

# BIRK'S

RESTAURANT

## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### STARTERS

#### CARPACCIO

Peppered filet, watercress, fried capers, honey Dijon, crostini 17

#### MOROCCAN STEAK BITS

Smoked garlic herb oil, goat cheese-mint yogurt 19

#### 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

#### APPETIZER SAMPLER

Moroccan steak bits, fried calamari, blackened garlic fries 36

### 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 bacon 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

### ENTRÉE SALADS

#### AHI TUNA NICOISE

Seared tuna, green beans, kalamata olives, hard boiled egg, potatoes, cherry tomatoes, pickled onion, herb vinaigrette 27

#### BIRK'S EXECUTIVE

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

- ◆ Grilled Chicken Breast 18
- ◆ Filet Mignon 25
- ◆ Salmon 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 18

### HOUSE SPECIALTIES

#### SEAFOOD PASTA

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

#### SEA BASS

Asparagus, cauliflower, crispy saffron rice, blistered tomato-olive beurre blanc 38

#### FLATBREAD

Capers, red onion, fennel, bacon 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, chicken jus 29

#### VEGETABLE PASTA

Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or Parmesan butter sauce 16

### 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 48  
Blue cheese and port sauce add 5

#### FILET MIGNON

10oz 52  
Blue cheese and port sauce add 5

#### BLACKENED RIB EYE

Certified Angus Beef 52

#### BONE-IN RIB EYE

Blue cheese butter 64

#### BIRK'S OSCAR TO ANY STEAK ABOVE

Lobster meat, asparagus, béarnaise 18

#### CERTIFIED ANGUS BEEF NEW YORK OSCAR

Butter poached asparagus, lobster meat, smashed potatoes, béarnaise 54

#### PEPPERED FILET MIGNON

Brandy-green peppercorn sauce 54

#### PORK CHOP

Satay-style peanut sauce 22

### SIDES

#### LOBSTER TAIL *MP*

#### BUTTER POACHED ASPARAGUS 12

#### BRUSSELS SPROUTS

Applewood bacon lardon, garlic, Parmesan 13

#### SAUTÉED MUSHROOMS 13

#### TRUFFLE MAC AND CHEESE 15

Lobster 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

*Empress gin, Fever~Tree Mediterranean tonic, juniper berries, dehydrated star fruit, orange peel, berries, thyme 15*

### LEMON LAVENDER MULE

*Deep Eddy lemon vodka, Domaine de Canton ginger liqueur, lime, lavender bitters, soda 15*

### JACK 75

*Loch & Union gin, jack fruit purée, lime, prosecco 15*

### SMOKEY HILLS

*Luna mezcal, Reyes ancho chile liqueur, muddled cucumber & strawberry 15*

### BLACKBERRY SIDECAR

*Ferrand cognac, Cointreau, lemon, muddled blackberries, plum bitters, orange zest sugar rim 15*

### KUMQUAT SMASH

*Tito's vodka, Cointreau, lemon, muddled kumquat & strawberry, orange sugar rim 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*

### LAVENDER SOUR

*Empress gin, Cointreau, lemon, lavender bitters, egg white 15*

### WHITE PEACH SANGRIA

*Tito's vodka, St-Germain elderflower, white wine, peach purée, seasonal fruit 15*

### THE VELVET ROSE

*Four Roses bourbon, lemon, cinnamon-clove-blackberry infused syrup, old fashioned bitters 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

### LEMONADES

*Guava, Sangria, Raspberry, Peach 7*

### RASPBERRY ICED TEA, PEACH ICED TEA 7



*Scan to view Birk's complete Wine List*

Birk's has implemented safety precautions in accordance with the CDC & Santa Clara County guidelines to keep our employees & guests safe.

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

## BY THE GLASS

### SPARKLING

*Prior Bortolomiol, Prosecco 14  
Domaine Chandon, Blanc de Noir 16  
Gruet, Rosé 14*

### WHITE

*Testarossa, 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, Shirttail Ranches, Cabernet Sauvignon 14  
Justin, Cabernet Sauvignon 18  
Post & Beam by Far Nienter, Cabernet Sauvignon 21  
Keenan, Merlot 15  
Cloudline by Drouhin, Pinot Noir 14  
Cumulus, Pinot Noir 16  
Bruliam, Pinot Noir 20  
Decero, Malbec 13  
La Storia, Zinfandel 14  
J. Lohr, Petite Sirah 15*

## DRAUGHT BEERS

**ACE JOKER, APPLE CRAFT CIDER (6.9%) 10**

**STRIKE, BLONDE ALE (4.5%) 10**

**STELLA ARTOIS, LAGER (5.2%) 10**

**NORTH COAST, SCRIMSHAW, PILSNER (4.5%) 10**

**CHAPMAN CRAFTED, PILS, PILSNER (5.2%) 10**

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

**ALLAGASH WHITE (5.0%) 10**

**DRAKE'S, HEFEWEIZEN (4.5%) 10**

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

**ANCHOR, STEAM (4.9%) 10**

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

**DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 10**

**HENHOUSE, IPA (6.9%) 10**

**BALLAST POINT, SCULPIN, IPA (7.0%) 10**

**ALMANAC, HAZY IPA (6.1%) 10**

**ANDERSON VALLEY, AMBER ALE (5.8%) 10**

**NORTH COAST, IMPERIAL STOUT (9.0%)  
10 oz - 8 16 oz - 12**

*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.*