

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

SESAME CRUSTED 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 with garlic 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 pear, orange peel, berries, rosemary 15

LEMON LAVENDER MULE

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

SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 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

PEAR ROYALE

Wild Roots pear vodka, St-Germain elderflower, lemon, Prosecco 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

TOASTED APPLE

Diplomático Reserva Exclusiva rum, lemon, cinnamon, hot apple cider 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, Pomegranate, 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.