



# 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

## 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

## ENTRÉES

PRIME COWBOY CUT RIBEYE (2+oz).....	\$65
PRIME ANGUS RIBEYE (18oz).....	\$50
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	

### 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.....	\$36
Hazelnut, White Cheddar & Parmesan Encrusted, Beurre Blanc, Haricot Verts	

## DESSERTS

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