

STARTERS

- APPETIZER SAMPLER** Moroccan steak bits, fried calamari, blackened garlic fries 36
FRIED CALAMARI Romano, Parmesan, garlic, herbs 16
MOROCCAN STEAK BITS Smoked garlic herb oil, goat cheese-mint yogurt 18
OLIVE OIL POACHED SHRIMP Chile de árbol, garlic, herbs, sea salt, black pepper 20
Additional shrimp 4

RAW BAR

- OYSTERS ON THE HALF SHELL** Today's Selection 3.50
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
CAESAR Garlic croutons, Romano, Parmesan 12 Anchovies upon request

ENTRÉE

- GARLIC MASHED POTATOES AND BACON INFUSED CREAMED SPINACH OR VEGETABLES UNLESS NOTED**
BLACKENED RIB EYE Certified Angus Beef 50
BONE-IN RIB EYE Blue cheese butter 62
FILET MIGNON 8oz Garlic mashed potatoes, sautéed spinach 46
Blue cheese & port sauce add 5

BIRK'S OSCAR TO ANY STEAK ABOVE Dungeness crab, green beans, béarnaise 18

- PEPPERED FILET MIGNON** Brandy-green peppercorn sauce 52
PASTA PAELLA Mussels, lobster, shrimp, calamari, fin fish, Italian sausage, olives, capers, tomato, herbs, saffron cream 35
SEA BASS Asparagus, cauliflower, crispy saffron rice, blistered tomato-olive beurre blanc 36
VEGETABLE CURRY Gluten-free. Lentil cakes, grilled tofu, eggplant, broccolini, baby carrots, creamy curry 27

TO SHARE

- TRUFFLE MAC AND CHEESE** 15
Lobster or Crab Meat add 10
BUTTER POACHED ASPARAGUS 12
BRUSSELS SPROUTS Applewood lardon, Parmesan cheese 13
SAUTÉED MUSHROOMS 13
BRANDY-GREEN PEPPERCORN SAUCE or **STEAK SAUCE** 6

*Not available with any discount or promotion including Passport.
On parties of 8 or more, 18% service charge will be added.*

Executive Chef - Julie Jones Asst. Sous Chef - Andres Garcia Asst. Sous Chef - Mary Le

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

Holiday Menu_2020/21



BIRK'S

RESTAURANT

THANKSGIVING PRIX FIXE

Choice of First Course, Entrée and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SOUP OF THE DAY

TURKEY DINNER

Garlic mashed potatoes, green beans, stuffing, turkey gravy,
cranberry sauce 46

PRIME RIB

Garlic mashed potatoes, bacon infused creamed spinach or vegetables 56

PUMPKIN PIE

MASCARPONE CHEESECAKE

CRÈME BRÛLÉE

KEY LIME PIE

ICE CREAM

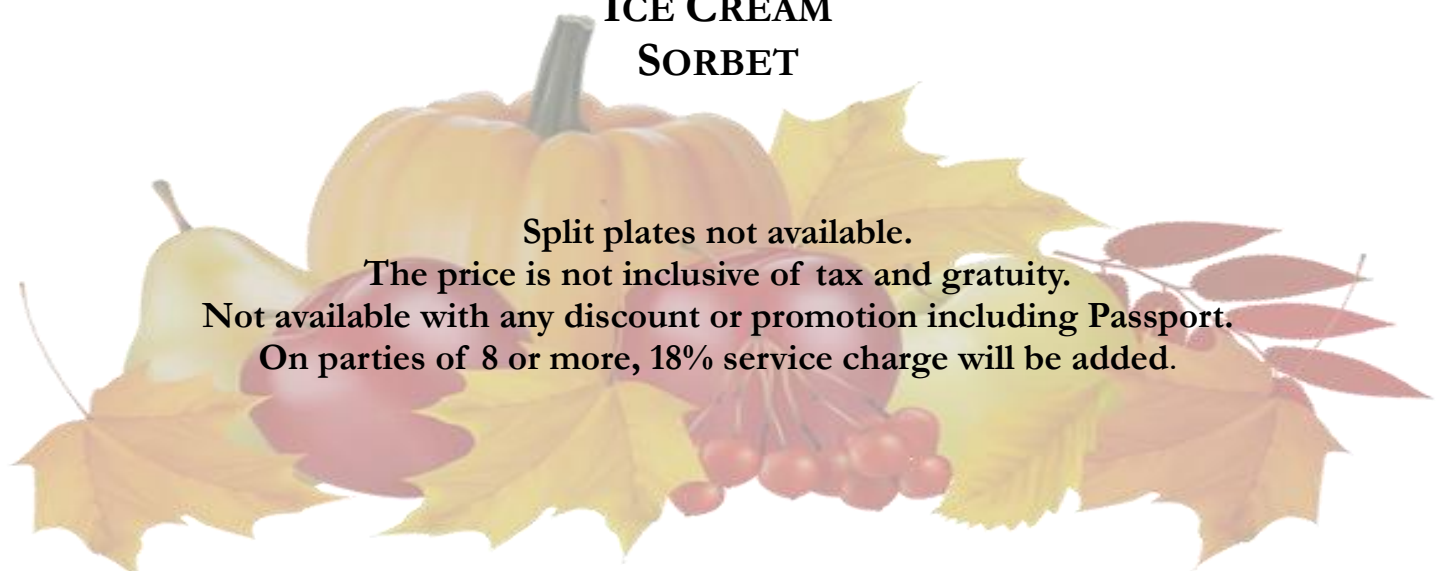
SORBET

Split plates not available.

The price is not inclusive of tax and gratuity.

Not available with any discount or promotion including Passport.

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BIRK'S

RESTAURANT

3-COURSE THANKSGIVING DINNER FOR TWO

AVAILABLE FOR TAKEOUT ONLY

Choice of First Course, Entrée and Mini Dessert

SALADS

CHOICE OF ONE, SERVED FAMILY-STYLE

CAESAR SALAD

Anchovies, garlic croutons

SPRING MIX SALAD

Cherry tomatoes, cucumber, garlic croutons, balsamic vinaigrette

HOUSE SPECIALTIES

CHOICE OF ONE, SERVED FAMILY-STYLE

TURKEY DINNER | DINNER FOR TWO 62

Garlic mashed potatoes, green beans, stuffing, turkey gravy, cranberry sauce

20OZ SMOKED PRIME RIB | DINNER FOR TWO 75

Garlic mashed potatoes, bacon-infused creamed spinach, au jus, horseradish cream

DESSERTS

CHOICE OF ONE, SERVED FAMILY-STYLE

PUMPKIN PIE

Whipped cream

HAZELNUT LAYERED CHOCOLATE CAKE

*Coffee cake, chocolate mousse, buttercream, chocolate wafer crumble,
chocolate ganache, blueberry coulis*

MASCARPONE CHEESECAKE

Strawberry compote, whipped cream

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