

# WOOD FIRE

KIRBY'S

Featuring the creations of  
EXECUTIVE CHEF DANIEL NEMEC

## COURSE ONE

Your choice of One of the Following:

### APPLEWOOD SMOKED BACON ARTICHOKE DIP

Wood Stone Baked Garlic Bread

### SHREDDED TENDERLOIN SPRING ROLLS

Spicy Chili Vinaigrette  
and Sweet Thai Chili Sauce

### SASHIMI PEPPERED TUNA

Ginger Soy Marinated Mushrooms  
and English Cucumber Slaw

### CHEVRION MARGARITA

Thin Crust Pizza with Thinly Sliced Roma Tomatoes,  
Garlic, Fresh Hand Torn Basil, Chevrion  
and Fresh Mozzarella

### ITALIAN STALLION

Thin Crust Pizza with Prosciutto, Pepperoni,  
Italian Sausage, Applewood Smoked Bacon  
and Provolone

## COURSE TWO

Your choice of One of the Following:

### “KEEP IT SIMPLE” SALAD

Fresh Iceberg, Roma Tomatoes,  
Tillamook Cheddar,  
Cucumbers, and Herb Croutons

### LOBSTER BISQUE

### CLASSIC CAESAR

Shaved Parmigiano Reggiano  
and Herb Croutons

## COURSE THREE

Your choice of One of the Following:

### PRIME BRAISED BEEF SHORT RIBS

Slow Roasted for 6 Hours  
with Rosemary Cheese Grits

### HICKORY SMOKED WOOD GRILLED RIBEYE

Cold Smoked Grilled Ribeye,  
Garlic Sautéed Wild Mushrooms,  
and a Boursin Cheese Twice Baked Potato

### 7OZ BLUE RIBBON FILET

Susie's Famous  
Mashed Potatoes

### CHIMICHURRI “SURF N TURF” KABOBS

Wood Grilled Beef Tenderloin, Texas Gulf Coast Jumbo Shrimp,  
Spanish Chorizo Pearl Couscous

### HERB CRUSTED BERKSHIRE PORK CHOP

Wood Grilled, Shiner Bock Brined Bone In Berkshire Pork Chop  
and Lavender Spiced Acorn Squash

### MISO GLAZED SALMON

Sweet & Savory Miso Glazed Oven Roasted Atlantic Salmon,  
Julienne Zucchini and Crookneck Squash

### WOOD GRILLED RUBY RED RAINBOW TROUT

Chipotle Butter and Hatch Green Chili  
Sweet Corn Pearl Couscous

## COURSE FOUR

### “STUDY IN CHOCOLATE”

Milk Chocolate Pot de Crème, White Chocolate Mousse,  
and Belgian Dark Chocolate Truffle covered Pretzel