



# DINNER MENU

## APPETIZERS

PICKLE CHIPS.....	\$10
POTATO CRUSTED CALAMARI.....	\$19
GRILLED TEQUILA SHRIMP.....	\$20
JUMBO SHRIMP COCKTAIL.....	\$20
FRIED ASPARAGUS .....	\$22
GRILLED LAMB CHOPS.....	\$24
MARYLAND STYLE CRAB CAKE.....	\$35
LOBSTER CARGOT .....	\$29

## SALADS

HOUSE SALAD .....	\$8
CAESAR SALAD.....	\$11
BLEU CHEESE WEDGE.....	\$12
KIRBY'S CHOPPED SALAD .....	\$12

## À LA CARTE

BAKED POTATO .....	\$10
MASHED POTATOES.....	\$10
FRENCH FRIES .....	\$10
ASPARAGUS.....	\$10
FRIED OKRA .....	\$10
ZUCCHINI.....	\$10
BROCCOLI .....	\$10
MAC & CHEESE .....	\$11
CREAMED SPINACH .....	\$12
MUSHROOM RISOTTO.....	\$12
AU GRATIN POTATOES .....	\$12
SAUTÈED MUSHROOMS.....	\$12
JALAPEÑO MAC & CHEESE.....	\$12
LOBSTER RISOTTO.....	\$22

## ENTRÉES

CAJUN CHICKEN PASTA .....	\$27
Linguine, Sun Dried Tomato Sauce, Mushrooms, Onions, Bell Peppers	
FILET MIGNON	
7oz.....	\$44
10oz.....	\$50
STEAK & CAKE.....	\$53
One 5oz Filet, 3oz Crab Cake, Beurre Blanc	
PRIME ANGUS RIBEYE (18oz).....	\$53
PRIME NY STRIP (16oz).....	\$55
PRIME COWBOY CUT RIBEYE (24oz).....	\$65

### >>ADD TO ANY STEAK<<

COGNAC PEPPER SAUCE, ROQUEFORT SAUCE, or BÉARNAISE SAUCE.....	\$2
BLACKENED/GRILLED SHRIMP.....	\$9
JUMBO LUMP CRAB.....	\$14
CRAB OSCAR.....	\$21
LUMP LOBSTER .....	\$18
LOBSTER OSCAR.....	\$25

## SEAFOOD

CEDAR PLANK SALMON.....	\$40
Beurre Blanc Sauce	
OVEN-BAKED REDFISH.....	\$42
Hazelnut, White Cheddar & Parmesan Encrusted, Beurre Blanc, Haricot Verts	
OVEN-BAKED SEABASS .....	\$45
Served with Lobster Risotto	

## DESSERTS

KIRBY'S CHOCOLATE CAKE.....	\$9
CHEESECAKE.....	\$10
Blueberry Crumble, Cherries Jubilee or Turtle Topping.....\$4	
HALF BAKED COOKIE SKILLET.....	\$11
CRÈME BRULEE.....	\$12