



Ducky Mantle's

BAR MENU

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

FRI & SAT : 11 AM - 11:30 PM
SUN : 11 AM - 10 PM

Starters

Pickle Chips	\$15
Fried Mushrooms	\$14
Boursin Cheese	\$18
Jumbo Shrimp Cocktail	\$26
Maryland-Style Crab Cake	\$36
Grilled Lamb Chops	\$26
Fried Shrimp	\$26
Arturo's Chips & Salsa	\$12
Dip Duo	\$17

Fresh Guacamole and Juan's Queso.
Served with Tortilla Chips.
Make It a Trio! Add Arturo's Salsa \$3

Soups & Salads

French Onion Soup	\$13
House Salad	\$8
Caesar Salad	\$16
Crispy Chicken Salad	\$20

Served with Bacon, Cheddar Cheese,
Chives, and Chicken Tenders along with
Your Choice of Dressing.

Add to any salad
Chicken \$6 Shrimp \$12

Sandwiches & Burgers

Served with Seasoned Fries

Club Sandwich	\$19
Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.	
French Dip Sandwich	\$25
Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with Au Jus. Option of New York-Style with Peppers, Onions, and Mushrooms.	
Oklahoma Onion Burger	\$23
Two All- Natural Steak Blend Patties served with Flat Top Onions, and American Cheese.	
'Your Way' Burger	\$21
Two All-Natural Steak Blend Patties on a Brioche Bun Done Your Way! (Additional topping charges may apply.)	
Pastrami Melt	\$19
Hand-cut Pastrami served on Buttered Sourdough with Hot Mustard, American, and Provolone Cheese.	

Grill Favorites

Chicken Quesadilla	\$21
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack Cheese. Served with Guacamole, Pico de Gallo, Sour Cream, and Salsa.	
New York-Style Wings	\$25
New York-Style Wings served with Carrots, Celery, and Buffalo Sauce. Choice of Bleu Cheese or Ranch Dressing.	
Chicken Fried Rib-Eye	\$35
Served with Bacon Gravy, Texas Toast, Mashed Potatoes, and topped with Scallions.	
Breakfast Cut Rib-Eye	\$35
All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, and Onions. Served with Texas Toast and Seasoned Fries.	
Steak Skillet	\$30
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. 1954

Entrées

7 oz. Filet	\$ 6 6
10 oz. Filet	\$ 7 5
16 oz. Prime Rib-Eye	\$ 8 0
24 oz. Cowboy Cut Rib-Eye	\$ 10 3
Grilled Salmon	\$ 5 7
Lobster Tail	\$ 4 6

Add to the above entrées:

Roquefort or Pepper Sauce \$4

Shrimp \$12 Crab Cake \$18

**Kirby's Classics are
served during lunch
hours every Thursday -
Sunday from 11 AM - 3 PM.**

Each entrée comes with a house salad and one side:

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

Featured Wines

Red Wines by the Glass

Conundrum Red Blend, California \$16

Daou Cabernet, California \$17

Durant & Booth Cabernet, Napa \$20

Biale "Party Line" Red Zinfandel, Napa \$22

White Wines by the Glass

Zonin Prosecco, Veneto \$15

Banfi San Angelo Pinot Grigio, Italy \$16

Social Bird Rosé, France \$17

La Crema Chardonnay, Sonoma \$17