

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

Duck "Cigars"

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

Beef Kabobs

Two skewers of prime beef on a bed of white rice with mushrooms

Calamari Rings

Crispy fried calamari with chipotle dipping sauce

Jumbo Lump Crab Cakes

Presented on southwestern jicama slaw and smoked tomato remoulade

Salads

Kiepersol House Salad

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

Classic Caesar Salad

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

Warm Spinach Salad

Fresh baby spinach tossed with warm bacon dressing and grated eggs

Soups

Kiepersol Lobster Bisque

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

**Ask your server about
the soup of the day**

Sides

Creamed Spinach, Sautéed Mushrooms, Asparagus, Green Beans, Creamed Corn, or Mixed Vegetables

Please, no separate checks.

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

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, twice baked potato, mashed potatoes, or white rice.

The Finest Hand-cut Steaks and Chops

Seasoned with salt & pepper and grilled to order

Filet Mignon

6-ounces | 10-ounces

Rib-eye

16-ounces

New York Strip

Center-cut 16-ounces

Colorado Lamb Chops

Two 8-ounce loin chops

Surf 'n' Turf

Six ounce or ten ounce filet served with a six ounce cold water Australian lobster tail and clarified butter

Stuffed Tenderloin

Signature Item

Ten ounce filet of beef stuffed with lobster meat and mushrooms, topped with Béarnaise sauce

Fresh Seafood

Seabass

Your choice of pistachio or crab crust with a white wine butter sauce, served with mixed vegetables

Stuffed Halibut

Alaskan halibut stuffed with shrimp, celery, onions and breadcrumbs, topped with a caper butter sauce and served with asparagus

Black Pepper and Honey Glazed Salmon Filet

with a side of honey Chardonnay butter sauce, served with mixed vegetables

Shrimp Sauté

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

Almond Crusted Flounder

Tender flounder baked in an almond crust, served with green beans

Lobster Tail a la carte

Poultry

Chicken Kiepersol

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

Teriyaki Baked Chicken

Teriyaki glazed chicken served with green beans

Sauces

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

Desserts

Bananas Foster

prepared tableside

Cherries Jubilee

prepared tableside

Kiepersol Chocolate Cake

White Chocolate Cheesecake

optional strawberry topping

Crème Brûlée