



Menu & Chef's Features

Menu

French Onion Soup 9.00

Swiss Cheese - House Croutons

Kirby's Seafood Tower 0.00

Maine Lobster - Shrimp Cocktail - Blue Point Oysters -
Alaskan King Crab - Snow Crab Claws - Remoulade -
Absolut Peppar Cocktail Sauce - Citrus Mignonette

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

Au Gratin Potatoes 12.00

Scalloped Potatoes, Cheese Sauce

Baked Potato 10.00

Baked Potato, Choice of Toppings

Maryland Style Crab Cake 35.00

Lump Crab, Chives, Breading, Beurre Blanc

Lobster Cargot 29.00

Lobster Tail Meat, Basil Lobster Cream

Mashed Potatoes 10.00

Poatoes, Sour Cream, Cream Cheese

Tequila Shrimp 20.00

5 Grilled Shrimp, Tequila Lime Sauce

French Fries 10.00

Fried Potatoes Cut in House

Jumbo Shrimp Cocktail 20.00

Five Jumbo Shrimp, Absolute Cocktail Sauce

Sauteed Mushrooms 12.00

Button Mushrooms, Red Wine Reduction

Sauteed Asparagus 10.00

Sauteed Asparagus, EVOO, Salt, Pepper

Grilled Lamb Chops 22.00

New Zealand Lamb, Mushroom Cream Sauce

Bacon Brussels Sprouts 12.00

Brussels Sprouts, Bacon, Red Onion

Fried Asparagus 25.00

Fried Asparagus, Crab Meat, Bearnaise

Potato Crusted Calamari 19.00

Fried Calamari, Green Chili Marinara

Classic Mac & Cheese 11.00

Classic Mac & Cheese, Tabacco Onions

Jalapeno Mac & Cheese 12.00

Mac & Cheese, Jalapeno Cheese Sauce

Sauteed Spinach

Lobster Risotto

Lobster Mac & Cheese

Steamed Broccoli

Mushroom Risotto

Creamed Spinach

Specials

Escargot 18.00

Escargot served with our Chardonnay Scampi Butter topped with Parmesan Cheese

Poutine Tenderloin Tips 22.00

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

James River Atlantic Oysters

Absolut Peppar Cocktail Sauce - Citrus Mignonette

Mild Brininess, Plump Meat, Mild Flavor

From Chesapeake Bay

Baby Arugula Salad with Strawberries 15.00

Baby Arugula, Candied Walnuts, Grape Tomatoes, Red Onion, Goat Cheese & Strawberries tossed in a Balsamic Vinaigrette Dressing

Honey Soy Glazed Salmon 55.00

Honey Soy Glazed Oven Baked Salmon with Grilled Shrimp on a bed of Haricot Verts topped with Fried Leeks

Toumedos Lobster Scampi 55.00

3 Filet Tenderloins, Lobster Scampi Garlic Cream Sauce, Garlic Parmesan Mashed Potato

Chef's Cuts

Japanese Wagyu Filet Mignon 0.00

Wagyu (ワグユ 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.

Served with Garlic Parmesan Mashed Potatoes

14 oz. Bone In Filet 85.00

14 ounce Bone In Filet, Grilled to Perfection, 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 Cheese Mashed Potatoes

21 Day Dry Aged

Dry Aged American Wagyu Ribeye 95.00

21 Day Dry Aged 16 ounce Boneless American Wagyu Ribeye served with Garlic Parmesan Mashed Potatoes with a side of Pink Himalayan Salt

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

Dessert

"Half Baked" Skillet Cookie a la Mode 12.00

Mode

Chocolate Chip and Cinnamon Skillet Cookie, Marshmallow, Graham Cracker

A la Mode

Homemade Carrot Cake 15.00

An Old Kirby's Favorite, 3 Layer Carrot Cake served with a Light Cream Cheese Icing

Grand Marnier Orange Cake 15.00

3 Layer Orange Cake with Grand Marnier Icing and topped with Chocolate Ganache sprinkled with Candied Pistachio Crumble

Kirby's Chocolate Spice Cake A La Mode 13.00

Mode

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 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"

Key Lime Pie 12.00

Graham cracker crust, with Raspberry Sauce

Turtle Cheesecake 14.00

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

Blueberry Crumb Cheesecake 14.00

Blueberry and Cinnamon Crumb Topping

Chocolate Martini 14.00

Stoli Vanilla Vodka, White Chocolate Liqueur, Dark Chocolate Liqueur

Espresso Martini 14.00

Kahula, Stoli Vanilla Vodka, Espresso
