

BIRK'S

RESTAURANT

STEAKS, CHOPS AND SEAFOOD SINCE 1989

STARTERS

MOROCCAN STEAK BITS

Smoked garlic herb oil, goat cheese-mint yogurt 18

FRIED CALAMARI

Romano, Parmesan, garlic, herbs 16

OLIVE OIL POACHED SHRIMP

Chile de árbol, garlic, herbs, sea salt, black pepper 20 Additional shrimp 4

GARLIC FRIES

Cajun spices, Parmesan 10

RAW BAR

OYSTERS ON THE HALF SHELL

Today's Selection 3.50

SEARED AHI SASHIMI

Soba noodles, soy sauce, wasabi, pickled ginger, scallions, carrots 18

TIGER SHRIMP COCKTAIL 20

Additional shrimp 4

SALADS AND SOUP

CLAM CHOWDER

Cup 7 Bowl 9

WEDGE

Iceberg, tomato, blue cheese, applewood lardon, blue cheese dressing 14

ORGANIC MIXED GREENS

Choice of dressing 12

CHOP HOUSE

Butter lettuce, red onion, cucumber, tomato, feta cheese, red wine vinaigrette 12

CAESAR

Garlic croutons, Romano, Parmesan 12
Anchovies upon request

ENTREE SALADS

DUNGENESS CRAB SHRIMP LOUIE

Kalamata olives, tomatoes, avocado, poached asparagus, egg, butter lettuce, romaine, Thousand Island 28

BIRK'S EXECUTIVE

Spinach, Organic Mixed Greens, Chop House, Kale, Caesar, Wedge or Cobb (add \$2)

- ◆ Filet Mignon 25
- ◆ Grilled Chicken Breast 18
- ◆ Salmon 25
- ◆ Grilled Ahi 25
- ◆ Blackened Shrimp (5) 22

SANDWICHES

CHEESE STEAK SANDWICH

Mushrooms, provolone cheese, onion strings, charred jalapeño-tomato aioli, sweet potato fries 22

HOUSE-GROUND BEEF BURGER & FRIES 15

Add Mushrooms, Avocado or Cheese 2 Bacon 3 Blackened spice, blue cheese 3

CHICKEN BLT

Swiss cheese, panini bread, herb aioli, fries 17

IMPOSSIBLE BURGER

Plant-based patty, fennel aioli, caramelized onions, portobello mushroom, roasted tomato, watercress, Kaiser roll, sweet potato fries, curry aioli 18

HOUSE SPECIALTIES

PASTA PAELLA

Mussels, lobster, shrimp, calamari, fin fish, Italian sausage, olives, capers, tomatoes, herbs, saffron cream 22

SEA BASS

Asparagus, cauliflower, crispy saffron rice, blistered tomato-olive beurre blanc 36

FLATBREAD

Capers, red onion, fennel, lardon, bell pepper, wild arugula, mozzarella cheese, balsamic reduction 15 Chicken or Rock Shrimp add 4

MARY'S CHICKEN

Squash, caramelized Brussels sprouts, Padrón peppers, corn, veal-herb demi 29

VEGETABLE CURRY *Gluten-free*

Lentil cakes, grilled tofu, eggplant, broccolini, baby carrots, creamy curry 27

STEAKS AND CHOPS

GARLIC MASHED POTATOES AND BACON INFUSED CREAMED SPINACH OR VEGETABLES UNLESS NOTED.
ALL STEAKS PREPARED WITH BIRK'S HOUSE RUB.

FILET MIGNON

8oz Garlic mashed potatoes, sautéed spinach 46
Blue cheese and port sauce add 5

FILET MIGNON

10oz 50
Blue cheese and port sauce add 5

BLACKENED RIB EYE

Certified Angus Beef 50

BONE-IN RIB EYE

Blue cheese butter 62

BIRK'S OSCAR TO ANY STEAK ABOVE

Dungeness crab, asparagus, béarnaise 18

CERTIFIED ANGUS BEEF NEW YORK OSCAR

Butter poached asparagus, Dungeness crab, smashed potatoes, béarnaise 52

PEPPERED FILET MIGNON

Brandy-green peppercorn sauce 52

PORK CHOP

Satay-style peanut sauce 21

TO SHARE

LOBSTER TAIL *MP*

BUTTER POACHED ASPARAGUS 12

BRUSSELS SPROUTS

Applewood Lardon, garlic, Parmesan 13

SAUTÉED MUSHROOMS 13

TRUFFLE MAC AND CHEESE 15

Lobster or Crab Meat add 10

BRANDY-GREEN PEPPERCORN SAUCE, STEAK SAUCE, BÉARNAISE 6

HANDCRAFTED COCKTAILS

BLOOD AND SAND

The Macallan 12yr, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 16

SPANISH GIN TONIC

Hendricks gin, Fever-Tree Mediterranean tonic, juniper berries, strawberry, blackberry, lime peel, rosemary 15

LEMON LAVENDER MULE

Tru lemon vodka, Domaine de Canton ginger liqueur, lime, lavender bitters, soda 15

NEXT TO LAST WORD

Dulce Vida pineapple jalapeño tequila, Green Chartreuse, pineapple purée, lime 15

BLACKBERRY SIDECAR

Rémy Martin 1738 cognac, cointreau, lemon, muddled blackberries, plum bitters, orange zest sugar rim 15

PEACH ROSÉ COOLER

Ketel One peach & orange blossom, Rosé, lemon, peach purée, apple garnish 15

GUAVA MAI TAI

Diplomático Reserva Exclusiva rum, Cointreau, guava purée, orgeat, lime 15

PUESTA DEL SOL

Fortaleza tequila, Domaine de Canton ginger liqueur, tamarind, lemon, salt & Tajín rim 15

HEMINGWAY

Deep Eddy Ruby Red vodka, Maraschino Luxardo liqueur, lime 15

THE PONDEROSA

High West Double Rye, St-Germain elderflower, peach-cinnamon purée, honey, lemon 15

AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 15

BARREL AGED

Manhattan, Maple Old Fashioned and Negroni. Inquire for additional selections. While available. 16

BEVERAGES & COFFEE

Water served and refilled by request only

LEMONADES AND ICED TEAS

*Original, Cranberry or Strawberry Lemonade, Arnold Palmer 6
Complimentary refills*

HENRY WEINHARD'S ROOT BEER 6

FEVER-TREE MEDITERRANEAN TONIC 6

FEVER-TREE GINGER BEER 6

FULL ESPRESSO BAR

HANDCRAFTED

GUAVA LEMONADE, SANGRIA LEMONADE 7

RASPBERRY ICED TEA, PEACH ICED TEA 7

COCONUT WATERS

Original Organic, Peach 7

A MESSAGE TO OUR GUESTS ABOUT COVID-19

We want to assure you that Birk's has implemented safety precautions in accordance with the CDC and Santa Clara County guidelines to keep our employees and guests safe.

Safety measures include social distancing practices, providing employee protective gear, conducting temperature screenings for every person that enters the restaurant, hand sanitizer stations available for staff and guests, and thoroughly cleaning and sanitizing dining areas.

If you have any questions, please ask any of the Birk's Staff!

BY THE GLASS

SPARKLING

*Le Colture Cruner, Prosecco 14
Domaine Chandon, Blanc de Noir 16
Gruet, Rosé 14*

WHITE

*Testarossa, Cuvee Los Gatos, Chardonnay 13
EnRoute, Chardonnay 16
Rombauer, Chardonnay 21
Balletto, Rosé 12
Willakenzie, Pinot Gris 13
Groth, Sauvignon Blanc 14
Alan Scott, Sauvignon Blanc 15*

RED

*Hess, Shirltail Ranches, Cabernet Sauvignon 14
Roth, Cabernet Sauvignon 16
Justin, Cabernet Sauvignon 18
Mount Veeder, Cabernet Sauvignon 21
Keenan, Merlot 15
Grgich Hills, Merlot 19
Cloudline by Drouhin, Pinot Noir 14
Laird, Pinot Noir 17
Bruliam, Pinot Noir 20
Decero, Malbec 13
La Storia, Zinfandel 14
J. Lohr, Petite Sirah 15*

DRAUGHT BEERS

ANCHOR, CALIFORNIA LAGER (4.9%) 9

STELLA ARTOIS, LAGER (5.2%) 9

FIRESTONE, PIVO, PILSNER (5.3%) 9

EAST BROTHER, BO PILS, PILSNER (5.0%) 10

STRIKE, NOR CAL, BLONDE ALE (4.5%) 10

DRAKE'S, HEFEWIZEN (4.5%) 9

ALLAGASH WHITE (5.0%) 10

DELIRIUM TREMENS, BELGIUM STRONG ALE (8.5%)
10 oz - 12 16 oz - 17

LAGUNITAS, A LITTLE SUMPIN', SUMPIN' ALE (7.5%) 10

FORT POINT, VILLAGER, IPA (6.3%) 10

DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 10

BALLAST POINT, SCULPIN, IPA (7%) 10

ORIGINAL PATTERN, HAZY IPA (7%) 10

ANDERSON VALLEY, AMBER ALE (5.8%) 10

Inquire for additional seasonal selections

CRAFT BOTTLED

ALLAGASH, CURIEUX, Barrel-Aged Tripel
11%ABV 750mL 35

BALLAST POINT, GRAPEFRUIT SCULPIN, IPA
7%ABV 12oz 8

VERGAEGHE, DUCHESSE DE BOURGOGNE, Sour
6.2%ABV 750mL 26

OMISSION, Pale Ale, Gluten-free
5.8%ABV 12 oz 6

CLAUSTHALER NA, CORONA, HEINEKEN 6

On parties of 8 or more, 18% service charge will be added.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*