KIRBY'S STEAKHOUS

APPETIZERS

Fried Pickles | \$12

Baked Boursin Cheese | \$17

Fried Mushrooms | \$13

Potato Chip Crusted Calamari | \$19

Maryland Style Crab Cake | \$35

Lobster Cargot | \$29

Grilled Tequila Shrimp | \$23

Grilled Lamb Chops | \$22

Beef Carpaccio | \$20

PEPPER CRUSTED LAMB CHOPS | \$48

Button Mushroom Sauce, Mushroom Risotto

CHICKEN FLORENTINE | \$29

Creamed Spinach, Button Mushroom Sauce

STEAK & CAKE | \$60

5 oz. Filet, 3 oz. Crab Cake,

Sauce Beurre Blanc

CHILLED SEAFOOD

Jumbo Shrimp Cocktail | \$23

Snow Crab Claws | \$28

Served Chilled with Cocktail Sauce or Hot Scampi Style

Fresh Oysters | \$MP

Chef's Selection Full or Half Dozen

Seafood Towers | \$MP

A Rotating Selection of Lobster, Shrimp, Oysters, and other Fresh Seafood. Served with Cocktail Sauce, Horseradish, Citrus Mignonette, and Remoulade.

SOUP & SALAD

Soup of the Day | \$8

French Onion Soup | \$12

Caesar Salad | \$15

Blue Cheese Wedge | \$15

Beefsteak Caprese | \$16

Kirby's Chopped Salad | \$15

Iceberg Lettuce, Granny Smith Apples, Tomatoes, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Signature Blue Cheese Dressing

Seafood Salad | \$23

Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Green Onion, Kirby's Garlic Dressing

LAND & SEA

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

PAN ROASTED SEABASS | \$50 Basil Oil, Harissa Sauce, Lobster Risotto

10-12 OZ. COLD WATER

SURF & TURF | \$MP

LOBSTER TAIL | \$MP

Lobster Tail with any Steak Selection.

OVEN-BAKED REDFISH | \$40

Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts

CEDAR PLANK SALMON | \$42 Sauce Beurre Blanc

VEGETARIAN FEATURE | \$MP Chef's Seasonal Feature

PRIME STEAKS

SIGNATURE CUTS

24 OZ. PRIME COWBOY CUT RIBEYE | \$86 Fried Tobacco Cut Onions

16 OZ. PRIME RIBEYE | \$63

16 OZ. PRIME NY STRIP | \$72

10 OZ. MESQUITE SMOKED FILET | \$62 Bourbon Sweet Potato Mash

> **CENTER-CUT FILET MIGNON** 7 OZ. | \$51 10 OZ. | \$60

PEPPER FILET 7 OZ. | \$53 10 OZ. | \$62

ROQUEFORT FILET 7 OZ. | \$53 10 OZ. | \$62

JAPANESE WAGYU

THE DOUBLE PLAY | \$110

3 oz. A5+ Japanese Wagyu Filet, 3 oz. Center-Cut Filet Mignon, Two Grilled Jumbo Shrimp Served with Chef's Featured Potatoes.

12 OZ. JAPANESE WAGYU RIBEYE | \$162

Served with Chef's Featured Potatoes.

JAPANESE WAGYU CARVING BOARD | \$235

6 oz. Japanese Wagyu Ribeye, 6 oz. Prime Ribeye, 3 oz. Wagyu Filet Mignon, 3 oz. Center-Cut Filet Mignon, Four Grilled Shrimp Choice of any two sides.

JAPANESE WAGYU FILET MIGNON | \$30 PER OZ.

5 oz. Minimum. Served with Chef's Featured Potatoes.

MISHIMA RESERVE

A cross between prized Japanese Wagyu and premium American cattle, Mishima Reserve offers the rich marbling and buttery texture of Wagyu with a bold, beef-forward flavor unique to American ranching.

> All Mishima Cuts served with Chef's Featured Potatoes.

14 OZ. MISHIMA WAGYU RIBEYE | \$95

6 OZ. MISHIMA BUTCHER'S CUT RIBEYE | \$85

8 OZ. MISHIMA GENTLEMEN'S CUT RIBEYE | \$80

12 OZ. MISHIMA WAGYU NY STRIP | \$65

ENHANCEMENTS -

SIGNATURE SAUCES: Cognac Pepper, Béarnaise, Roquefort | \$3

SEAFOOD: 6 oz. Scampi or Butter Poached Lobster Tail | \$35 Two Grilled or Blackened Shrimp | \$11 Jumbo Lump Crab Oscar | \$21 Lobster Oscar | \$25

COMPOUND BUTTERS: Black Garlic | \$8 Black Truffle | \$15 Smoked Jalapeño & Blue Cheese | \$10

A LA CARTE

Jalapeño Bacon Mac & Cheese | \$14 Mac & Cheese | \$14

Lobster Mac & Cheese | \$28

Lobster Risotto | \$22

Mushroom Risotto | \$14

Sautéed Broccoli | \$12

French Fries | \$10

Baked Potato | \$12

Onion Rings | \$12

Jalapeño Bacon Creamed Corn | \$14

Susie's Mashed Potatoes | \$13

Au Gratin Potatoes | \$17

Bacon Brussels Sprouts | \$14

Sautéed Mushrooms | \$15

Asparagus | \$16

Creamed Spinach | \$14

Gluten free & vegetarian menus available on request. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

