# **EXTENDING OUR FAMILY SINCE 1954**

Kirby's Charcoal Steakhouse, owned and operated by B.J. Kirby, became Dallas' first specialty steakhouse in 1954. In 1987, after 33 successful years, B.J. decided to retire and close the restaurant.

People in Dallas remembered Kirby's as the place to go for an anniversary, a first date, or any special occasion; others came in every week and B.J. always welcomed them with a smile or a joke.

In the fall of 1993, The Ingram family purchased the name and recipes from their next-door neighbor, B.J. Kirby, and the dream of bringing Kirby's back to Dallas was born.

Since reopening, Kirby's has successfully grown from one restaurant to five: Kirby's Southlake (DFW Airport North), Kirby's The Woodlands (North of Houston), Kirby's San Antonio, WinStar World Casino and Resort (Thackerville) and Mickey Mantle's Steakhouse in the Bricktown area of downtown Oklahoma City.

We welcome you to the Kirby's family and thank you for being a part of our history. As always, we dedicate our restaurants to the memory of B.J. Kirby. May his spirit be with us.





## **APPETIZERS**

#### **JUMBO SHRIMP COCKTAIL 19**

Absolut Peppar Cocktail Sauce

#### **GRILLED TEQUILA SHRIMP 20**

Lime Cilantro Sauce

#### **MARYLAND STYLE CRAB CAKE 24**

Oven Baked Jumbo Lump Crab Cake, Sauce Beurre Blanc

#### **POTATO CRUSTED CALAMARI 14**

#### **KIRBY'S FRIED ASPARAGUS 18**

Topped with Jumbo Lump Crab, Béarnaise Sauce

#### **BAKED HERB BOURSIN CHEESE 14**

Oven Roasted Garlic, Sourdough Crostini

#### FRIED PICKLE CHIPS 7

#### **BEEF CARPACCIO 15**

Capers, Shallots, White Truffle Oil,
Dijon Cream Sauce

#### **SNOW CRAB CLAWS 19**

Served Cold with Absolut Peppar Cocktail Sauce or Hot Scampi Style

#### **LOBSTER CARGOT 25**

Oven Baked with Butter, Garlic, Lobster Cream Sauce

## GRILLED AUSTRALIAN LAMB CHOPS 22

Peppered with a Button Mushroom Sauce

#### FRIED MUSHROOMS 8

Ranch Dressing

#### CHEF'S SEAFOOD ASSORTMENT

For 2 **17** I For 4 **30** 

## MAC N' CHEESE

Traditional 11

Jalapeño Bacon **12** 

Lobster 20

### **SOUP+SALAD**

**SOUP OF THE DAY 5** 

**LOBSTER BISQUE 11** 

#### **CAESAR SALAD 10**

Grilled Chicken 13
Shrimp 19

#### **BLEU CHEESE WEDGE 11**

#### **KIRBY'S CHOPPED SALAD 10**

Iceberg Lettuce, Granny Smith Apples, Tomatoes, Walnuts, Applewood Smoked Bacon, Red Onions, Signature Bleu Cheese Dressing

#### BEEFSTEAK TOMATO SALAD (SEASONAL) 11

Red Onions, Bleu Cheese Crumbles, Vinaigrette

#### **INSALATA CAPRESE 11**

Fresh Mozzarella, Heirloom Tomatoes, Olive Oil, Aged Balsamic Vinegar

#### KIRBY'S SEAFOOD SALAD 15

Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Onion, Kirby's Garlic Dressing

## A' LA CARTE

Au Gratin Potatoes 11

Baked Potato 7

Susie's Famous Mashed Potatoes 9

Fried Okra 6

Onion Rings 9

House Cut French Fries 7

Lobster Risotto 16

Mushroom Risotto 10

Creamed Corn 8

Sautéed Mushrooms 10

Asparagus 10

Creamed Spinach 10

Sautéed Spinach 8

Broccoli 8

Sautéed Vegetables 7

Grilled Rosemary Zucchini 8

## STEAKS+CHOPS

All Entrées served with Kirby's House Salad or Soup of the Day

Black & Blue: Cold, red center, charred on the outside

Pittsburgh: Warm, red center, charred on the outside I Rare: Cold, red center I Medium Rare: Warm, red center

Medium: Warm, pink center | Medium Well: Traces of pink I Well: No pink

#### PRIME "COWBOY CUT" RIBEYE (24 oz) 59

PRIME ANGUS RIBEYE (18 oz) 49

PRIME NEW YORK STRIP (16 oz) 52

#### FILET MIGNON

Center Cut of the Tenderloin (7 oz) 38 I (10 oz) 44

**PEPPER STEAK** Blue Ribbon Filet Mignon Pressed in Cracked Peppercorns, Cognac Pepper Sauce (7 oz) **40** I (10 oz) **46** 

#### ROQUEFORT FILET

Blue Ribbon Filet Mignon, Roquefort Sauce (7 oz) 40 I (10 oz) 46

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce 38

GRILLED TENDERLOIN TIPS TRIO Served with Our Three Signature Sauces 34

#### **AUSTRALIAN RACK OF LAMB**

Pan Seared, Shiitake Mushroom Veal Demi-Glace (14 oz) 45

#### APPLEWOOD SMOKED BACON DUROC PORK CHOP

Brown Maple Butter (12 oz) 40

#### >> ADD TO ANY STEAK <<

Blackened/Grilled Shrimp 9 | Jumbo Lump Crab 10 | Lobster Oscar 13

#### FETTUCCINI ALFREDO OR MARINARA With Grilled Chicken 18 With Shrimp 24

CHICKEN FLORENTINE 24 Oven Baked Chicken Breast Stuffed with Sautéed Spinach, Mushrooms & Button Mushroom Cream Sauce

## **SEAFOOD**

## GRILLED REDFISH WITH JUMBO LUMP CRAB 35

Beurre Blanc, Haricot Verts

#### PAN ROASTED SEABASS 39 Lobster Risotto

#### **PAN SEARED AHI TUNA 33**

Black Sesame Crusted Sashimi Grade Tuna, Ponzu Sautéed Vegetable Stir Fry

#### **CEDAR PLANK SALMON 35**

Sauce Beurre Blanc

AUSTRALIAN COLD WATER LOBSTER TAIL (MARKET)

ALASKAN KING CRAB LEGS (MARKET)

#### **SURF AND TURF (MARKET)**

Choice of Steak, Lobster Tail

#### KING AND TURF (MARKET)

Choice of Steak, Alaskan King Crab Legs