

APPETIZERS

- Jumbo Shrimp Cocktail** 13⁹⁵
Absolut Peppar Cocktail Sauce
- Lobster Cargot** 24⁹⁵
Oven Baked with Butter, Garlic, and Lobster Cream Sauce
- Oysters Ladybird** 12⁹⁵
Pan Fried on Saffron Braised Leeks Topped with Béarnaise
- Maryland Style Crab Cake** 21⁹⁵
Oven-baked Jumbo Lump Crab Cake With Sauce Beurre Blanc
- Baked Herb Boursin Cheese** 13⁹⁵
With Oven Roasted Garlic and Sourdough Crostini
- Kirby's Fried Asparagus** 17⁹⁵
Topped with Jumbo Lump Crab and Béarnaise Sauce

- Grilled Australian Lamb Chops** 18⁹⁵
Peppered with a Button Mushroom Sauce
- Grilled Tequila Shrimp** 13⁹⁵
Lime Cilantro Sauce
- Beef Carpaccio** 14⁹⁵
Capers, Shallots, White Truffle Oil and a Dijon Cream Sauce
- Snow Crab Claws** 14⁹⁵
Served *Cold* with Absolut Peppar Cocktail Sauce or *Hot* Scampi Style
- Traditional French Escargot** 11⁹⁵
- Potato Crusted Calamari** 12⁹⁵
- Fried Pickle Chips** 6⁹⁵
- Chef's Seafood Appetizer Assortment** For 2 14⁹⁵ For 4 27⁹⁵

SOUP & SALAD

- Soup of the Day** 4⁹⁵
- Lobster Bisque** 8⁹⁵
- Beefsteak Tomato Salad (Seasonal)** 8⁹⁵
Red Onions, Bleu Cheese Crumbles and Vinaigrette
- Bleu Cheese Wedge** 8⁹⁵
- Insalata Caprese (Seasonal)** 8⁹⁵
Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil and Aged Balsamic Vinegar

- Caesar Salad** 8⁹⁵
With Grilled Chicken 12⁹⁵
With Shrimp 16⁹⁵
- Kirby's Seafood Salad** 14⁹⁵
Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion Tossed in Kirby's Garlic Dressing
- Kirby's Chopped Salad** 8⁹⁵
Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood Smoked Bacon, Red Onions. Tossed with our Signature Bleu Cheese Dressing

À LA CARTE

- Sautéed Mushrooms** 8⁹⁵
- Fresh Sautéed Vegetables** 6⁹⁵
- Fresh Broccoli** 7⁹⁵
- Fresh Asparagus** 9⁹⁵
- Creamed Spinach** 8⁹⁵
- Grilled Rosemary Zucchini** 7⁹⁵
- Onion Rings** 7⁹⁵
- Au Gratin Potatoes** 8⁹⁵

- Susie's Famous Mashed Potatoes** 6⁹⁵
- Baked Potato** 6⁹⁵
- French Fries** 5⁹⁵
- Fresh Sautéed Spinach** 7⁹⁵
- Mac and Cheese** 7⁹⁵
- Creamed Corn** 7⁹⁵
- Mushroom Risotto** 8⁹⁵
- Lobster Risotto** 10⁹⁵

PASTA & CHICKEN

- Fettucini Alfredo or Marinara**
With Grilled Chicken 17⁹⁵
With Shrimp 19⁹⁵

- Chicken Florentine** 20⁹⁵
Oven-baked Chicken Breast Stuffed with Sautéed Spinach and Mushrooms with a Button Mushroom Cream Sauce

STEAKS & CHOPS

Entrées are Served with Your Choice of Homemade Soup of the Day or a Crisp Green Dinner Salad Topped with One of Our Homemade Salad Dressings

- Prime "Cowboy Cut" Ribeye (22 oz)** 46⁹⁵
- Prime New York Strip (16 oz)** 42⁹⁵
- Prime Porterhouse (30 oz)** 56⁹⁵
- Blue Ribbon Filet Mignon (7 oz)** 33⁹⁵ (10 oz) 39⁹⁵
Center Cut of the Tenderloin
- Pepper Steak (7 oz)** 35⁹⁵ (10 oz) 41⁹⁵
Blue Ribbon Filet Mignon Pressed in Cracked Peppercorns, Cognac Pepper Sauce
- Roquefort Filet (7 oz)** 35⁹⁵ (10 oz) 41⁹⁵
Blue Ribbon Filet Mignon, Roquefort Sauce
- Tournedos Béarnaise** 34⁹⁵
Tenderloin Medallions, Béarnaise Sauce
- Tenderloin Tips Trio** 31⁹⁵
Grilled and served with our Three Signature Sauces
- Australian Rack of Lamb (14 oz)** 39⁹⁵
Pan Seared with a Shiitaki Mushroom Veal Demi Glace
- Applewood Smoked Bacon Berkshire Pork Chop (12 oz)** 39⁹⁵
Brown Maple Butter

Add to any steak:

- Jumbo Lump Crab Oscar** 7⁹⁵ **Nova Scotia Lobster Oscar** 12⁹⁵

STEAK ORDERING GUIDE

BLACK & BLUE: Cold red center, charred on the outside
PITTSBURGH: Warm red center, charred on the outside
RARE: Cold red center | **MEDIUM RARE:** Warm, red center
MEDIUM: Warm, pink center | **MEDIUM WELL:** Traces of pink | **WELL:** No pink

SEAFOOD

- Grilled Redfish with Jumbo Lump Crab** 34⁹⁵
Haricot Verts and Beurre Blanc
- Pan Roasted Sea Bass** 33⁹⁵
Lobster Risotto
- Cedar Plank Salmon** 28⁹⁵
Sauce Beurre Blanc
- Pan Seared Ahi Tuna** 31⁹⁵
Black Sesame Crusted Sashimi Grade Tuna with a Ponzu Sautéed Vegetable Stir Fry
- Shrimp Scampi and Jumbo Lump Crab** 31⁹⁵
Angel Hair Pasta
- Australian Cold Water Lobster Tail** MARKET
- Alaskan King Crab Legs** MARKET
- Surf and Turf** MARKET
Blue Ribbon Filet Mignon and Australian Lobster Tail
- King and Turf** MARKET
Blue Ribbon Filet Mignon and Alaskan King Crab Legs

Children's Entrées Available Upon Request.
18% Gratuity Added for Large Parties.

Executive Chef — Daniel Nemecc

EXTENDING OUR FAMILY

SINCE 1954

Kirby's Charcoal Steakhouse, owned and operated by B. J. Kirby, became Dallas' first specialty steakhouse in 1954. In 1987, after 33 successful years, B.J. decided to retire and close the restaurant.

People in Dallas remembered Kirby's as the place to go for an anniversary, a first date, or any special occasion. Others came in every week and B.J. always welcomed them with a smile or a joke.


In the fall of 1993 at a neighborhood gathering, the dream of bringing Kirby's back to Dallas was born. The Ingram family soon purchased the name and recipes from their next-door neighbor, B.J. Kirby. During the Spring of 1995, the Ingrams and their partners, the Houghs, reopened Kirby's on Lower Greenville Avenue in Dallas.

Since reopening, Kirby's has successfully grown from one restaurant to five: *Kirby's* Southlake (DFW Airport North), *Kirby's* The Woodlands (north of Houston), *Kirby's* San Antonio, *WoodFire* Dallas (Greenville Avenue, a Chef-driven casual eatery specializing in Hickory Wood Grilled Cuisine), and *Mickey Mantle's Steakhouse* in the Bricktown area of downtown Oklahoma City.


We welcome you to the Kirby's family and thank you for being a part of our history. As always, we dedicate our restaurants to the memory of B.J. Kirby. May his spirit be with us.

*Your Hosts,
The Ingrams and Houghs*

KIRBY'S PRIME STEAKHOUSE

3305 E. Hwy. 114 • Southlake, TX 76092 • 817.410.2221
1111 Timberloch Place • The Woodlands, TX 77380 • 281.362.1121
123 N. Loop 1604 E. • San Antonio, TX 78232 • 210.404.2221
KirbysSteakhouse.com  facebook.com/KirbysSteakhouse

WOODFIRE by KIRBY'S

3525 Greenville Avenue • Dallas, TX 75206 • 214.821.2122
WoodFireKirbys.com  facebook.com/WoodFireKirbys

MICKEY MANTLE'S STEAKHOUSE

#7 Mickey Mantle Drive (in Bricktown) • Oklahoma City, OK 73104 • 405.272.0777
MickeyMantleSteakhouse.com  facebook.com/MickeyMantles

Kirby's

**PRIME STEAKS
& SEAFOOD**

Est. 1954