



## PRIVATE EVENTS

Continuing the legacy of Dallas' Original Steakhouse, Est. 1954, Kirby's Prime Steakhouse in The Woodlands, Est. 2004, is an Award Winning Restaurant featuring Mid-Western, aged Prime Beef. Kirby's also offers Fresh Seafood, daily Chef Features, and a spectacular collection of New and Old World wine housed in an impressive cellar of over 4,000 bottles.

Kirby's Steakhouse offers set menu packages, a full service bar, and several private rooms to choose from with seating up to 65 guests.



We also offer:

PRIVATE LUNCHEES  
RESTAURANT BUYOUTS  
RECEPTION STYLE EVENTS  
AUDIO VISUAL EQUIPMENT\*

**FOR MORE INFORMATION, OR TO SCHEDULE AN APPOINTMENT PLEASE CONTACT:**

**ERIC SAVILLE**

**PH: 281.362.1121**

**[E.Saville@KirbysSteakhouse.com](mailto:E.Saville@KirbysSteakhouse.com)**

## DINNER MENU PACKAGES

Each guest will have the option between entrees and desserts. All a la carte items will be served family style.  
Please let us know about any special dietary needs.

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### Menu 1 \$54 per Person

Includes Mashed Potatoes and Kirby's House Salad

#### Entrées

Blue Ribbon Filet (7oz.)  
Cedar Plank Salmon with Sauce Beurre Blanc  
Chicken Caprese

#### Desserts

NY Cheesecake  
Kirby's Chocolate Cake

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### Menu 2 \$64 per Person

Includes Mashed Potatoes, Sautéed Broccoli, and Kirby's House Salad

#### Appetizer

Fried Pickle Chips

#### Entrées

Blue Ribbon Filet (7 oz.)  
Center Cut N. Y. Strip (16 oz.)  
Tournedos Béarnaise  
Cedar Plank Salmon with Sauce Beurre Blanc  
Chicken Caprese

#### Desserts

NY Cheesecake  
Kirby's Chocolate Cake

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### Menu 3 \$74 per Person

Includes Mashed Potatoes, Sautéed Broccoli, and Kirby's House Salad

#### Appetizer

Shrimp Cocktail  
Fried Pickle Chips

#### Entrées

Center Cut N.Y. Strip (16 oz.)  
Blue Ribbon Filet (7 oz. or 10 oz.)  
Cognac Pepper Filet (7 oz. or 10 oz.)  
Tournedos Béarnaise  
Cedar Plank Salmon with Beurre Blanc  
Chicken Caprese

#### Desserts

NY Cheesecake  
Kirby's Chocolate Cake

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### Menu 4 \$84 per Person

Includes Mashed Potatoes, Sautéed Broccoli, Sautéed Mushrooms, and Kirby's House Salad

#### Appetizers

Shrimp Cocktail  
Snow Crab Cocktail  
Fried Calamari

#### Entrées

Center Cut N.Y. Strip (16 oz.)  
Blue Ribbon Filet (7 oz. or 10 oz.)  
Cognac Pepper Filet (7 oz. or 10 oz.)  
Roquefort Filet (7 oz. or 10 oz.)  
Tournedos Béarnaise  
Cedar Plank Salmon with Beurre Blanc  
Chicken Caprese  
Oven Baked Redfish

#### Desserts

NY Cheesecake  
Kirby's Chocolate Cake

**Coffee, Tea, and Soda Included on All Menus. Tax & Gratuity Not Included.**

## Private Lunch Menu \$45 per Person

#### First Course

House Salad  
Soup of the Day

#### Second Course

Blue Ribbon Filet (5 oz.)  
New York Strip (12 oz.)  
Cedar Plank Salmon  
Chicken Caprese

#### Third Course

NY Cheesecake  
Chocolate Spice Cake

All Entrees are accompanied with Sautéed Broccoli and Susie's Famous Mashed Potatoes

## *Premium Event Menu*

**\$124**

### **APPETIZERS**

SELECT 4 APPETIZERS FROM OUR DINNER MENU

### **SALAD**

HOUSE SALAD, PETITE CAPRESE, CAESAR

### **SIDES**

SELECT 3 SIDES FROM OUR DINNER MENU

### **ENTREE**

SIGNATURE SCAMPI STYLE 10oz LOBSTER TAIL

PRIME COWBOY CUT RIBEYE 24oz

BLUE RIBBON FILET 7/10OZ

*CHOICE OF SIGNATURE SAUCE: COGNAC PEPPER SAUCE, BÉARNAISE OR ROQUEFORT*

PRIME N.Y. STRIP 16oz

TOURNEDOS BÉARNAISE

OVEN BAKED REDFISH

*HAZELNUTS, WHITE CHEDDAR & PARMESAN ENCRUSTED, BEURRE BLANC*

### **DESSERT**

KIRBY'S CHOCOLATE CAKE

NY CHEESECAKE

*CHOICE OF TOPPING— CHERRIES JUBILEE, TURTLE, BLUEBERRY CRUMBLE*

## PASSED HORS D'OEUVRES

\*Minimum of 20 pieces must be ordered\*

### Boursin Crostini

Herb Baked Boursin Cheese, Diced Tomatoes

\$2.25/piece

### Duck Confit Crostini

Fig preserve

\$3.25/ piece

### Jalapeno Fig Crostini

Sliced Jalapenos, Fig Preserve,

San Danielle Prosciutto, Brie Cheese

\$2.50/ piece

### Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, & Basil drizzled  
with Balsamic Reduction

\$2.25/piece

### Tuna Nacho

Ahi Tuna rolled in Soy and Ponzu on a Wonton Crisp  
with Avocado, Jalapeno and Sriracha Aioli

\$3 each

### Lobster Bites

Tempura fried with sauce Beurre Blanc

\$16/tail

### Maryland Crab Cake Bites

Choice of Fried or Baked 1 oz each

\$5.25 each

### Seafood Tower Buffet

Maine Lobster, Alaskan King Crab Legs, Blue Point  
Oysters, Jumbo Shrimp, Snow Crab Claws  
Accompanied with Champagne Mignonette, Creamy  
Remoulade, and Absolut Peppar Cocktail Sauce  
- \$37/person

## APPETIZERS

### Grilled Tequila Shrimp

Lime Cilantro Sauce

\$4 /piece

### Shrimp Cocktail

Absolute Peppar Cocktail Sauce

\$4 /piece

### Potato Crusted Calamari

Absolut Peppar Marinara

\$4.5/guest

### Fried Pickle Chips

Creamy Garlic Dressing

\$3/guest

### Grilled Lamb Chops

Peppered with Button Mushroom Sauce

\$7.50/piece

### Snow Crab Claws

Absolute Peppar or Hot Scampi Style

\$3.75/piece

### Maryland Style Crab Cake

Oven Baked with Sauce Beurre Blanc

\$24/2 people

### Fried Asparagus

Jumbo Lump Crab and Sauce Béarnaise

\$18/ 4 people

### Baked Herb Boursin Cheese

Roasted Garlic

\$14/ 4 people

### Fruit & Cheese Platter

Fresh Seasonal Fruit with Chef's selections of cheeses

\$50 platter feeds 10-15 guests

\$100 Platter feeds 20-25 guests

### Cold Vegetable Platter

Broccoli, Carrots, Celery, Red Bell Pepper,  
& Grape Tomatoes with Ranch and Bleu Cheese

\$6/person

## THE WINE ROOM

The Wine Room is our largest space and holds up to 65 guests depending on the seating arrangement. It is separated from the main dining room by our extravagant wine cellar, which illuminates over 4,000 bottles of wine. This expansive room is a great space for guests who require more room to mix & mingle before and after their dining experience. The wine room is completely private with doors at all entrances.



## THE LIBRARY

The Library holds up to 30 people depending on the seating arrangement, and is completely enclosed. The Library features a fireplace on the back wall, making for a warm inviting space to hold your event.



## FACILITY RENTAL

All private dining rooms are subject to food and beverage minimums based on the specific space your group has requested. Minimums are not published due to specific dates, times, and space.

**Minimums do not include tax or gratuity**

## BOOKING AGREEMENT

When you are ready to move forward with your event, please contact our events coordinator so we can send you our booking agreement. Returning this agreement will confirm your event and all of the details pertaining to the evening.

## GUEST COUNT

A tentative guest count is due a week before your event and a final count is due one day prior to your event in order for our staff to properly prepare and set up for your party.

## CANCELLATION POLICY

Cancellation of an event must be called in to our restaurant at 281-362-1121, as well as an email to the coordinator for our records. The following fees will be charged according to the timing of the cancellation:

10-day notice = \$300 charge / 5-day notice = \$500 charge / Day of Event = \$700 charge

## PARKING

Kirby's Steakhouse offers complimentary valet parking and self-parking.

## COMPLIMENTARY TRANSPORTATION

If you have guests staying at a hotel within 5 miles of the restaurant, we will gladly go and pick them up! We offer complimentary transportation to and from the restaurant and we can transport up to 14 passengers. Please call the store directly if you are interested in scheduling transportation.

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