

2022

H A P P Y N E W Y E A R

FEATURED COCKTAIL

Winter 75

*Wild Roots huckleberry vodka, lemon,
lavender bitters, Prosecco 15*

ENTREES

10oz Wagyu Top Sirloin

*Scalloped potatoes, fried broccolini,
porcini truffle compound butter 63*

Pan Seared Scallops

*Roasted marble potatoes, confit baby carrots, Romesco,
Brûlée hollandaise, kale chip 52*

DESSERT

Blueberry Mousse Cake

*Chocolate sponge cake, shortbread cookie, mango sorbet, mango gel,
chocolate garnish 16*

Exécutive Chef – Julie Jones | Asst. Sous-Chef – Andres Garcia | Asst. Sous-Chef – Mary Le

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.

NYE Menu_2021



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.*