



Chef's Features

Appetizers

Kirby's Seafood Towers 55.00

\$55 Per Person Includes:
2 Shrimp Cocktail
2 Snow Crab Claws
2 Oysters
3oz Lobster Tail
Served with Cocktail Sauce, Mignonette and Remoulade.

Add a 1/2 Pound of Alaskan King Crab Legs for an Extra \$50.

Traditional French Escargot 18.00

Chardonnay Garlic Butter Cream Sauce

Crispy Fried Loaded Potatoes 15.00

Cubed and Fried Potatoes, Jalapeño Mac & Cheese Sauce, Ranch, Bacon, Cheddar Cheese, Green Onions, Sour Cream.

Salutation Cove, PEI Oysters 24.00

Briny and Buttery with a Clean, Salty Finish, Served with Cilantro Lime Mignonette, Cocktail Sauce and Saltines.

\$24- Half Dozen
\$48- Dozen

Broccoli Wings 18.00

Choice of Gochujang Style or Buffalo Style with Bleu Cheese and Ranch Dressing

Salads

Lobster Bisque 16.00

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A la Carte

Parmesan Truffle Fries 16.00

Black Truffle Shavings, White Truffle Oil, Creole Mustard Truffle Aioli, Black Truffle Salt, Parmesan Cheese

Chicken Fried Brussels Sprouts 14.00

Smoked Jalapeno Aioli

Chipotle Mac & Cheese 14.00

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Chiles Toreados 12.00

Jalapenos and Onions Sauteed with Soy Sauce and Lime Juice

Grilled Rosemary Zucchini 12.00

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Creamed Corn with Roasted Poblano and Bacon 12.00

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Entrees

Japanese A-5 Wagyu Filet Mignon By The Ounce

Wagyu (和牛 Wagyu, literally "Japanese Cow") refers to several breed of cattle, the most desirable is genetically predisposed to intense marbling and produces a high percentage of oleaginous unsaturated fat. This Beef from Miyazaki, Japan is known for its flavor and tenderness throughout the world. These Cuts are the best in House.

Pan Seared Ahi Tuna 48.00

Pan Seared Ahi Tuna, Coconut Curry Cream, Vegetable Stir Fry, Wasabi Green Pea Mousse

14 Ounce Bone-In Filet Mignon 75.00

Roasted Garlic Mashed Potatoes

18 Ounce Mesquite Cold Smoked Angus Ribeye 60.00

Mesquite Cold Smoked Angus Ribeye, Kirby's Rub, Roasted Garlic Mashed Potatoes

Steak Toppings

Horseradish Crust 8.00

Add to Any Steak

Flavored Salts

Flavored Salts 2.00

Your Choice of:

- Pink Himalayan Salt
 - Red Alea Hawaiian Sea Salt
 - Black Hawaiian Sea Salt
 - Black Truffle Sea Salt
 - Ghost Pepper Sea Salt
 - Lime Fresco Sea Salt
 - Chipotle Pepper Sea Salt
 - Rosemary Sea Salt
 - Roasted Garlic Sea Salt
 - Hickory Smoked Sea Salt
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