



<http://kirbyssteakhouse.com/locations/best-steakhouse-in-the-woodlands/>

## Chef's Features

### Appetizers

#### Kirby's Seafood Towers 60.00

Ice cold seafood tower with 4 Ounce North Atlantic Lobster Tail, 4 Ounces Alaskan King Crab Legs, 2 Jumbo Shrimp, 2 Blue Point Oysters, 1 Snow Crab Claw per person.

Served with three sauces: Red Wine Mignonette, and Absolut Peppar Cocktail Sauce

( no oysters - sub 1 shrimp per oysters )

#### Blue Point Oysters 24.00

Production: Wild/Farmed

Availability: Year-round

Size: 3.5+ inches

Appearance: Large white to brown shells

Flavor: Medium salinity, springy meat, light mineral finish.

The Westport/Norwalk island chain feature cold, nutrient rich shallow waters with swift currents and sandy bottoms.

#### Oysters Rockefeller 27.00

6 Blue Point Oysters, Creamed Spinach, Bacon, Parmesan cheese.

#### Chef's Seafood Assortment for 4 57.00

Calamari, 4 Tequila Shrimp, 4 Scampi Crab Claws

#### Opelio Crab Claws 35.00

Served Scampi or Cocktail Style

#### Fried Zucchini Spears 13.00

Rosemary Salt, Parmesan Reggiano, Ranch-Remoulade

#### Lobster Bisque 24.00

Smooth Creamy , 4oz Lobster Tail and Claw, Green Onions

### Salads

#### Lobster Bisque 24.00

Smooth Creamy , 4oz Lobster Tail and Claw, Green Onions

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## Chef's Cuts

Japanese A-5 Wagyu Filet Mignon By The Ounce 0.00

Wagyu (à'ŒÇ%» WagyuÂ«, 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.

12 Ounce Bone In Filet 70.00

Boursin Mashed Potatoes

16 Ounce Bone-In Filet 85.00

Boursin Mashed Potatoes

Dry Aged 24 Ounce Cowboy Ribeye 90.00

Boursin Mashed Potatoes

Dry Aged 14 Ounce Bone In Filet 95.00

Boursin Mashed Potatoes

18 Ounce Grass Fed Argentinian Ribeye 65.00

100% Grass Finished . Organic Family Farmers, Certified Organic Antibiotic & Hormone Free

16 Ounce Mishima Reserve America Wagyu Ribeye 80.00

16 oz Kuroge Washu Beef Ribeye.Served with a House Salad & Baked Potato

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## Entrées

Bourbon Glazed Salmon with Jumbo Lump Crab 48.00

Pineapple, Bourbon Soy Glaze, Hatch Chile & Corn Risotto, Jumbo Lump Crab

Redfish Pontchartrain 49.00

Blackened Redfish, Creole Cream Sauce, Jumbo Shrimp, Jumbo Lump Crab, Sautéed Baby Spinach

Blackened Ahi Tuna 45.00

8oz Blackened Ahi Tuna, Arborio Rice, Sweet - Citrus Soy Glaze and Avocado

Lobster Ravioli 32.00

Ricotta Cheese, Lobster, Parma Rosa Sauce (6 each)

Grilled Pumpkin Swordfish 46.00

## A la Carte

Chicken Fried Brussels Sprouts 12.00

Black Pepper Bacon Fat Gravy, Apple wood Smoked Bacon

Kirby's Onion Rings 12.00

Hand Battered

Green Chile King Crab Mac & Cheese 22.00

Roasted Corn, Green Chilies, King Crab. Monterey Jack Cheese Sauce and Green Onion

Braised Short Rib Mac & Cheese 16.00

Slow Braised Veal, Creamy Smoked Cheddar Cheese Sauce, Melted Horseradish Cheddar, Fried Onions , Green Onions

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## Chefs Additions

Horseradish Crust 10.00

Add to any steak

Smoked Bone Marrow Butter 14.00

Smoked Bone Marrow, Shallots, Garlic, Truffle Salt, Thyme, Rosemary, Paprika, Chili Powder, Butter

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## Desserts

Key Lime Pie 12.00

Whipped Cream, Lime Zest, Candied Lime

Kirby's Chocolate Cake 10.00

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Creme Brulee 12.00

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Skillet Bourbon Pecan Pie 14.00

Iron Skillet Bourbon Pecan Pie, Churro Ice Cream , Caramel Sauce

Blueberry Crumble Cheesecake 15.00

Cherries Jubilee Cheesecake 15.00

Turtle Cheesecake 15.00

Apple Pie Bread Pudding 12.00

Caramel & Cinnamon Ice Cream, Streusel topping

Half-Baked Skillet Cookie 12.00

Chocolate Chip, cinnamon skillet soft cookie, marshmallows, graham crackers, a la mode

Kirby's Chocolate Martini 12.00

Godiva dark & white chocolate, vanilla vodka, dark creme de cocoa

Espresso Martini 14.00

Vanilla vodka, espresso, Irish cream

Creme Brulee Martini 15.00

Smirnoff Vanilla Vodka, White Chocolate Liquor, Amaretto, Cream

Kirby's Coffee 12.00

Creme de cocoa, amaretto, & Irish cream with a cinnamon sugar rim, whipped cream, & a cherry

Irish Coffee 12.00

Bushmills Irish whiskey, simple syrup, fresh coffee, & whipped cream

B52 Coffee 14.00

Grand Marnier, Bailey's Irish cream, & Patron XO Cafe with whipped cream

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