

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 & Hough families 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

The logo for Kirby's Prime Steakhouse features the name "Kirby's" in a large, black, cursive script font. Below it, the word "Prime" is written in a smaller, black, cursive font, and the word "STEAKHOUSE" is written in a bold, black, sans-serif font.

APPETIZERS

OYSTERS LADYBIRD 13

Pan Fried, Saffron Braised Leeks,
Béarnaise Sauce

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 16

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 16

Capers, Shallots, White Truffle Oil,
Dijon Cream Sauce

SNOW CRAB CLAWS 25

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

Small 17 | Large 30

MAC N' CHEESE

Traditional 11

Jalapeño Bacon 12

Lobster 20

SOUP+SALAD

SOUP OF THE DAY 5

LOBSTER BISQUE 11

CAESAR SALAD 11

Grilled Chicken 16
Shrimp 19

BLEU CHEESE WEDGE 12

KIRBY'S CHOPPED SALAD 12

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

BEEFSTEAK TOMATO SALAD (SEASONAL) 12

Red Onions, Bleu Cheese
Crumbles, Vinaigrette

HEIRLOOM CAPRESE (SEASONAL) 12

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

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 12

Baked Potato 10

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

Sautéed Spinach 8

Broccoli 8

Grilled Rosemary Zucchini 8

Blistered Brussels 10

Bacon & Onion

Creamed Spinach 11

Bacon & Parmesan

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) 50

PRIME NEW YORK STRIP (16 oz) 52

BLUE RIBBON FILET MIGNON Center Cut Tenderloin (7 oz) 39 | (10 oz) 46

PEPPER STEAK Blue Ribbon Filet Mignon, Cracked Peppercorns,
Cognac Pepper Sauce (7 oz) 41 | (10 oz) 48

ROQUEFORT FILET

Blue Ribbon Filet Mignon, Roquefort Sauce (7 oz) 41 | (10 oz) 48

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce 39

GRILLED TENDERLOIN TIPS TRIO Three Signature Sauces 35

DOUBLE CUT LAMB CHOPS

Tzatziki, Mint Chimichurri (14 oz) 48

DRY-AGED PORK CHOP

Blistered Brussels, Creole Mustard Mashed Potatoes, Togarashi Aioli (12 oz) 40

>> ADD TO ANY STEAK <<

Chicken Fried Oysters Béarnaise 6 | Blackened/Grilled Shrimp 9

Jumbo Lump Crab Oscar 10 | Lobster Scampi 19

CHEESE TORTELLINI Boursin Cream, Capers, Tomatoes, Artichoke, Red Onions

With Chicken 24 Shrimp 27 Tenderloin 30 Lobster 32

CAPRESE CHICKEN 24 Zoodles, Basil, Mozzarella, Marinara

SEAFOOD

OVEN-BAKED REDFISH 36

Hazelnut, White Cheddar & Parmesan
Encrusted, Beurre Blanc, Haricots Verts

PAN ROASTED SEABASS 39

Lobster Risotto

PAN SEARED AHI TUNA 39

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

CEDAR PLANK SALMON 37

Sauce Beurre Blanc

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

ALASKAN KING CRAB LEGS (MARKET)

SURF AND TURF (MARKET)

Lobster Tail & Steak of Choice

KING AND TURF (MARKET)

Alaskan King Crab Legs & Steak of Choice