



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

Blackened Diver Sea Scallops 25.00

Two Blackened Diver Sea Scallops with Cauliflower Puree and Chili Oil.

Salads

Lobster Bisque 16.00

Lobster Bisque

A la Carte

Parmesan Truffle Fries	16.00
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Black Truffle Shavings, White Truffle Oil, Creole Mustard Truffle Aioli, Black Truffle Salt, Parmesan Cheese

Chicken Fried Brussels Sprouts	14.00
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Smoked Jalapeno Aioli

Chiles Toreados	12.00
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Jalapeños and Onions Sauteed with Soy Sauce and Lime Juice

Black Truffle Mac & Cheese	17.00
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Black Truffle Mac & Cheese

Grilled Rosemary Zucchini	12.00
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Grilled Rosemary Zucchini

Creamed Corn with Roasted Poblano and Bacon	12.00
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Creamed Corn with Roasted Poblano and Bacon

Entrees

Japanese A-5 Wagyu Filet Mignon By
The Ounce

Wagyu (à 'Çç%' WagyuÅ«, 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
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Pan Seared Ahi Tuna, Coconut Curry Cream, Vegetable Stir Fry, Wasabi Green Pea Mousse

14 Ounce Bone-In Filet Mignon	75.00
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Roasted Garlic Mashed Potatoes

18 Ounce Mesquite Cold Smoked Angus Ribeye	60.00
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Mesquite Cold Smoked Angus Ribeye, Kirby's Rub, Roasted Garlic Mashed Potatoes

20 Day Dry Aged American Wagyu Ribeye	99.00
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16 oz Mishima Reserve Wagyu, Roasted Garlic Mashed Potatoes

Dessert

Bourbon White Chocolate Bread Pudding	16.00
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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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