

## BAR MENU

Served with House-Cut Fries

\$19

\$24

\$18

\$21

\$20

\$25

\$28

\$28

MON - WED : 3 PM - 10 PM THUR : 11 AM - 10 PM FRI & SAT : 11 AM - 11:30 PM SUN : 11 AM - 10 PM

Starters	
Pickle Chips	\$15
Fried Mushrooms	\$14
<b>Boursin Cheese</b>	\$18
Jumbo Shrimp Cocktail	\$24
Maryland-Style Crab Cake	\$36
Grilled Lamb Chops	\$26
Fried Shrimp	\$24
Arturo's Chips & Salsa	\$12
Dip Duo	\$14

Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips. Make It a Trio! Add Arturo's Salsa - \$3

#### Soups & Salads

Add to any salad -

Chicken \$6

French Onion Soup	\$13
House Salad	\$8
Caesar Salad	\$15
<b>Crispy Chicken Salad</b> Bacon, Cheddar Cheese, Chives and Chicken Tenders Served with Your Choice of Dressing.	\$20

Shrimp \$13

Chicken Quesadilla
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, and Salsa.
New York-Style Wings
12 New York-Style Wings Served with Carrots, Celery, Blue Cheese or Ranch Dressing.
Chicken Fried Rib-Eye
Served with Bacon Gravy, Texas Toast, and Mashed Potatoes.

Sandwiches & Burgers

Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.

Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with

Double Patty served with Flat Top Onions. American Cheese, Lettuce and

Thick Au Jus. Option of New York-Style with Peppers, Onions, and

All-Natural Single Patty Wagyu Steak Blend on a Brioche Bun

Mushrooms or Chicago-Style with Spicy Giardiniera.

Club Sandwich

French Dip Sandwich

Oklahoma Onion Burger

(Additional topping charges may apply.)

Make it a Double Patty for \$24

**Grill Favorites** 

**Breakfast Cut Rib-Eye** 

Served with Texas Toast and House-Cut Fries.

Tomato on the side.

'Your Way' Burger

Done Your Way!

Steak Skillet \$29

6 oz. Beef Tenderloin Tips, Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms.
Served with Texas Toast and Hickory Aioli.

All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, & Onions.

## CLASSICS FROM Kiby'S RIME STEAKS

Entrées	
7 oz. Filet	\$59
10 oz. Filet	\$65
18 oz. Rib-Eye	\$69
24 oz. Cowboy Cut Rib-Eye	\$88
16 oz. NY Strip	\$78
Grilled Salmon	\$53
Lobster Tail	\$73

Add to the above entrées: 8 oz. Lobster Tail \$48 Shrimp \$13 Crab Cake \$16 Roquefort or Pepper Sauce \$4

Each entrée comes with a house salad and one side:

Susie's Famous Mashed Potatoes, Sautéed Seasonal Vegetables, French Fries, or Sautéed Mushrooms.

D	se	rts

Kirby's Chocolate Spice Cake	\$11
Fresh Berries & Whipped Cream	\$9
NY Cheesecake Add Turtle, Cherries Jubilee.	\$10

\*Kirby's Classic Entrées are served daily until 5pm.

or Blueberry Crumble Topping \$4

# SEASONAL CHEF FEATURES

FRITO CHILI PIE \$20 BBQ BRISKET SANDWICH \$25

Seasonal features offered all day.



### **FEATURED WINES & SPIRITS**

Wines by the Glass

**Elouan Pinot Noir \$16** 

La Crema Chardonnay \$17

**Daou Cabernet \$17** 

Silk & Spice En Route Red Blend \$16

**Banfi San Angelo Pinot Grigio \$16**