

KIRBY'S STEAKHOUSE

WINTER RESTAURANT WEEKS 2023

JANUARY 16TH - 28TH

OPTIONAL COURSE \$12

CRAB, ROASTED POBLANO & MUSHROOM TARTLET
GRUYERE, MOZZARELLA, WHITE CHEDDAR, SALSA VERDE

FIRST COURSE

ROQUEFORT MUSSELS
GARLIC CROUTON

JALAPEÑO, CILANTRO & BLACK BEAN HUMMUS FRESH VEGETABLES
OR NAAN BREAD

CRISPY LOADED POTATOES
JALAPEÑO MAC & CHEESE SAUCE, CHEDDAR CHEESE,
APPLEWOOD SMOKED BACON, GREEN ONION, RANCH DRIZZLE

PESTO CAESAR SALAD
SOURDOUGH CROUTONS, PARMIGIANO REGGIANO

SECOND COURSE

SKILLET SOUS VIDE CHICKEN BREAST
ROASTED CAULIFLOWER, ASPARAGUS, BABY HEIRLOOM TOMATOES,
HERBED FONTINA, BASIL PECAN PESTO

5 OZ FILET MIGNON
CHOICE OF COGNAC PEPPER, BÉARNAISE, OR ROQUEFORT SAUCE
UPGRADE: 7OZ FILET \$19 | 10OZ FILET \$26

FISH AND "CHIPS"
BEER BATTERED GROUPER, BLACK TRUFFLE PARMESAN POLENTA FRIES,
TRUFFLED TARTAR SAUCE

FRIED GNOCCHI, ROASTED PIQUILLO PEPPER POMODORO
GOAT CHEESE, TOASTED HAZELNUTS

THIRD COURSE

CROISSANT BEIGNETS
SALTED CARAMEL CREME ANGLAISE

FUDGY CHOCOLATE BROWNIE
ORANGE CHOCOLATE GANACHE, WHIPPED CREAM

Enhancements



CRAB OSCAR+21 | 2 GRILLED SHRIMP+9 | HORSERADISH CRUST+8 | 6OZ LOBSTER TAIL+35

\$55 PER PERSON - TAX, GRATUITY & ALCOHOL EXCLUDED -
NOT VALID WITH OTHER OFFERS