



Ducky Mantle's

# BAR MENU

MON - WED : 3 PM - 10 PM  
THUR : 11 AM - 10 PM

FRI & SAT : 11 AM - 11:30 PM  
SUN : 11 AM - 10 PM

## Starters

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

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

## Soups & Salads

<b>French Onion Soup</b>	<b>\$13</b>
<b>House Salad</b>	<b>\$8</b>
<b>Caesar Salad</b>	<b>\$16</b>
<b>Crispy Chicken Salad</b>	<b>\$20</b>

Served with Bacon, Cheddar Cheese, Chives, and Chicken Tenders along with Your Choice of Dressing.

**Add to any salad**

**Chicken \$6    Shrimp \$13**

## Sandwiches & Burgers

*Served with Seasoned Fries*

<b>Club Sandwich</b>	<b>\$19</b>
Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.	
<b>French Dip Sandwich</b>	<b>\$24</b>
Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with Au Jus. Option of New York-Style with Peppers, Onions, and Mushrooms.	
<b>Oklahoma Onion Burger</b>	<b>\$23</b>
Two All-Natural Steak Blend Patties served with Flat Top Onions, and American Cheese.	
<b>'Your Way' Burger</b>	<b>\$21</b>
Two All-Natural Steak Blend Patties on a Brioche Bun Done Your Way! (Additional topping charges may apply.)	

## Grill Favorites

<b>Chicken Quesadilla</b>	<b>\$20</b>
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, Sour Cream, and Salsa.	
<b>New York-Style Wings</b>	<b>\$25</b>
New York-Style Wings served with Carrots, Celery, and Buffalo Sauce. Choice of Bleu Cheese or Ranch Dressing.	
<b>Chicken Fried Rib-Eye</b>	<b>\$28</b>
Served with Bacon Gravy, Texas Toast, Mashed Potatoes, and topped with Scallions.	
<b>Breakfast Cut Rib-Eye</b>	<b>\$28</b>
All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, and Onions. Served with Texas Toast and Seasoned Fries.	
<b>Steak Skillet</b>	<b>\$29</b>
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.	

# CLASSICS FROM *Kirby's*

PRIME STEAKS  
& SEAFOOD  
EST. 1954

## Entrées

<b>7 oz. Filet</b>	<b>\$ 6 1</b>
<b>10 oz. Filet</b>	<b>\$ 6 9</b>
<b>18 oz. Angus Rib-Eye</b>	<b>\$ 7 4</b>
<b>24 oz. Cowboy Cut Rib-Eye</b>	<b>\$ 9 4</b>
<b>16 oz. NY Strip</b>	<b>\$ 8 1</b>
<b>Grilled Salmon</b>	<b>\$ 5 3</b>
<b>Lobster Tail</b>	<b>\$ 7 3</b>

**Add to the above entrées:**

**Roquefort or Pepper Sauce \$4**

**Shrimp \$13    Crab Cake \$16**

**8 oz. Lobster Tail \$48**

Each entrée comes with a house salad and one side:

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

**Kirby's Classics are  
served during lunch  
hours every Thursday -  
Sunday from 11 AM - 3 PM.**

## Featured Wines

### Red Wines by the Glass

**Elouan Pinot Noir, Oregon \$16**

**Conundrum Red Blend, California \$16**

**Daou Cabernet, California \$17**

**Caymus Cabernet, Napa \$29**

### White Wines by the Glass

**Zonin Prosecco, Veneto \$15**

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

**Social Bird Rosé, France \$17**

**La Crema Chardonnay, Sonoma \$17**