



## Menu & Chef's Features

### Menu

French Onion Soup 9.00

Swiss Cheese - House Croutons

Spinach Berry and Walnut Salad 15.00

Spinach, Mixed Berries, Candied Walnuts and Bermuda Onions with Balsamic Vinaigrette

Kirby's House Salad 8.00

Mixed Greens, Cherry Tomatoes, Red Onion

Blue Cheese Wedge Salad 12.00

Iceberg Lettuce, Bacon, Onion, Tomato

Kirby's Chopped Salad 12.00

Iceberg, Candied Walnuts, Green Apples, Bacon, Onion, Blue Cheese

Caesar Salad 11.00

Chopped Romaine, Caesar Dressing, Croutons

Soup of The Day

Heirloom Caprese

Beefsteak Tomato Salad

Lobster Bisque

Pickle Chips 10.00

Breaded Dill Pickle Spears Fried, 10-12 Garlic Dressing

<b>Au Gratin Potatoes</b>	<b>12.00</b>
Scalloped Potatoes, Cheese Sauce	
<b>Maryland Style Crab Cake</b>	<b>35.00</b>
Lump Crab, Chives, Breading, Beurre Blanc	
<b>Baked Potato</b>	<b>10.00</b>
Baked Potato, Choice of Toppings	
<b>Lobster Cargot</b>	<b>29.00</b>
Lobster Tail Meat, Basil Lobster Cream	
<b>Mashed Potatoes</b>	<b>10.00</b>
Potatoes, Sour Cream, Cream Cheese	
<b>French Fries</b>	<b>10.00</b>
Fried Potatoes Cut in House	
<b>Tequila Shrimp</b>	<b>20.00</b>
5 Grilled Shrimp, Tequila Lime Sauce	
<b>Jumbo Shrimp Cocktail</b>	<b>20.00</b>
Five Jumbo Shrimp, Absolute Cocktail Sauce	
<b>Sauteed Mushrooms</b>	<b>12.00</b>
Button Mushrooms, Red Wine Reduction	
<b>Sauteed Asparagus</b>	<b>10.00</b>
Sauteed Asparagus, EVOO, Salt, Pepper	
<b>Grilled Lamb Chops</b>	<b>22.00</b>
New Zealand Lamb, Mushroom Cream Sauce	
<b>Bacon Brussels Sprouts</b>	<b>12.00</b>
Brussels Sprouts, Bacon, Red Onion	
<b>Fried Asparagus</b>	<b>25.00</b>
Fried Asparagus, Crab Meat, Bearnaise	
<b>Classic Mac &amp; Cheese</b>	<b>11.00</b>

Classic Mac & Cheese, Tabacco Onions

Potato Crusted Calamari 19.00

Fried Calamari, Green Chili Marinara

Jalapeno Mac & Cheese 12.00

Mac & Cheese, Jalapeno Cheese Sauce

Sauteed Spinach

Lobster Risotto

Lobster Mac & Cheese

Steamed Broccoli

Mushroom Risotto

Creamed Spinach

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## Specials

Escargot 18.00

Escargot served with our Chardonnay Scampi Butter topped with Parmesan Cheese

Crab Claw Scampi or Cocktail 30.00

5 Crab Claws served with our Chardonnay Scampi Butter Or Have them cold served with our Absolut Peppar Cocktail Sauce

Baby Spinach Salad 15.00

Baby Spinach, Bacon, Red Onion, Tomatoes, Roasted Peach Vinaigrette, Boursin Cheese

Kirby's Seafood Tower 0.00

Maine Lobster - Shrimp Cocktail - Oysters -

Alaskan King Crab - Ophelia Crab Claws - Fresh Horseradish -  
Absolut Peppar Cocktail Sauce - Citrus Mignonette

**Tenderloin Poutine** 22.00

Our House Fries, Port Wine Demi Glaze, Tenderloin, and Aged White Cheddar

**Blackened Swordfish** 55.00

Blackened & Grilled Swordfish served on a bed of Asparagus Risotto finished with Basil Beurre Blanc

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## Chef's Cuts

**Japanese Wagyu Filet Mignon** 0.00

Wagyu (â€œWagyÅ«, 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.

Served with Garlic Parmesan Mashed Potatoes

**16 oz Dry Aged NY Strip** 85.00

16 oz Dry Aged NY Strip topped with Black Truffle Butter and served Garlic Parmesan Mashed Potatoes

21 Day Dry Aged

**16 oz. Bone-In Filet** 85.00

Served with Garlic Parmesan Mashed Potatoes

**10 oz Mesquite Smoked Filet Mignon** 65.00

Jack Daniel's Sweet Mashed Potatoes - Tobacco Onions

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## Entree Accompaniments

**6 Ounce Scampi Lobster Tail** 35.00

**Black Truffle Sea Salt** 2.00

Pairs well with all Steaks and A La Carte Items

**Ghost Pepper Infused Sea Salt** 2.00

Adds a Kick to Any Item

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## Dessert

**Kirby's Chocolate Spice Cake A La Mode** 13.00

Hazelnut Coffee, Vanilla, Cinnamon, Rich Chocolate

A la Mode

\$10 without Ice Cream

*Pairs well with: 2021 EnRoute "Les Pommiers" Pinot Noir, 2021 EnRoute "Les Pommiers" Pinot Noir, 2021 EnRoute "Les Pommiers" Pinot Noir, 2021 EnRoute "Les Pommiers" Pinot Noir, 2013 Mt. Brave Cabernet Sauvignon, 2013 Mt. Brave Cabernet Sauvignon, 2013 Mt. Brave Cabernet Sauvignon, 2013 Mt. Brave Cabernet Sauvignon, 2015 Sea Smoke "Southing" Pinot Noir, 2015 Sea Smoke "Southing" Pinot Noir, 2015 Sea Smoke "Southing" Pinot Noir, 2014 Taken Red Bordeaux Blend, 2014 Taken Red Bordeaux Blend, 2014 Turley "Juvenile" Zinfandel, 2014 Turley "Juvenile" Zinfandel*

**Creme Brulee** 12.00

Vanilla Custard , Caramelized Sugar, Fresh Strawberry

*Pairs well with: Booker's, Buffalo Trace, Knob Creek, Knob Creek "Rye", W. L. Wellers "12 Year"*

**Blueberry Crumb Cheesecake** 14.00

Blueberry and Cinnamon Crumb Topping

**Turtle Cheesecake** 14.00

Roasted Pecans - Candied Walnuts - Chocolate Chips -  
Heath Toffee Bits - Caramel Sauce

**Key Lime Pie** 14.00

Graham cracker crust, with Raspberry Sauce & Raspberry Whipped Cream

**Cinnamon Apple Bourbon Cake** 15.00

A slice of our Beautifully moist Cinnamon Apple Bourbon Cake served with our Cinnamon Brown Sugar Ice Cream

**"Half Baked" Skillet Cookie a la Mode** 12.00

Chocolate Chip and Cinnamon Skillet Cookie, Marshmallow, Graham Cracker

A la Mode

**Crème Brûlée Donut** 14.00

Crème Brûlée Custard filled Donut topped with Carmalized Sugar, Fresh Strawberries & Carmel Sauce

**Chocolate Martini** 14.00

Stoli Vanilla Vodka, White Chocolate Liqueur, Dark Chocolate Liqueur

**Espresso Martini** 14.00

Kahula, Stoli Vanilla Vodka, Espresso

**Alois Kracher "Cuvee Auslese"**

Medium green-yellow. Attractive aromas of peach blossom, honey, and nuances of baby bananas. Good Complexity with fresh, juicy tropical white fruit characters, a touch of lychee with mineral characters, well-structured with a lingering citrus finish.

### **Barberani "Calcaia"**

Notes of honey and apricot. Absolutely delicious!

### **Chansa Solera Sherry**

Subtle nut aromas with the warm oak tones combined with a sweetness gives our sherry a beautiful cream balance in the true Spanish style, cooked wine in sun in barrels. Our sherry is made in a solera system style. The wine is baked in the barrels year round. The barrels are rotated from top to bottom to create consistency, some barrels are 12-13 years.

Light Grapes: Chenin Blanc, French Colombard

### **Chateau Guiraud "Petit Guiraud" Sauternes**

Le Petit Guiraud is a modern, fresh Sauternes that emphasizes the tension between botrytis-tinged sweetness and clean Sauvignon Blanc. Early Apricots, honeycomb, orange butter combine across an intricate palate woven with zippy minerality and lemon curd

### **Don Zoilo Pedro Ximenez 15 yr Sherry**

Mahogany-black, Characteristic Pedro Ximenez, Raisin & Fig nose. Low Acidity, very sweet with a long finish

### **Heinz Eifel "Eiswein"**

This Eiswein is highly concentrated with intense aromas of honey, apricots, yellow apple and passion fruit

### **Inniskillin "Icewine"**

This icewine is billowing with ripe peaches and apricots on the nose combined with the delicious overtones of marmalade and candied brown sugar

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