

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, The Ingram family purchased the name and recipes from their next-door neighbor, B.J. Kirby, and the dream of bringing Kirby's back to Dallas was born.

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, WinStar World Casino and Resort (Thackerville, OK) 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**

KIRBY'S PRIME STEAKHOUSE: San Antonio | Southlake | The Woodlands
KIRBY'S PRIME STEAKHOUSE AT WINSTAR WORLD CASINO: Thackerville, OK
MICKEY MANTLE'S STEAKHOUSE: Oklahoma City

APPETIZERS

OYSTERS LADYBIRD 13

Pan Fried, Saffron Braised Leeks,
Béarnaise Sauce

TRADITIONAL FRENCH ESCARGOT 12

JUMBO SHRIMP COCKTAIL 20

Absolut Peppar Cocktail Sauce

GRILLED TEQUILA SHRIMP 20

Lime Cilantro Sauce

MARYLAND STYLE CRAB CAKE 24

Oven Baked Jumbo Lump Crab Cake,
Sauce Beurre Blanc

POTATO CRUSTED CALAMARI 14

KIRBY'S FRIED ASPARAGUS 18

Jumbo Lump Crab,
Béarnaise Sauce

BAKED HERB BOURSIN CHEESE 14

Oven Roasted Garlic, Sourdough Crostinis

FRIED PICKLE CHIPS 7

BEEF CARPACCIO 15

Capers, Shallots, White Truffle Oil,
Dijon Cream Sauce

SNOW CRAB CLAWS 19

Served Cold, Absolut Peppar
Cocktail Sauce or Hot Scampi Style

LOBSTER CARGOT 25

Oven Baked, Butter, Garlic,
Lobster Cream Sauce

GRILLED AUSTRALIAN LAMB CHOPS 22

Peppered, Button Mushroom Sauce

CHEF'S SEAFOOD ASSORTMENT

For 2 **17** | For 4 **30**

SOUP+SALAD

SOUP OF THE DAY 5

LOBSTER BISQUE 11

CAESAR SALAD 10

Grilled Chicken **16**
Shrimp **19**

BLEU CHEESE WEDGE 11

KIRBY'S CHOPPED SALAD 11

Iceberg Lettuce, Granny Smith Apples,
Tomatoes, Candied Walnuts, Applewood
Smoked Bacon, Red Onions, Signature Bleu
Cheese Dressing

BEEFSTEAK TOMATO SALAD (SEASONAL) 11

Red Onions, Bleu Cheese
Crumbles, Vinaigrette

HEIRLOOM CAPRESE (SEASONAL) 11

Fresh Mozzarella, Heirloom Tomatoes, Basil,
Basil Olive Oil, Aged Balsamic Vinegar
Reduction

KIRBY'S SEAFOOD SALAD 15

Lump Crab, Shrimp, Hearts of Palm,
Artichoke Hearts, Tomatoes, Onion,
Kirby's Garlic Dressing

À LA CARTE

Au Gratin Potatoes **11**

Baked Potato **8**

Susie's Famous Mashed Potatoes **9**

Onion Rings **9**

House Cut French Fries **7**

Lobster Risotto **20**

Mushroom Risotto **10**

Creamed Corn **8**

Sautéed Mushrooms **10**

Asparagus **10**

Creamed Spinach **10**

Sautéed Spinach **8**

Broccoli **8**

Sautéed Vegetables **7**

Grilled Rosemary Zucchini **8**

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.

Black & Blue: Cold, red center, charred on the outside | **Pittsburgh:** Warm, red center, charred on the outside
| **Rare:** Cold, red center | **Medium Rare:** Warm, red center
| **Medium:** Warm, pink center | **Medium Well:** Traces of pink | **Well:** No pink

PRIME "COWBOY CUT" RIBEYE (24 oz) 59

PRIME ANGUS RIBEYE (18 oz) 49

PRIME NEW YORK STRIP (16 oz) 52

BLUE RIBBON FILET MIGNON Center Cut Tenderloin (7 oz) **38** | (10 oz) **44**

PEPPER STEAK Blue Ribbon Filet Mignon, Cracked Peppercorns,
Cognac Pepper Sauce (7 oz) **40** | (10 oz) **46**

ROQUEFORT FILET

Blue Ribbon Filet Mignon, Roquefort Sauce (7 oz) **40** | (10 oz) **46**

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce **38**

GRILLED TENDERLOIN TIPS TRIO Three Signature Sauces **34**

AUSTRALIAN RACK OF LAMB

Pan Seared, Shiitake Mushroom Veal Demi-Glace (14 oz) **45**

APPLEWOOD SMOKED BACON DUROC PORK CHOP

Grilled Napa Cabbage, Granny Smith Apples, Maple Brown Butter (12 oz) **40**

>> ADD TO ANY STEAK <<

Chicken Fried Oysters Béarnaise **6** | Blackened/Grilled Shrimp **9**

Jumbo Lump Crab Oscar **10** | Lobster Scampi **19**

FETTUCCINI ALFREDO OR MARINARA With Grilled Chicken **18** With Shrimp **24**

CHICKEN FLORENTINE 24 Sautéed Spinach & Mushroom Stuffed
Oven Baked Chicken Breast, Button Mushroom Cream Sauce

SEAFOOD

**GRILLED REDFISH WITH JUMBO LUMP
CRAB 35** Beurre Blanc, Haricot Verts

PAN ROASTED SEABASS 39

Lobster Risotto

PAN SEARED AHI TUNA 35

Black Sesame Crusted Sashimi Grade Tuna,
Ponzu Sautéed Vegetable Stir Fry

CEDAR PLANK SALMON 35

Sauce Beurre Blanc

**AUSTRALIAN COLD WATER
LOBSTER TAIL (MARKET)**

ALASKAN KING CRAB LEGS (MARKET)

SURF AND TURF (MARKET)

Blue Ribbon Filet Mignon, Lobster Tail

KING AND TURF (MARKET)

Blue Ribbon Filet Mignon, Alaskan King
Crab Legs

MAC N' CHEESE

Traditional **11**

Jalapeño Bacon **12**

Lobster **20**