



Mickey Mantle's

# BAR MENU

MON - WED : 3 PM - 10 PM  
THUR : 11 AM - 10 PM

FRI & SAT : 11 AM - 11 PM  
SUN : 11 AM - 10 PM

## Starters

Pickle Chips	\$13
Fried Mushrooms	\$10
Boursin Cheese	\$15
Jumbo Shrimp Cocktail	\$20
Maryland-Style Crab Cake	\$35
Grilled Lamb Chops	\$26
Fried Shrimp	\$16
Fried Cheese Curds	\$14
Arturo's Chips & Salsa	\$11
Dip Duo	\$13
Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips. <i>Make It a Trio! Add Arturo's Salsa - \$2</i>	

## Sandwiches & Burgers

Served with House-Cut Fries

<b>Club Sandwich</b>	\$19
Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.	
<b>French Dip Sandwich</b>	\$24
Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with Thick Au Jus. New York-Style with Peppers, Onions, and Mushrooms by Request.	
<b>Sooner Burger</b>	\$24
Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.	
<b>Longhorn Burger</b>	\$21
Single Patty Cheeseburger Topped with Mustard, Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onions.	
<b>Cowboy Burger</b>	\$21
Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.	
<b>'Your Way' Burger</b>	\$21
All-Natural Single Patty Wagyu Steak Blend on a Brioche Bun Done Your Way! (Additional topping charges may apply.) <i>Make it a Double Patty for \$24</i>	

## Soups & Salads

French Onion Soup	\$12
House Salad	\$8
Caesar Salad	\$12
Crispy Chicken Salad	\$20
Bacon, Cheddar Cheese, Chives and Chicken Tenders Served with Your Choice of Dressing.	
<b>Add to any salad -</b>	
<b>Chicken \$6    Shrimp \$9</b>	

## Grill Favorites

<b>Chicken Quesadilla</b>	\$20
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, and Salsa.	
<b>New York-Style Wings</b>	\$25
12 New York-Style Wings Served with Carrots, Celery, Blue Cheese or Ranch Dressing.	
<b>Mickey's Mac &amp; Cheese</b>	\$21
Add Chicken \$6 or Shrimp \$9	
<b>Chicken Fried Rib-Eye</b>	\$28
Served with Bacon Gravy, Texas Toast, and Mashed Potatoes.	
<b>Breakfast Cut Rib-Eye</b>	\$28
All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, & Onions. Served with Texas Toast and House-Cut Fries.	
<b>Steak Skillet</b>	\$29
6 oz. Beef Tenderloin Tips, Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms. Served with Texas Toast and Hickory Aioli.	

# CLASSICS FROM Kirby's

PRIME STEAKS  
& SEAFOOD  
EST. 1914

## Entrées

7 oz. Filet	\$ 57
10 oz. Filet	\$ 61
18 oz. Rib-Eye	\$ 67
24 oz. Cowboy Cut Rib-Eye	\$ 83
16 oz. NY Strip	\$ 74
Grilled Salmon	\$ 50
Lobster Tail	\$ 72

Add to the above entrées:

8 oz. Lobster Tail \$48

Shrimp \$9 Crab Cake \$15

Roquefort or Pepper Sauce \$3

Each entrée comes with a house salad and one side:

Susie's Famous Mashed Potatoes, Sautéed Seasonal Vegetables, French Fries, or Sautéed Mushrooms.

## Desserts

Kirby's Chocolate Spice Cake	\$ 9
Fresh Berries & Whipped Cream	\$ 9
NY Cheesecake	\$ 10
Add Turtle, Cherries Jubilee, or Blueberry Crumble Topping	\$ 4

\*Kirby's Classic Entrées are served daily until 5pm.

## SEASONAL

### CHEF FEATURES

FRITO CHILI PIE \$20

PATTY MELT \$20

Seasonal features offered all day.



## FEATURED WINES

Elouan Pinot Noir - **Willamette Valley, Oregon** \$14 Glass/ \$55 Bottle

Daou Cabernet Sauvignon - **Paso Robles, California** \$14 Glass/ \$55 Bottle

Quilt Red Blend - **Napa Valley, California** \$16 Glass/ \$65 Bottle

Quilt Chardonnay - **Napa Valley, California** \$14 Glass/\$55 Bottle

Ask your server for a complete wine list for additional selections.