



# BIRK'S

RESTAURANT

## THANKSGIVING PRIX FIXE

Choice of First Course, Entrée and Mini Dessert

### ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

### 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

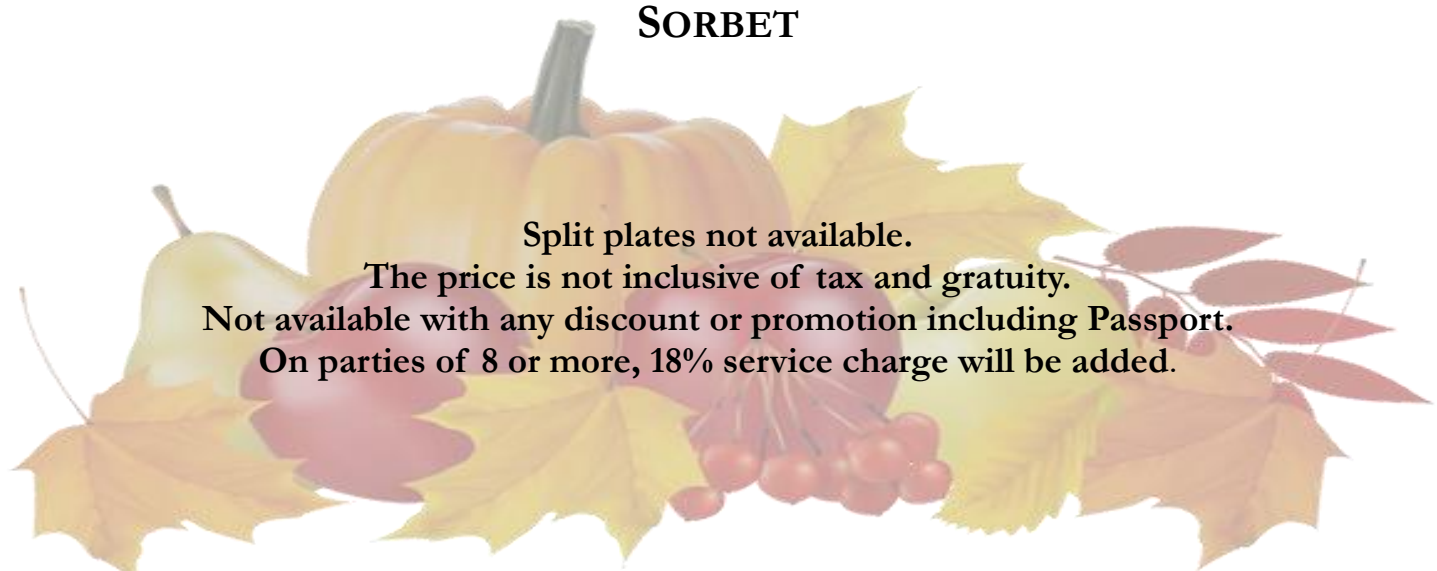
MASCARPONE CHEESECAKE

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.

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 19  
**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 bacon 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 52

**BONE-IN RIB EYE** Blue cheese butter 64

**FILET MIGNON** 8oz Garlic mashed potatoes, sautéed spinach 48  
Blue cheese & port sauce add 5

**BIRK'S OSCAR TO ANY STEAK ABOVE** Lobster Meat, asparagus, béarnaise 18

**PEPPERED FILET MIGNON** Brandy-green peppercorn sauce 54

**SEAFOOD PASTA** Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers,  
tomato, herbs, saffron cream 35

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

**VEGETABLE PASTA** Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or  
Parmesan butter sauce 21

## WOOD SMOKED

**CERTIFIED ANGUS BEEF PRIME RIB** Garlic mashed potatoes and vegetables or bacon infused creamed spinach  
Executive 12oz 43 Chairman 16oz 48 CEO 20oz 54

## TO SHARE

**TRUFFLE MAC AND CHEESE** 15  
Lobster Meat add 10

**BUTTER POACHED ASPARAGUS** 12

**BRUSSELS SPROUTS** Applewood bacon lardon, garlic Parmesan 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.*