauce 30

Sweet Potato Crusted Salmon, with mashed potatoes, broccolini & honey-maple glaze 25

Chicken Parmesan, breaded chicken breast, pomodoro sauce, mozzarella, linguine 19

Red Dog Bayou Scampi or Alfredo, jumbo shrimp, blackened chicken, andouille sausage, peppers, onions, garlic, olive oil, penne pasta 23

Balsamic Chicken, pan seared breast of chicken layered with fresh mozzarella, artichoke hearts, roasted red peppers, basil, balsamic glaze & mashed potatoes 23

Cavatelli Pasta, with sweet & spicy Italian sausage, broccoli rabe & light garlic white wine sauce 23

Baby Back Ribs, hickory smoked in house, BBQ sauce, fries 24 full 16 half

GK's Meatloaf, mashed potatoes, seasonal vegetables, Red Dog glaze 14

Regina's Famous Chicken Pot Pie, slow cooked chicken with carrots, celery, pearl onions, potatoes and puff pastry 23

Shakes

6

Chocolate

Vanilla

Strawberry

Coffee

Stewarts

Bottles 3

Birch Beer

Orange N Cream

Cream Soda

Root Beer

Diet Root Beer

Black Cherry

Keller Special New York Sirloin Steak 48

Prime Porterhouse 49

Filet Mignon 42

Petite Filet Mignon 36

Blackened Delmonico Chop 49

Veal Rib Chop 42

Prime Rib 42

Prime T-Bone 49

GK'S Sliced Tenderloin 37

All of our steaks are hand selected from the top 2% of ALL USDA prime graded beef in the country. Steaks are dry aged on site and hand cut by our butcher

20% gratuity for parties of 8 or more and Plate Sharing Charges of \$5 will be added automatically. Please alert your server of any food allergies prior to ordering



The Host to Most of New Jersey

The True Adventures of G.K. — Gerard "Rod" Keller
 or
 A Lesson in the Art of Hospitality

Not just anyone can become "The Host to Most of New Jersey." In order to earn that title, you need to be a master of hospitality, a brilliant entrepreneur, a pillar of the community, the life of the party and a very special man. In other words, you need to be G.K.

Gerard "Rod" Keller, also known as G.K., opened the original "Rod's" in West Orange in 1936 with just \$500, as America was shaking itself loose from the Great Depression. He sold nickel beer and his legendary sliced tenderloin for 75 cents. Of course, the food was delicious, with generous portions always cooked to perfection. But what kept people coming back was the hospitality of G.K. himself.



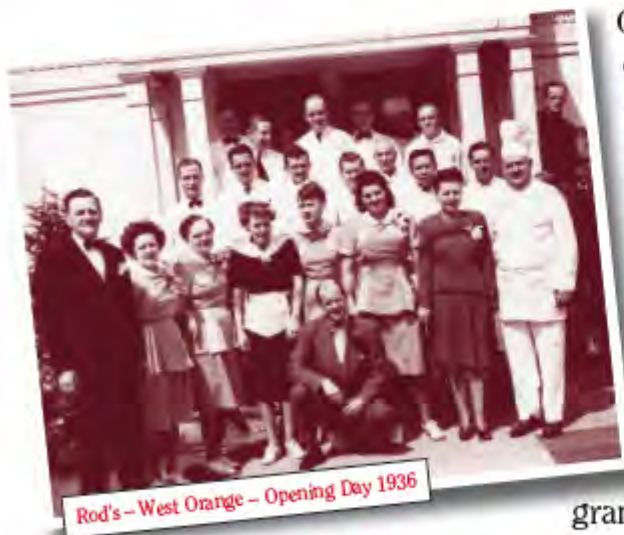
Rod's Shadowbrook 1960

G.K. was one of those people who knew how to make an impression. With his larger-than-life personality, you'd find him holding court at Rod's every night—including weekends—dressed to the nines, right down to his signature black and white shoes.

G.K. was also an avid collector of antiques, so when the time came to launch his next restaurant—Rod's 1890's Ranch House—he had a brilliant idea to make it stand out. He purchased and restored two turn-of-the-century Pullman Parlour Cars, and made them the centerpiece of the restaurant. Simply put, it was a spectacular success. Rod's 1890's Ranch House quickly became a New Jersey icon. In 1998, the establishment underwent a complete renovation and reinvention. The result: a legendary steakhouse for the new millennium—Rod's Steak and Seafood Grille—winner of the prestigious Five Star Diamond Award from The American Academy of Hospitality Sciences.



G.K.



Rod's - West Orange - Opening Day 1936

Over the years, G.K.'s gift for hospitality and world-class food led to the openings of several other beloved New Jersey establishments, including Rod's Shadowbrook in Shrewsbury, The Acres in Whippany and Rosie O'Grady's in Eatontown.

The secret to G.K.'s success was simple. He knew how to make everybody around him feel warm, welcome and happy. His philosophy was "Make people feel special, and they'll keep coming back." And for more than 40 years, with multiple establishments throughout New Jersey, that's exactly what he did.

As we celebrate our 75th year in business, the loving family of G.K.—including his seven children, 33 grandchildren and more than 42 great-grandchildren—is proud to give new life to the original Rod's Ranch House as we dedicate GK's Red Dog Tavern to our dad...Gerard "Rod" Keller, aka G.K.



Rod's Ranch House 1951