

The Kiepersol Difference

We proudly serve the finest products available and serve the most tender and perfectly aged beef available. Each serving of beef is hand-cut and trimmed to meet our standards of excellence. Our seafood is fresh, never frozen, to ensure full, fresh flavor. All of our sauces are served on the side. We take great pride in offering our menu. Please enjoy!

Appetizers

Kiepersol Shrimp Cocktail

Four chilled jumbo shrimp served with Kiepersol cocktail sauce 13.95

Duck "Cigars"

Fried wraps filled with shredded duck, chopped jalapeño and cilantro served with fruit relish and plum sauce 10.25

Jumbo Lump Crab Cakes

Presented on southwestern jicama slaw and smoked tomato remoulade 12.95

Oysters Rockefeller

Oysters on the half-shell topped with fresh herbs, spinach, bacon and bread crumbs baked in a rich butter sauce 13.95

Salads

Kiepersol House Salad

Baby greens, spiced pecans and cranberries topped with a roasted tomato, Texas basil goat crème cheese and pecan-balsamic vinaigrette 7.95

Classic Caesar Salad

Whole romaine leaves topped with our traditional Caesar dressing and optional anchovy filets 7.95

Warm Spinach Salad

Fresh baby spinach tossed with warm bacon dressing and grated eggs 7.50

Soup

Kiepersol Lobster Bisque

Homemade lobster stock, tomatoes, and cream garnished with fresh lobster meat and crème fraiche 7.95

Please ask your server about our children's menu items.

Please, no separate checks.

In South Africa during the Boer War of 1900, British soldiers were witnessed running from a lion through an open grass field toward a single-trunk tree shouting, "Kiepersol, Kiepersol, Kiepersol!" The Boers who saw the soldiers climb to safety named the tree "Kiepersol". Years later, the Boers realized the soldiers were actually yelling, "we hope the tree will 'keep us all'." Since that time, the tree has symbolized strength, integrity, and for a short time, "home" for a few fortunate soldiers.

Kiepersol Estates

RESTAURANT

Experience Excellence

All entrées are served with your choice of lyonnaise potatoes, baked potato, garlic mashed potatoes, or white rice.

The Finest Hand-cut Steaks and Chops

Simply seasoned with salt & pepper and grilled to order

Filet Mignon

6-ounces 28.95 | 10-ounces 33.95

Rib-eye

16-ounces 39.95

New York Strip

Center-cut 16-ounces 37.95

Colorado Lamb Chops

Two 8-ounce loin chops 30.95

Fresh Seafood

Seabass

Your choice of pistachio or crab crust with a white wine butter sauce 28.95

Black Pepper and Honey Glazed Salmon Filet

with a side of honey Chardonnay butter sauce 24.95

Shrimp Sauté

Jumbo shrimp sautéed with fresh garlic, diced tomatoes, and mushrooms tossed with angel hair pasta in a lemon-butter sauce 24.95

Lobster Tail a la carte

Market Price

Sauces

Cognac Cream, Béarnaise, Hollandaise, or Peppercorn Cream Sauces served on the side, available with any entrée 1.95

Desserts

Bananas Foster

Sautéed bananas, brandy, brown sugar and banana liqueur over vanilla ice cream, prepared tableside 8.00

Cherries Jubilee

Luscious cherries and cherry liqueur flambéed at your tableside, served over vanilla ice cream 8.00

Poultry

Chicken Kiepersol

Two boneless-skinless breasts dusted with bread crumbs and spices served with a white wine butter sauce 22.95

Vegan

Vegan 'Steak'

A delightful vegetable grilled 'steak' comprised of mushrooms, asparagus, broccoli cauliflower and carrots served with a champagne lemon sauce 25.95

Sides

A two-person serving of Creamed Spinach, Sautéed Mushrooms, Asparagus, Green Beans, Creamed Corn, or Mixed Vegetables 3.95 each

Lobster Stuffing

A lobster meat, mushroom and Béarnaise sauce stuffing available with any entrée 6.95

Kiepersol Chocolate Cake

Our famous molten chocolate bliss served with vanilla ice cream, please order with main course 6.00

Crème Brûlée

Crystalline sugar tops a silky smooth custard 5.00

Ask about our wine list, tea menu and after dinner drink selections.