



RESTAURANT WEEK MENU

AUGUST 9TH - 23RD

Optional Course

Grilled Ahi Tuna

Cilantro Lime Vinaigrette, Wasabi Crème Fraîche, Pickled Cucumber Salad, Fresno Peppers, Sesame Seeds
\$12

First Course

Green Goddess Hummus

Cucumber Relish, Avocado, Lemon
Infused Olive Oil, Microgreens,
Pita & Fresh Vegetables

Deep Fried Lobster Cake

Fried Egg Aioli, Oyster Sauce,
Crispy Sweet Potato Strings

Beef Wellington Bites

Puff Pastry, Truffle Mushroom
Duxelles, Filet Mignon,
Prosciutto Dijon Aioli

Second Course

Kirby's Caesar Salad

Spinach Salad

Baby Spinach, Burrata,
Grilled Peaches, Crispy Prosciutto,
White Truffle Fig Balsamic, Basil Vinaigrette

Chef's Soup of the Day

Third Course

5 oz Filet Mignon

French Onion Mashed Potatoes,
Choice of Sauce: Cognac Pepper
Sauce, Brandy Mushroom Cream,
Roquefort, Béarnaise

Pan Seared Blackened Salmon

Tasso Poblano Jasmine Rice,
Grilled Asparagus,
Roasted Corn Purée

Tuscan Chicken Breast

Pappardelle Pasta, Creamy
Tuscan Sun-Dried Tomato Sauce

Steak Upgrade: 7 oz \$16, 10 oz \$24

18 oz Boneless Ribeye \$25, 16 oz NY Strip \$35

Enhancements

6 oz Scampi Lobster Tail
\$35

2 Shrimp | Blackened or Grilled
\$11

Jumbo Lump Crab Oscar
\$21

Finale

Raspberry Doughnut Cheesecake

Oreo Tres Leches Cake

\$55 Per Guest | Tax & Gratuity Not Included