

THE GRILL ROOM

General Manager: Tim Riley Chef: Alan Perkins Chef: Joseph Luoma

PLATES to SHARE

THAI CHICKEN LETTUCE WRAPS (GF) 15.99
tangy grilled chicken, seedless cucumber, julienne cut vegetables, crisp lettuce wraps, peanut & red chili sauces

SMOKED WHITEFISH DIP 15.99
smoked whitefish, kettle chips, everything crackers, pickled red onion, sliced dill pickle

BEER CHEESE FONDUE (V) 11.99
sharp cheddar, fresh dill, spice crusted pretzel bread

COCONUT-CURRY MUSSELS 18.99
PEI mussels, coconut-curry sauce, baby spinach, roasted red pepper, crusty bread

BACON & HONEY BRUSSELS SPROUTS 13.99
fried brussels sprouts, crispy bacon, honey glaze

CARIBBEAN PESTO HUMMUS CRUDITÉS (V) 11.69
coconut-cashew pesto hummus, fresh vegetables, naan bread

ENTREES

GRILLED ATLANTIC SALMON* (GF)(SF) 27.99
grilled salmon, achiote seasoned sweet potato hash, organic mushrooms, pineapple sambal

SEAFOOD RISOTTO (GF) 29.99
blackened shrimp and scallops, marinated tomatoes, spinach, beurre blanc risotto, romesco sauce, grilled lemon

STEAK & ROSEMARY FRIES* 33.99
8oz usda choice angus beef carved top sirloin, rosemary garlic fries, crisp brussels sprouts, demi-glace, hotel butter
substitute: usda choice angus beef center cut
6oz filet mignon 7.99 / 14oz ribeye 12.99

STUFFED ACORN SQUASH (GF)(VG) 15.99
roasted acorn squash, zucchini, eggplant, bell peppers, onions, garlic, marinated tomatoes, romesco sauce

CAULIFLOWER STEAK (V) 15.69
(GF) / (VG) upon request
cauliflower steak lightly dusted & fried, roasted vegetable coconut rice, grape tomatoes, coconut herb oil, balsamic glaze

sides

roasted tri-colored potatoes (V) 6.00
mac & cheese (V) 6.00
tri-color potato au gratin (V) 6.00
rosemary fries (VG) 6.00
sautéed vegetables (GF)(VG) 6.00
sautéed organic mushrooms (GF)(V) 6.00

SOUP & SALADS

CLASSIC CAESAR* 11.49
baby romaine, garlic croutons, shaved parmesan, signature caesar dressing

KIRBY HOUSE SALAD (GF)(V) 11.49
artisan mixed greens, seedless cucumbers, grape tomatoes, red onion, cheese, shredded carrots, choice of dressing

BLISTERED PEACH SALAD 16.99
romaine lettuce, spring mix, pickled peaches, blistered peach vinaigrette, peppadew peppers, red onions, cashews, bacon, goat cheese

ADD TO ANY SALAD

beyond meat patty 6.00
gardein chicken patty 6.00
grilled chicken breast 6.00
top sirloin* 9.00
salmon* 13.00
chorizo spiced shrimp 12.00

WHITE CHICKEN CHILI SOUP cup 5.99 / bowl 7.99

TOMATO BASIL BISQUE (GF)(V) cup 5.99 / bowl 7.99

STEAK

all steaks are usda choice angus beef and finished with steak butter

RIBEYE * 14oz (GF) 39.99

TOP SIRLOIN * 8oz (GF) 28.99

CENTER CUT FILET MIGNON* 6oz (GF) 37.99

steak sauces

horseradish cream (GF) 3.00
demi-glacé 3.00
peppercorn 3.00

*COOKED TO ORDER

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

GLUTEN-FREE OPTIONS (GF)

VEGAN ITEMS (VG)

VEGETARIAN ITEMS (V)

COCKTAILS

PALOMA

el jimador silver tequila, grapefruit juice, simple syrup

RUM PUNCH

bacardi limon, mango rum, myer's original dark rum, pineapple juice, cranberry juice, fresh pineapple

APEROL SPRITZ

aperol, soda water, bubbles

NEGRONI

guild chamomile gin, campari, sweet vermouth, orange bitters, flamed orange

TROPICAL FUSION

malibu rum, vodka, kinky, pineapple juice, grenadine, fresh pineapple

STRAWBERRY & RHUBARB MULE

whitley neill rhubarb & ginger gin, gosling ginger beer, fresh strawberry, fresh lime

SMOKED OLD FASHIONED

woodford bourbon, bitters, orange peel, simple syrup, maraschino cherry

SWEET MANHATTAN

woodford bourbon, sweet vermouth, cocoa bitters, maraschino cherry

WHITE WINE

SAUVIGNON BLANC 10 / 40
Babich "Black Label", New Zealand

RIESLING 9 / 36
Washington Hills, WA

ROSÉ 10 / 40
Diora, Monterey, CA

PINOT GRIGIO 10 / 40
Coppola Diamond, Sonoma County, CA

CHARDONNAY 10 / 40
Kendall-Jackson, Vintners Reserve, CA

CHARDONNAY 11 / 44
Diora, Monterey, CA

RIESLING 32
Hive & Honey, Monterey, CA

BUBBLY

PROSECCO 14 (split)
Mionetto, Italy

CAVA 10.5
Codorníu, Spain

MOSCATO 9 / 36
Piquitos Valencia, Spain

BRUT CHAMPAGNE 115
Veuve Clicquot "Yellow Label"

RED WINE

PINOT NOIR 9 / 36
Parducci, Mendocino, CA

RED BLEND 9 / 36
Silk & Spice, Portugal

RED BLEND 10 / 40
1924 Double Black, Central Valley, CA

CABERNET 12 / 48
Louis Martini, Napa Valley, CA

CABERNET SAUVIGNON 13 / 52
Oberon, Napa Valley, CA

MERLOT 14 / 56
Oberon, Napa Valley CA

CABERNET 15 / 60
Black Stallion, Napa Valley, CA

CABERNET 60
Justin, Paso Robles, CA

RED BLEND 89
The Prisoner, Napa Valley, CA

CABERNET SAUVIGNON 119
Beringer Knights Valley Estates, Napa Valley, CA

CABERNET SAUVIGNON 125
Pine Ridge, Napa Valley, CA



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