

THE PLACE TO MEET,
THE PLACE TO EAT
SINCE 1873.

GM: Tim Riley Chef: Alan Perkins Chef: Joseph Luoma



SCAN TO VIEW OUR MENU ONLINE



or visit www.kirbygrill.com

Share Plates

THAI CHICKEN LETTUCE WRAPS (GF)

tangy grilled chicken, seedless cucumbers, fresh veggies, lettuce wraps, peanut & red chili sauces 15.99
*substitute: beyond meat patty (GF)(VG)
gardein chicken patty (VG)*

CARIBBEAN PESTO HUMMUS CRUDITÉS (V)

coconut-cashew pesto hummus, fresh vegetables, naan bread 11.69

BUFFALO CAULIFLOWER BITES (V)

deep-fried cauliflower, frank's hot sauce, pickled red onions, bleu cheese crumbles, bleu cheese dressing, celery 15.99

SMOKED WHITEFISH DIP

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

MACHO NACHO (GF)(V)

corn tortilla chips, black beans & corn salsa, 4-cheese blend, lime-cilantro crema, jalapeños, pico de gallo, scallions 15.49
*make it deluxe with shredded lettuce,
onion & tomato for 2.99
add fresh guac 1.49
add pico or sour cream .99 ea
add southwest chicken (GF), taco beef (GF),
plant-based chorizo, plant-based chicken 2.99*

ROSEMARY FRIES (VG)

signature rosemary-garlic spice 11.69

COCONUT - CURRY MUSSELS

PEI mussels, coconut curry sauce, baby spinach, roasted red pepper, crusty bread 18.99

ULTIMATE GARLIC BREAD (V)

ciabatta bread, garlic butter, 4-cheese blend, ranch, marinara 12.99

BACON & HONEY BRUSSELS SPROUTS

fried brussels sprouts, crispy bacon, honey glaze 13.99

Crunch

CAESAR*

baby romaine, garlic croutons, shaved parmesan, signature caesar dressing 11.49

KIRBY HOUSE SALAD (GF)(V)

artisan mixed greens, seedless cucumbers, grape tomatoes, red onion, cheese, shredded carrots, choice of dressing 11.49

BLISTERED PEACH SALAD

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

ADD TO ANY SALAD

beyond meat patty (GF)(VG) 6
gardein chicken patty (VG) 6
grilled chicken breast (GF) 6
top sirloin* (GF) 9
salmon* (GF) 13
chorizo spiced shrimp 12

Favorites

KIRBY CASHEW CHICKEN STIR FRY (VG)

plant-based chicken, broccoli, julienne vegetables, napa cabbage, cashews, stir fry sauce, jasmine rice 17.99

SHRIMP TACOS (GF)

shredded lettuce, pineapple sambal, chorizo spiced shrimp, coconut crema, pickled red onions, mango-fruit salsa 19.99
*substitute beyond meat patty (GF)(VG)
substitute gardein chicken patty (VG)*

5-CHEESE PENNE PASTA (V)

signature 5-cheese cream sauce, romano & butter toasted bread crumbs, fresh parsley 15.99
*add smoked bacon 3
add grilled chicken breast 6
add slow-roasted beef 6*

STUFFED ACORN SQUASH (GF)(VG)

roasted acorn squash, zucchini, eggplant, bell peppers, onions, garlic, marinated tomatoes, romesco sauce 15.99

STEAK & ROSEMARY FRIES*

8oz usda choice angus beef carved top sirloin, rosemary garlic fries, crisp brussels sprouts, demi-glacé, hotel butter 33.99
*substitute center cut filet mignon 7.99
or ribeye 12.99*

CAULIFLOWER STEAK (V)

cauliflower steak lightly dusted & fried, roasted vegetable coconut rice, heirloom tomatoes, balsamic glaze, coconut herb oil 15.49
available GF & VG upon request

SEAFOOD RISOTTO (GF)

blackened shrimp, scallops, marinated tomatoes, spinach, beurre blanc risotto, romesco sauce, grilled lemon 29.99

GRILLED ATLANTIC SALMON* (GF)(SF)

grilled salmon, achiote seasoned sweet potato hash, organic mushrooms, pineapple sambal 27.99

KIRBY WET BURRITO

chipotle chicken or seasoned ground beef, soft flour tortilla, spanish rice, house enchilada sauce, 4-cheese blend, scallions, lime-cilantro crema, pico de gallo, tortilla chips 15.99
*make it deluxe with shredded lettuce,
onion & tomato for 2.99
add fresh guac 1.49
add pico or sour cream .99 ea
substitute 3.99 (VG)
plant-based chorizo / plant-based chicken*

Sandwiches

served with kettle chips

fries 3.49 / onion rings 3.99

GF bun or cauliflower flatbread 2.49

THE ORIGINAL STEAK BURGER*

custom ground beef patty, served deluxe, toasted brioche bun 14.99

KIRBY BURGER

gilmore grind custom ground beef patty, slow-roasted pot roast, jalapeños, beer battered onion rings, dill beer cheese, shredded lettuce, tomato, seasoned brioche bun 16.99

GOT NO BEEF BURGER (V)

beyond meat patty, red onions, crunchy pickles, shredded lettuce, chipotle aioli, toasted brioche bun 15.99
substitute gardein chicken patty (VG)

OLD BAY FISH SANDWICH

deep-fried cod, shredded lettuce, onion-cucumber relish, sliced tomatoes, house remoulade, old bay seasoned brioche bun 16.99

SHRIMP PO' BOY

chorizo shrimp, shredded lettuce, pickled red onions, tomatoes, elote sauce lime cilantro crema, hoagie bun 17.99

CRISPY CHICKEN SANDWICH

tender fried chicken, red onions, crunchy pickles, bacon, shredded lettuce, chipotle aioli, toasted brioche bun 16.99

Soup

WHITE CHICKEN CHILI 5.99/7.99
TOMATO BASIL BISQUE (GF)(V)
5.99/7.99

VEGETARIAN ITEMS (V)

VEGAN ITEMS (VG)

SUPER FOOD (SF)

are especially nutritious and beneficial to health and well-being. We are committed to offering healthy selections.

GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by "GF" have gluten-free ingredients.

*NOTICE: cooked to order - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Pizza

AVAILABLE AFTER 1PM
(VG) vegan dough
(GF) crust available 4

THE CAPO

pepperoni, sausage, ham,
red onions, roasted red peppers,
fresh basil, italian cheese blend,
house red sauce 16.99

HAWAIIAN PIG

ham, bacon, sausage, pineapple,
jalapeño, italian cheese blend,
barbecue sauce 16.89

MEATSA

pepperoni, sausage, ham, bacon,
italian cheese blend,
house red sauce 18.49

MARGHERITA (V)

fresh tomatoes, roasted garlic, fresh
basil, fresh mozzarella, herb oil 15.99

SOUTHWEST

street corn sauce, pepperjack cheese,
bacon, chipotle chicken,
corn bean salsa, lettuce, tomatoes,
onions, lime cilantro crema 18.99

SUPREME

sausage, pepperoni, green pepper,
olives, italian cheese blend,
house red sauce 16.89

BUILD YOUR OWN 13.99

CHOOSE A SAUCE (V) :

house red sauce, bbq,
herb oil, basil pesto

CHOOSE A CHEESE:

mozzarella & provolone cheese blend,
fresh mozzarella, or goat cheese 1.49
vegan mozzarella (VG) 1.99

TOP IT OFF

Proteins 2.79

| | |
|---------------------|-----------------|
| pepperoni | ham |
| italian sausage | bacon |
| plant-based chicken | roasted chicken |
| plant-based chorizo | |

Veggies 1.99

| | |
|---------------------|--------------|
| fresh basil | artichokes |
| bell peppers | red onions |
| roasted red peppers | tomatoes |
| roasted garlic | jalapeños |
| pineapple | mushrooms |
| banana peppers | green olives |

Beer

| | |
|-------------|----------------|
| Bud Light | Red Stripe |
| Budweiser | Michelob Ultra |
| Miller Lite | Stella |
| Coors Light | Corona |
| Heineken | Corona Light |
| Labatt Blue | Heineken 00 |

DISCOVER MICHIGAN CRAFT BEER

ask you server about our beers on
tap and our wide selection of
Michigan Craft Beers.



Cocktails

TROPICAL FUSION

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

STRAWBERRY & RHUBARB MULE

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

RUM PUNCH

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

THE ULTIMATE BLOODY MARY

zing zang, vodka, cajun & sweet
paprika rim, skewer of hard salami,
cheese, candied bacon, pepperoncini,
celery heart, sweet pepper, dill pickle

ISLAND OF MISFITS

peanut butter whiskey, meyers rum,
cream of coconut, pineapple juice,
orange juice, toasted coconut rim

PASSION FRUIT MARGARITA

silver tequila, agave, passion fruit juice,
fresh lime juice, salt & sugar rim

ALCOHOL-FREE

ask about today's daily flavor choices

FRUITED LEMONADE & ICED TEA RED BULL



ORDER IT TO-GO!

Call 616.846.3299

LAKESHORE DELIVERY
PARTNERS



or online at
www.kirbygrill.com

Wine

BUBBLY

Prosecco, Mionetto, Italy 14 (split)

Moscato, Piquitos,
Valencia, Spain 9 / 36

Cava, Codorníu,
Spain 10.5 (split)

CRISP & REFRESHING

Late Harvest Riesling,
Washington Hills, WA 9 / 36

Rosé, Diora,
Napa Valley, CA 10 / 40

Sauvignon Blanc, Casa Mateo,
Central Valley, Chile 8 / 32

Sauvignon Blanc, Babich "Black Label,"
Marlborough, New Zealand 10 / 40

Pinot Grigio, Casa Mateo,
Central Valley, Chile 8 / 32

Pinot Grigio, Coppola Diamond,
Sonoma County, CA 10 / 40

CHARDONNAY

Chardonnay, Casa Mateo,
Central Valley, Chile 8 / 32

Chardonnay, Kendall-Jackson,
"Vintners Reserve," CA 10 / 40

Chardonnay, Diora,
Monterey, CA 11 / 44

FRUITY REDS

Pinot Noir, Casa Mateo,
Central Valley, Chile 8 / 32

Pinot Noir, Parducci,
Mendocino, CA 9 / 36

Pinot Noir, Diora,
Monterey, CA 12 / 48

Merlot, Casa Mateo,
Central Valley, Chile 8 / 32

Merlot, Oberon,
Napa Valley, CA 14 / 56

BIG & RICH REDS

Cabernet, Casa Mateo
Central Valley, Chile 8 / 32

Red Blend, 1924 Double Black,
Central Valley, CA 10 / 40

Cabernet, Louis Martini,
Napa Valley, CA 12 / 48

Cabernet Sauvignon, Oberon,
Napa Valley, CA 13 / 52

Cabernet, Black Stallion,
Napa Valley, CA 15 / 60

STAY CONNECTED!

f @KirbyHouse

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