



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. Make It a Trio! Add Arturo's Salsa - \$2	

Soups & Salads

French Onion Soup	\$10
House Salad	\$6
Caesar Salad	\$12
Crispy Chicken Salad	\$20
Bacon, Cheddar Cheese, Chives and Chicken Tenders Served with Your Choice of Dressing.	
Add to any salad -	
Chicken \$6	Shrimp \$9

Sandwiches & Burgers

Served with House-Cut 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	\$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.	
Sooner Burger	\$24
Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.	
Longhorn Burger	\$21
Single Patty Cheeseburger Topped with Mustard, Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onions.	
Cowboy Burger	\$21
Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.	
'Your Way' Burger	\$21
All-Natural Single Patty Wagyu Steak Blend on a Brioche Bun Done Your Way! (Additional topping charges may apply.) Make it a Double Patty for \$24	

Grill Favorites

Chicken Quesadilla	\$20
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, and Salsa.	
New York-Style Wings	\$20
12 New York-Style Wings Served with Carrots, Celery, Blue Cheese or Ranch Dressing.	
Mickey's Mac & Cheese	\$21
Add Chicken \$6 or Shrimp \$9	
Chicken Fried Rib-Eye	\$28
Served with Bacon Gravy, Texas Toast, and Mashed Potatoes.	
Breakfast Cut Rib-Eye	\$28
All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, & Onions. Served with Texas Toast and House-Cut Fries.	
Steak Skillet	\$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. 1915

Entrées

7 oz. Filet	\$ 57
10 oz. Filet	\$ 61
18 oz. Rib-Eye	\$ 67
24 oz. Cowboy Cut Rib-Eye	\$ 78
16 oz. NY Strip	\$ 69
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 Add Turtle, Cherries Jubilee, or Blueberry Crumble Topping \$4	\$ 10

*Kirby's Classic Entrées are served only during lunch hours from 11 AM to 5 PM every Thursday through Sunday.

SEASONAL

CHEF FEATURES

FRITO CHILI PIE \$20

PATTY MELT \$20

Seasonal features offered all day.



Mickey Mantle's

FEATURED WINE & SPIRITS

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

Spirits

Jack Daniel's Straight Rye Whiskey

Jack Daniel's Bonded Tennessee Whiskey

Jack Daniel's Triple Mash Blended Straight Whiskey

Order these spirits as a flight!