



BIRK'S
RESTAURANT

FEATURED COCKTAILS

ORCHARD WHITE SANGRIA

St-Germain elderflower, Cointreau, white wine, muddled apple 13

SPRING BELLINI

Crème De Peche De Vigne, strawberry and peach puree, orange juice, sparkling wine 13

MOTHER'S DAY

Choice of First Course, Entrée and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SOUP OF THE DAY

WOOD SMOKED PRIME RIB

Garlic mashed potatoes; bacon infused creamed spinach or vegetables 56

BLACK AND BLEU FILET MIGNON

Loaded crab baked potato, sautéed spinach, port demi 70

LOBSTER TAIL AND BAY SCALLOPS LINGUINE

Asparagus, spinach, sun-dried tomato, basil, creamy parmesan lemon butter sauce 62

HAZELNUT LAYERED CHOCOLATE CAKE

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.

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



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

- WEDGE** Iceberg, tomato, blue cheese, Applewood lardon, blue cheese dressing 14
CAESAR Garlic croutons, Romano, Parmesan 12 Anchovies upon request
ORGANIC MIXED GREENS Choice of dressing 12
CLAM CHOWDER Cup 7 Bowl 9

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, asparagus, 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 PASTA Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or
Parmesan butter sauce 28

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

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

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

Holiday Dinner Menu_2021