

KIRBY'S STEAKHOUSE

est. 1954

APPETIZERS

- Pickle Chips | \$13
- Fried Mushrooms | \$10
- Fried Asparagus | \$25
Béarnaise, Jumbo Lump Crab
- Baked Boursin Cheese | \$15
- Potato Chip Crusted Calamari | \$21
- 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 | \$26
Button Mushroom Sauce
- Beef Carpaccio | \$20
Capers, Shallots, White Truffle Oil & Dijon Cream Sauce

SOUP & SALAD

- Soup of the Day | \$5
- French Onion Soup | \$12
- Caesar Salad | \$12
- Bleu Cheese Wedge | \$14
- Beefsteak Tomato Salad | \$12
- Beefsteak Caprese | \$12
- Kirby's Chopped Salad | \$14
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 RIB-EYE | \$76
- 18 oz. ANGUS RIB-EYE | \$60
- 16 oz. PRIME NY STRIP | \$67
- CENTER CUT FILET MIGNON
7 oz. | \$48 10 oz. | \$54
- PEPPER STEAK
7 oz. | \$50 10 oz. | \$56
- ROQUEFORT FILET
7 oz. | \$50 10 oz. | \$56
- STEAK & CAKE | \$57
5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc
- PEPPER-CRUSTED LAMB CHOPS | \$51
Button Mushroom Sauce
- CAJUN CHICKEN PASTA | \$27
Linguine, Sun-Dried Tomato Sauce, Mushrooms, Onions, Bell Pepper

SEAFOOD

- CEDAR PLANK SALMON | \$43
Sauce Beurre Blanc
- PAN-ROASTED SEA BASS | \$51
Basil Oil, Harissa Sauce, Lobster Risotto
- OVEN-BAKED REDFISH | \$44
Hazelnut, Parmesan-Encrusted, Beurre Blanc, Haricot Verts
- ALASKAN KING CRAB LEGS | MP
- SOUTH AFRICAN COLD WATER LOBSTER TAIL | MP

ENHANCEMENTS

- Cognac Pepper Sauce,
Béarnaise, or 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 & Bleu Cheese | \$10

À LA CARTE

- Mac & Cheese | \$12
- Jalapeño Bacon Mac & Cheese | \$12
- Lobster Mac & Cheese | \$28
- Lobster Risotto | \$22
- Mushroom Risotto | \$12
- French Fries | \$11
- Fried Okra | \$10
- Susie's Mashed Potatoes | \$10
- Au Gratin Potatoes | \$12
- Baked Potato | \$10
- Sautéed Spinach | \$10
- Creamed Spinach | \$12
- Sautéed Broccoli | \$10
- Sautéed Mushrooms | \$12
- Asparagus | \$12



Gluten free & vegetarian menus available on request.