

APPETIZERS

Jumbo Shrimp Cocktail Absolut Peppar Cocktail Sauce	13 ⁹⁵	Grilled Australian Lamb Chops Peppered with a Button Mushroom Sauce	16 ⁹⁵
Oysters Ladybird Pan Fried on Saffron Braised Leeks Topped with Béarnaise	12 ⁹⁵	Grilled Tequila Shrimp Lime Cilantro Sauce	13 ⁹⁵
Maryland Style Crab Cake Oven-baked Jumbo Lump Crab Cake With Sauce Beurre Blanc	21 ⁹⁵	Beef Carpaccio Capers, Shallots, White Truffle Oil and a Dijon Cream Sauce	12 ⁹⁵
Baked Herb Boursin Cheese With Oven Roasted Garlic and Sourdough Crostini	12 ⁹⁵	Snow Crab Claws Served <i>Cold</i> with Absolut Peppar Cocktail Sauce or <i>Hot</i> Scampi Style	14 ⁹⁵
Traditional French Escargot	11 ⁹⁵	Potato Crusted Calamari	11 ⁹⁵
Kirby’s Fried Asparagus Topped with Jumbo Lump Crab and Béarnaise Sauce	17 ⁹⁵	Fried Pickle Chips	6 ⁹⁵
		Chef’s Seafood Appetizer Assortment	
		For 2	13 ⁹⁵
		For 4	26 ⁹⁵

SOUP & SALAD

Soup of the Day	4 ⁹⁵	Caesar Salad	7 ⁹⁵
Lobster Bisque	8 ⁹⁵	With Grilled Chicken	11 ⁹⁵
Beefsteak Tomato Salad <i>(Seasonal)</i> Red Onions, Bleu Cheese Crumbles and Vinaigrette	8 ⁹⁵	With Shrimp	16 ⁹⁵
Bleu Cheese Wedge	7 ⁹⁵	Kirby’s Seafood Salad	14 ⁹⁵
Insalata Caprese <i>(Seasonal)</i> Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil and Aged Balsamic Vinegar	8 ⁹⁵	Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion Tossed in Kirby’s Garlic Dressing	
		KIRBY’S CHOPPED SALAD	8 ⁹⁵
		Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood Smoked Bacon, Red Onions. Tossed with our Signature Bleu Cheese Dressing	

À LA CARTE

Sautéed Mushrooms	8 ⁹⁵	Susie’s Famous Mashed Potatoes	5 ⁹⁵
Fresh Sautéed Vegetables	6 ⁹⁵	Baked Potato	5 ⁹⁵
Fresh Broccoli	7 ⁹⁵	French Fries	4 ⁹⁵
Fresh Asparagus	8 ⁹⁵	Fresh Sautéed Spinach	6 ⁹⁵
Creamed Spinach	7 ⁹⁵	Mac and Cheese	7 ⁹⁵
Grilled Rosemary Zucchini	7 ⁹⁵	Creamed Corn	7 ⁹⁵
Onion Rings	6 ⁹⁵	Mushroom Risotto	8 ⁹⁵
Au Gratin Potatoes	7 ⁹⁵	Lobster Risotto	10 ⁹⁵

PASTA & CHICKEN

Fettucini Alfredo or Marinara With Grilled Chicken	16 ⁹⁵	Chicken Florentine	19 ⁹⁵
With Shrimp	18 ⁹⁵	Oven-baked Chicken Breast Stuffed with Sautéed Spinach and Mushrooms with a Button Mushroom Cream Sauce	

STEAKS & CHOPS

Entrées are Served with Your Choice of Homemade Soup of the Day or a
Crisp Green Dinner Salad Topped with One of Our Homemade Salad Dressings

Prime “Cowboy Cut” Rib Eye	(22 oz)	40 ⁹⁵
Prime New York Strip	(16 oz)	38 ⁹⁵
Prime Porterhouse	(30 oz)	50 ⁹⁵
Blue Ribbon Filet Mignon Center Cut of the Tenderloin	(7 oz) (10 oz)	29 ⁹⁵ 35 ⁹⁵
Pepper Steak Blue Ribbon Filet Mignon Pressed in Cracked Peppercorns, Cognac Pepper Sauce	(7 oz) (10 oz)	31 ⁹⁵ 37 ⁹⁵
Roquefort Filet Blue Ribbon Filet Mignon, Roquefort Sauce	(7 oz) (10 oz)	31 ⁹⁵ 37 ⁹⁵
Tournedos Béarnaise Tenderloin Medallions, Béarnaise Sauce		30 ⁹⁵
Tenderloin Tips Trio Grilled and served with our Three Signature Sauces		27 ⁹⁵
Australian Rack of Lamb Pan Seared with a Shiitaki Mushroom Demi Glace	(14 oz)	37 ⁹⁵
Veal Chop Button Mushroom Sauce	(14 oz)	38 ⁹⁵

Add to any steak:

Jumbo Lump Crab Oscar 7⁹⁵ Nova Scotia Lobster Oscar 12⁹⁵

RANDY TAR PRIME RIB

Available Thursday, Friday and Saturday – While It lasts!

SEAFOOD

Grilled Redfish with Jumbo Lump Crab Haricot Verts and Beurre Blanc	33 ⁹⁵
Pan Roasted Sea Bass Lobster Risotto	32 ⁹⁵
Cedar Plank Salmon Sauce Beurre Blanc	26 ⁹⁵
Pan Seared Ahi Tuna Black Sesame Crusted Sashimi Grade Tuna	30 ⁹⁵
Shrimp Scampi and Jumbo Lump Crab Angel Hair Pasta	30 ⁹⁵
Australian Cold Water Lobster Tail	Market
Alaskan King Crab Legs	Market
Surf and Turf Blue Ribbon Filet Mignon and Lobster Tail	Market
King and Turf Filet Mignon and Alaskan King Crab Legs	Market

Children’s Entrees Available Up Request.
18% Gratuity Added For Large Parties

Executive Chef – Daniel Nemec

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 at a neighborhood gathering, the dream of bringing Kirby's back to Dallas was born. The Ingram family soon purchased the name and recipes from their next-door neighbor, B.J. Kirby. During the Spring of 1995, the Ingrams and their partners, the Houghs, reopened Kirby's on Lower Greenville Avenue in Dallas.

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, WoodFire Dallas (Greenville Avenue, a Chef-driven casual eatery specializing in Hickory Wood Grilled Cuisine), 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.

Your Hosts,
The Ingrams and Houghs

KIRBY'S PRIME STEAKHOUSE

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WOODFIRE by KIRBY'S

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MICKEY MANTLE'S STEAKHOUSE

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Kirby's
Prime STEAKHOUSE
Est. 1954