

# KIRBY'S STEAKHOUSE

est. 1954

## APPETIZERS

- Fried Pickles | \$10
- Fried Asparagus | \$25  
*Béarnaise, Jumbo Lump Crab*
- Baked Boursin Cheese | \$15
- Potato Chip Crusted Calamari | \$19
- Maryland Style Crab Cake | \$35
- Lobster Cargot | \$29  
*Lobster Cream Sauce*
- Grilled Tequila Shrimp | \$20  
*Cilantro Lime Sauce*
- Jumbo Shrimp Cocktail | \$20
- Snow Crab Claws | \$28  
*Served Chilled or Hot Scampi Style*
- Grilled Lamb Chops | \$22  
*Button Mushroom Sauce*
- Beef Carpaccio | \$20  
*Capers, Shallots, White Truffle Oil & Dijon Cream Sauce*

## SOUP & SALAD

- Soup of the Day | \$5
- French Onion Soup | \$10
- Caesar Salad | \$11
- Blue Cheese Wedge | \$12
- Beefsteak Tomato Salad | \$12
- Beefsteak Caprese | \$12
- Kirby's Chopped Salad | \$12  
*Iceberg Lettuce, Granny Smith Apples, Tomatoes, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Signature Bleu Cheese Dressing*
- Seafood Salad | \$20  
*Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Onion, Kirby's Garlic Dressing*

## ENTRÉES

*All entrées come with your choice of house salad or soup of the day.*

24 oz. PRIME COWBOY CUT RIBEYE | \$65

18 oz. ANGUS RIBEYE | \$52

16 oz. PRIME NY STRIP | \$55

CENTER CUT FILET MIGNON

7 oz. | \$46    10 oz. | \$52

PEPPER STEAK

7 oz. | \$49    10 oz. | \$55

ROQUEFORT FILET

7 oz. | \$49    10 oz. | \$55

STEAK & CAKE | \$55

*5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc*

PEPPER CRUSTED LAMB CHOPS | \$48

*Button Mushroom Sauce*

CHICKEN FLORENTINE | \$25

*Creamed Spinach, Button Mushroom Sauce*

## SEAFOOD

CEDAR PLANK SALMON | \$40

*Sauce Beurre Blanc*

PAN ROASTED SEA BASS | \$45

*Basil Oil, Harissa Sauce, Lobster Risotto*

OVEN-BAKED REDFISH | \$40

*Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts*

ALASKAN KING CRAB LEGS | MP

SOUTH AFRICAN COLD WATER LOBSTER TAIL | MP

## ENHANCEMENTS

- Cognac Pepper Sauce,  
Béarnaise, Roquefort | \$3
- Scampi Lobster Tail | \$35
- Grilled or Blackened Shrimp | \$9
- Jumbo Lump Crab Oscar | \$21
- Lobster Oscar | \$25

---

- COMPOUND BUTTERS
- Black Truffle & Foie Gras | \$18
- Black Truffle | \$15
- Citrus | \$7
- Black Garlic | \$8
- Smoked Jalapeño & Blue Cheese | \$10

## À LA CARTE

- Mac & Cheese | \$12
- Jalapeño Bacon Mac & Cheese | \$12
- Lobster Mac & Cheese | \$26
- Lobster Risotto | \$22
- Mushroom Risotto | \$12
- French Fries | \$10
- Susie's Mashed Potatoes | \$10
- Au Gratin Potatoes | \$12
- Baked Potato | \$10
- Sautéed Spinach | \$10
- Creamed Spinach | \$12
- Sautéed Broccoli | \$10
- Bacon Brussels Sprouts | \$12
- Sautéed Mushrooms | \$12
- Asparagus | \$12
- Grilled Zucc

