

# Kirby's

**PRIME STEAKS  
& SEAFOOD**

## OPTIONAL COURSE

Ahi Tuna Tower  
Sushi Rice, Ahi Tuna, Citrus Soy, Sesame Oil, Tobiko,  
Avocado, Wasabi Cream Sauce, Cilantro Vinaigrette  
\$12

## STARTERS

### Panko Crusted Shrimp & Crab Cake

Roasted Red Pepper, Chive Aioli

### Baked Brie Skillet

Bourbon Bacon Onion Jam, Portobello Mushrooms,  
Blackberry Fig Balsamic, Toasted Walnuts, Garlic Bread

### Chicken Fried Pork Belly

Smoked Jalapeño Aioli

### Kirby's Ceasar Salad

Baguette Croutons, Parmesan Reggiano

## MAIN COURSE

### Oven Baked Chicken, Prosciutto & Asparagus Roulade

Roasted Red Bell Pepper Basil Pesto Sauce

### Filet Mignon

5 oz Center Cut Filet, Susie's Famous Mashed Potatoes  
*Choice of Signature Sauce: Béarnaise, Cognac Pepper, Roquefort*  
*Steak Upgrades : 7oz | \$11 10 oz | \$21*  
*18 oz Boneless 14 Day Dry Aged Ribeye \$45*

### Braised Lamb Shank Mole

Roasted Jalapeño Cheddar Creamy Polenta,  
Mole Sauce, Toasted Pepitas, Crispy Garlic

### Pan Seared Redfish

Creamed Corn Succotash, Ancho Chili Sauce,  
Avocado Ranchero Salsa, Crispy Tortilla  
Strips, Crispy Garlic Chili Oil

## ENHANCEMENTS

### 6 oz Scampi Lobster Tail

\$35

### 2 Shrimp

\$11

Blackened, Grilled or Scampi

### 3 Chicken Fried Oysters

\$12

Béarnaise

## DESSERT

### Salted Caramel Panna Cotta

Chocolate Ganache, Heath Bar Crumbles,  
Vanilla Whipped Cream

### Grilled Pineapple Sundae

Grilled Pineapple, Vanilla Blue Bell Ice Cream,  
Dulce De Leche, Toasted Coconut

# Restaurant Weeks

\$55 Per Guest | Not Valid With Other Offers | Does Not Include Tax & Gratuity