

ABOUT US

Continuing the legacy of Dallas' Original Steakhouse, est. 1954, Kirby's Prime Steakhouse in The Woodlands, est. 2004, is an award winning restaurant featuring all natural, Midwestern aged prime beef. Kirby's also offers fresh seafood, daily chef features, and a spectacular collection of new and old world wine housed in an impressive cellar of over 4,000 bottles. Kirby's boasts a trendy bar and lounge featuring nightly happy hour. Guests can choose to dine lakeside under the moonlight, or enjoy a glass of wine in the lounge, hand-selected by our certified sommelier.

SERVICES

*Luncheons
Cocktail Receptions
Restaurant Buyouts
On-Site AV
Customized Menu Planning
Caterings*

CONTACT

*Eric Saville
281.686.0585
Eric@KirbysSteakhouse.com*



PRIVATE EVENTS

1111 Timberloch
The Woodlands, TX 77380
www.KirbysSteakhouse.com

MENU PACKAGES

All appetizers & side items served family style. Vegetarian, vegan, & GF options available upon request.
Coffee, tea, & soda included in menu pricing. Tax & gratuity not included.

MENU ONE \$76

SALADS

Caesar or House Salad

ENTREES *choice of*

7 oz. Filet, Chicken Florentine, Cedar Plank Salmon

SIDES *served family style*

Mashed Potatoes & Broccoli

DESSERTS *choice of*

NY Cheesecake, Kirby's Chocolate Cake or Seasonal Selection

MENU TWO \$86

SALADS

Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 oz. Filet, Chicken Florentine, Cedar Plank Salmon

SIDES *served family style*

Mashed Potatoes & Broccoli

DESSERTS *choice of*

NY Cheesecake, Kirby's Chocolate Cake or Seasonal Selection

MENU THREE \$96

APPETIZERS *choice of two*

Shrimp Cocktail, Calamari, Boursin Cheese, Fried Pickles, Marinated Vegetable Platter

SALADS

Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet, 7 or 10 oz. Cognac Pepper Filet, Chicken Florentine, Cedar Plank Salmon

SIDES *served family style*

Mashed Potatoes & Broccoli

DESSERTS *choice of*

NY Cheesecake, Kirby's Chocolate Cake or Seasonal Selection

MENU FOUR \$109

APPETIZERS *choice of three*

Shrimp Cocktail, Calamari, Boursin Cheese, Fried Pickles, Marinated Vegetable Platter

SALADS

Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet, 7 or 10 oz. Cognac Pepper Filet, 7 or 10 oz. Roquefort Filet, Chicken Florentine, Cedar Plank Salmon

SIDES *served family style*

Mashed Potatoes, Broccoli, Creamed Spinach

DESSERTS *choice of*

NY Cheesecake, Kirby's Chocolate Cake or Seasonal Selection

MENU FIVE \$156

APPETIZERS

Lamb Chops, Shrimp Cocktail, Fried Pickles, Baked Boursin Cheese

SALADS

House Salad, Petite Caprese, Caesar

DESSERTS *choice of*

Kirby's Chocolate Cake, Seasonal Selection NY Cheesecake with choice of topping: Cherries Jubilee, Turtle, or Blueberry Crumble

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet with choice of Signature Sauce, Cowboy Cut Ribeye, Chicken Florentine, Cedar Plank Salmon, Petite Lobster Tail

SIDES *served family style*

Mashed Potatoes, Sautéed Mushrooms, Mac & Cheese, Asparagus

LUNCH MENU \$58

SALADS

House Salad, Caesar

ENTREES

5 oz. Filet, Chicken Florentine, Cedar Plank Salmon

SIDES

Mashed Potatoes & Broccoli

DESSERTS

NY Cheesecake, Kirby's Chocolate Cake or Seasonal Selection

ADDITIONAL MENU OPTIONS

BUFFET STYLE APPETIZERS

FRUIT & CHEESE TRAY **\$180**
FRESH SEASONAL FRUIT WITH CHEF'S CHOICE OF CHEESES
FEEDS 20PPL

BRUSCHETTA **\$70**
FRESH MOZZARELLA, GRAPE TOMATOES, BASIL, & BALSAMIC REDUCTION
FEEDS 20PPL

MARINATED GRILLED VEGETABLE TRAY **\$100**
SQUASH, ZUCCHINI, MUSHROOMS, ASPARAGUS, & ONIONS
MARINATED IN ROSEMARY & OLIVE OIL
FEEDS 25PPL

GRILLED LAMB CHOPS **\$8**
PEPPERED WITH BUTTON MUSHROOMS SAUCE

SEAFOOD TOWER BUFFET **MARKET PRICE**
CHEF'S SELECTION ACCOMPANIED WITH TRIO OF SAUCES.

BEEF SKEWERS **\$10 PER SKEWER**
TENDERLOIN TIPS TOPPED WITH PEPPER COGNAC SAUCE.

STEAKHOUSE MEATBALLS **\$3.25 EACH**
IN HOUSE GROUND, SLOW ROASTED NY STRIP & RIBEYE,
COGNAC PEPPER SAUCE

PASSED HORS D'OEUVRES

MINIMUM OF 20 PIECES MUST BE ORDERED

TUNA NACHO **\$3 EACH**
AHI TUNA ROLLED IN SOY AND PONZU ON A WONTON CRISP WITH
AVOCADO, JALAPENO AND SRIRACHA AIOLI

LOBSTER BITES **MARKET PRICE**
TEMPURA FRIED WITH SAUCE BEURRE BLANC

MARYLAND CRAB CAKE BITES **\$6.25 EACH**
CHOICE OF FRIED OR BAKED 1 OZ EACH

BOURSIN CROSTINI **\$2.25 EACH**
HERB BAKED BOURSIN CHEESE, DICED TOMATOES

DUCK CONFIT CROSTINI **\$3.25 PIECE**
FIG PRESERVE

JALAPENO FIG CROSTINI **\$2.50 EACH**
SLICED JALAPENOS, FIG PRESERVE,
SAN DANIELLE PROSCIUTTO, BRIE CHEESE

CAPRESE SKEWERS **\$2.25 EACH**
FRESH MOZZARELLA, GRAPE TOMATOES, & BASIL DRIZZLED WITH
BALSAMIC REDUCTION

FOR THE TABLE

AUSTRALIAN LOBSTER TAIL
ALASKAN KING CRAB LEGS
(MARKET PRICE)



THE LIBRARY HOLDS UP TO 30 PEOPLE DEPENDING ON THE SEATING ARRANGEMENT, AND IS COMPLETELY ENCLOSED. THE LIBRARY FEATURES A FIREPLACE ON THE BACK WALL, MAKING FOR A WARM INVITING SPACE TO HOLD YOUR EVENT.



THE WINE ROOM IS OUR LARGEST SPACE AND HOLDS UP TO 65 GUESTS DEPENDING ON THE SEATING ARRANGEMENT. IT IS SEPARATED FROM THE MAIN DINING ROOM BY OUR EXTRAVAGANT WINE CELLAR, WHICH ILLUMINATES OVER 4,000 BOTTLES OF WINE. THIS EXPANSIVE ROOM IS A GREAT SPACE FOR GUESTS WHO REQUIRE MORE ROOM TO MIX AND MINGLE BEFORE AND AFTER THEIR DINING EXPERIENCE. THE WINE ROOM IS COMPLETELY PRIVATE WITH DOORS AT ALL ENTRANCES.

PRIVATE DINING SERVICES & PROCEDURES

FACILITY RENTAL

ALL PRIVATE DINING ROOMS ARE SUBJECT TO ROOM RENTAL AND FOOD & BEVERAGE MINIMUM BASED ON THE SPECIFIC SPACE, DATE, AND TIME YOUR GROUP HAS REQUESTED. MINIMUM DO NOT INCLUDE TAX, GRATUITY, OR ADDITIONAL BANQUET FEES.

FLORAL

FLORAL CAN BE ARRANGED FOR YOUR EVENT THROUGH OUR BANQUET COORDINATOR. WE WOULD BE HAPPY TO PROVIDE YOU A QUOTE BASED ON YOUR SELECTIONS.

PAYMENT

WE ACCEPT ALL MAJOR CREDIT CARDS, CASH, AND APPROVED COMPANY CHECKS. A SIGNED CONTRACT AND CREDIT CARD IS REQUIRED TN ADVANCE TO GUARANTEE YOUR RESERVATION. A \$100 ACCOUNTING FEE WILL BE ADDED TO YOUR BILL IF PROPER PAYMENT IS NOT PROVIDED THE NIGHT OF YOUR EVENT.

GUEST COUNT

A TENTATIVE COUNT IS DUE THE WEEK BEFORE YOUR EVENT WHILE A FINAL COUNT IS DUE THE DAY BEFORE TO ENSURE OUR STAFF CAN PROPERLY PREPARE AND SET UP FOR YOUR EVENT.

AUDIO VISUAL

OUR BANQUET ROOMS ARE EQUIPPED WITH A FLAT SCREEN TV OR SCREEN & AV PRESENTATION CAPABILITIES.

SERVICE CHARGE & TAX

A SALES TAX & LIQUOR TAX IS ADDED TO ALL FOOD AND BEVERAGE WHERE APPLICABLE. A 20% GRATUITY IS QUOTED FOR ALL PARTIES.

SPECIALTY DESSERTS

PLEASE LET US KNOW IF YOU HAVE PLANS TO BRING IN A SPECIAL DESSERT FOR YOUR EVENT. WE DO NOT CHARGE A FEE FOR BRINGING IN OUTSIDE DESSERTS. WE ARE ALSO HAPPY TO ARRANGE FOR ORDER AND DELIVERY.

CANCELLATION

CANCELLATION OF AN EVENT MUST BE CALLED IN TO OUR RESTAURANT AT 281-362-1121. AS WELL AS AN EMAIL TO THE COORDINATOR FOR OUR RECORDS. THE FOLLOWING FEES WILL BE CHARGED ACCORDING TO THE TIMING OF THE CANCELLATION:

PRIOR TO 10 DAYS = NO FEE
10-DAY NOTICE = \$300 CHARGE
5-DAY NOTICE = \$500 CHARGE
DAY OF EVENT = \$700 CHARGE