



# 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 \$75.

Traditional French Escargot 18.00

Chardonnay Garlic Butter Cream Sauce

Japanese A5 Wagyu Carpaccio 30.00

Black Truffle Shavings, White Truffle Oil Creole Mustard Roasted Shallot Aioli, Crispy Capers, Parmesan, sourdough Toast

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

Lobster Bisque

Black Truffle Burrata Salad 14.00

Truffle Basil Pecan Pesto, Garlic Sourdough Crostinis

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## A la Carte

<b>Parmesan Truffle Fries</b>	<b>16.00</b>	
Black Truffle Shavings, White Truffle Oil, Creole Mustard Truffle Aioli, Black Truffle Salt, Parmesan Cheese		
<b>Chicken Fried Brussels Sprouts</b>	<b>14.00</b>	
Smoked Jalapeno Aioli		
<b>Twice Baked Potato</b>	<b>14.00</b>	
Black Truffle Twice Baked Potato		
<b>Roasted Jalapeno Potatoes Au Gratin</b>	<b>14.00</b>	
Roasted Jalapeno Potatoes Au Gratin		
<b>Chiles Toreados</b>	<b>12.00</b>	
Jalapeños and Onions Sauteed with Soy Sauce and Lime Juice		
<b>Black Truffle Mac &amp; Cheese</b>	<b>17.00</b>	
Black Truffle Mac & Cheese		
<b>Grilled Rosemary Zucchini</b>	<b>12.00</b>	
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<b>Creamed Corn with Roasted Poblano and Bacon</b>	<b>12.00</b>	
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## Entrees

<b>20oz Japanese Miyazaki A5 Wagyu Ribeye</b>	<b>500.00</b>	
20oz Japanese Miyazaki A5 Wagyu Ribeye, Demi Glace Pan Sauce, Truffle Salt		
<b>Japanese A-5 Wagyu Filet Mignon By The Ounce</b>		
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.		
<b>16 Ounce American Wagyu Ribeye</b>	<b>82.00</b>	
Mishima Reserve Wagyu		
<b>16 Ounce 14 Day Dry Aged Boneless Ribeye</b>	<b>75.00</b>	
16 Ounce 14 Day Dry Aged Boneless Ribeye, Roasted Garlic Mashed Potatoes		

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

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## Steak Toppings

Horseradish Crust 8.00

Add to Any Steak

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## 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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