



# DINNER MENU

## APPETIZERS

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

## SALADS

HOUSE SALAD.....	\$8
BLUE CHEESE WEDGE.....	\$12
KIRBY'S CHOPPED SALAD.....	\$12
CAESAR SALAD.....	\$11
SEAFOOD SALAD.....	\$18
HEIRLOOM CAPRESE.....	\$12
BEEF STEAK TOMATO SALAD.....	\$12

## À LA CARTE

AU GRATIN POTATOES.....	\$12
BAKED POTATO.....	\$10
MASHED POTATOES.....	\$10
FRENCH FRIES.....	\$10
SAUTÈED MUSHROOMS.....	\$12
ASPARAGUS.....	\$10
BACON BRUSSELS SPROUTS.....	\$10
MAC & CHEESE.....	\$11
JALAPÈNO MAC & CHEESE.....	\$12
GRILLED ROSEMARY ZUCCHINI.....	\$8
BROCCOLI.....	\$10
LOBSTER RISOTTO.....	\$20
MUSHROOM RISOTTO.....	\$10
CREAMED SPINACH.....	\$12
CREAMED CORN.....	\$8

## ENTRÉES

PRIME COWBOY CUT RIBEYE (24oz).....	\$65
PRIME ANGUS RIBEYE (18oz).....	\$50
COLD SMOKED ANGUS RIBEYE (18oz).....	\$55
PRIME NY STRIP (16oz).....	\$55
BLUE RIBBON FILET MIGNON 7oz.....\$39 10oz.....\$46	
STEAK & CAKE.....	\$49
5oz Filet, 3oz Crab Cake, Beurre Blanc	
CAPRESE CHICKEN.....	\$24
Zoodles, Basil, Mozzarella, Marinara	
DRY-AGED PORK CHOP (12oz).....	\$40
Brussels, Creole Mustard Mashed Potatoes, Togarashi Aioli	

### ADD TO ANY STEAK-

COGNAC PEPPER, ROQUEFORT, or BÉARNAISE SAUCE.....	\$2
JUMBO LUMP CRAB OSCAR.....	\$18

## SEAFOOD

CEDAR PLANK SALMON.....	\$37
Sauce Beurre Blanc	
OVEN-BAKED REDFISH.....	\$37
Hazelnut, White Cheddar & Parmesan Encrusted, Beurre Blanc, Haricot Verts	
AUSTRALIAN COLD WATER LOBSTER TAIL (Subject to availability).....	MARKET
ALASKAN KING CRAB LEGS (Subject to availability).....	MARKET

## DESSERTS

HALF BAKED COOKIE SKILLET.....	\$11	
CHEESECAKE.....	\$9	
Blueberry Crumble, Cherries Jubilee, or Turtle Topping.....		\$4
CRÈME BRULEE.....	\$12	
KIRBY'S CHOCOLATE CAKE.....	\$9	
VANILLA ICE CREAM.....	\$5	