

# BIRK'S

RESTAURANT

## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### STARTERS

#### CARPACCIO\*

Peppered filet, watercress, fried capers, honey Dijon, crostini 18

#### MOROCCAN STEAK BITS\*

Smoked garlic herb oil, goat cheese-mint yogurt 19

#### FRIED CALAMARI

Romano, Parmesan, garlic, herbs 18

#### CRAB CAKES

Avocado mango salsa, herb aioli, wild arugula 22

#### OLIVE OIL POACHED SHRIMP

Chile de árbol, garlic, herbs, sea salt, black pepper 20 Additional shrimp 4

#### GARLIC FRIES

Cajun spices, Parmesan 11

#### APPETIZER SAMPLER\*

Moroccan steak bits, fried calamari, blackened garlic fries 38

### RAW BAR

#### OYSTERS ON THE HALF SHELL\*

Today's Selection 3.50

#### TIGER SHRIMP COCKTAIL 20

Additional shrimp 4

#### SEAFOOD PLATTER\*

Seared sesame crusted ahi tuna, tiger shrimp, lobster tails, oysters 150

### SALADS AND SOUP

#### CLAM CHOWDER

Cup 7 Bowl 9

#### WEDGE

Iceberg, tomato, blue cheese, applewood bacon lardon, blue cheese dressing 14

#### BABY SPINACH-ARUGULA

Apple, oranges, carrots, golden raisins, pistachios, curry vinaigrette 12

#### CHOP HOUSE

Butter lettuce, red onion, cucumber, tomato, feta cheese, red wine vinaigrette 12

#### CAESAR

Garlic croutons, Romano, Parmesan 12  
Anchovies upon request

#### ORGANIC MIXED GREENS

Choice of dressing 12

### ENTRÉE SALADS

#### TERIYAKI SALMON\*

Rice sake vinaigrette, sliced almonds, oranges, dried apricots, cabbage, rice noodles 28

#### SESAME CRUSTED AHI TUNA NIÇOISE\*

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 20
- ◆ Filet Mignon\* 28
- ◆ Salmon 27
- ◆ Blackened Shrimp (5) 23

### SANDWICHES

#### CHEESE STEAK SANDWICH

Sun-dried tomatoes, onion, mushrooms, provolone cheese, wild arugula, chimichurri aioli, fries 23

#### 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 23

#### TURMERIC SEA BASS

Florentino, padrón peppers, shitake mushrooms, forbidden rice, kumquat beurre blanc 39

#### WILD MUSHROOM FLATBREAD

Sun-dried tomatoes, chicken velouté, parmesan cheese, basil 16  
Chicken or Rock Shrimp add 4

#### SMOTHERED MARY'S CHICKEN

Wild mushrooms, green beans, fried Yukon potato, chicken gravy 31

#### GARDEN VIDA

Florentino, grilled eggplant, braised garbanzo beans, Kalamata olive, capers, fried tofu, tomato-chili sauce 23

#### VEGETABLE PASTA

Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or Parmesan butter sauce 18

### 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\*

8 oz. Garlic mashed potatoes, sautéed spinach with garlic 48  
Blue cheese and port sauce add 5

#### FILET MIGNON\*

10 oz. 52  
Blue cheese and port sauce add 5

#### 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 56

#### PEPPERED FILET MIGNON\*

Brandy-green peppercorn sauce 54

#### PORK CHOP\*

Satay-style peanut sauce 22

### SPECIALTY CUTS

GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES

PRIME BLACKENED RIBEYE\* 15 oz. 72

PRIME BONE-IN RIBEYE\* 20 oz. Blue cheese butter 85

Not Available with Passport

### SIDES

LOBSTER TAIL *MP*

TRUFFLE MAC AND CHEESE 15  
Lobster Meat add 10

BUTTER POACHED ASPARAGUS 12

SAUTÉED MUSHROOMS 13

BRUSSELS SPROUTS  
Applewood bacon lardon, garlic, Parmesan 13

BRANDY-GREEN PEPPERCORN SAUCE,  
DEMI PORT, BÉARNAISE 6

## HANDCRAFTED COCKTAILS

### BLOOD AND SAND

Highland Park, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 16

### SPANISH GIN TONIC

Hendrick's gin, Fever-Tree Mediterranean tonic, juniper berries, dehydrated seasonal fruit & herbs, orange peel, berries, rosemary 15

### SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 15

### BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 15

### PEAR ROYALE

Wild Roots pear vodka, St-Germain elderflower, lemon, Prosecco 15

### TROPIC SWIZZLE

Diplomático Reserva Exclusiva rum, Green Chartreuse, orgeat, lime, pineapple 15

### DULCE ORO

La Adelita tequila, Ancho Reyes chili liqueur, lemon, agave, mango purée, blood orange salt rim 15

### MODERN GARDEN

La Luna Mezcal, lemon, agave, ginger-parsley, cucumber water cube 15

### THE SEARCHER

Duke bourbon, lemon, blackberry purée, basil, plum bitters 15

### FLEUR DE LA COEUR

HMB lavender vodka, St-Germain elderflower, lemon, honey, lavender bitters, orange zest sugar rim 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. 17

## MOCKTAILS

### FAUX SMASH

Muddled cucumber & basil, lemon, simple syrup, soda 10

### SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 10

## 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, Peach 7

### ICED TEA

Raspberry, Peach 7

## BY THE GLASS

### SPARKLING

Prior Bortolomiol, Prosecco - Italy 14

Domaine Chandon, Blanc de Noir - Russian River Valley 16

Gruet, Rosé - New Mexico 14

### WHITE

Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 14

Panthera, Chardonnay - Russian River Valley 17

Rombauer, Chardonnay - Carneros 21

Balletto, Rosé - Russian River Valley 13

Gradis'Ciutta, Pinot Grigio - Collio, Italy 14

Groth, Sauvignon Blanc - Napa 15

Alan Scott, Sauvignon Blanc - Marlborough, New Zealand 15

### RED

Hess, Shirltail Ranches, Cabernet Sauvignon - North Coast 15

Justin, Cabernet Sauvignon - Paso Robles 18

Post & Beam by Far Niente, Cabernet Sauvignon - Napa 21

Grigch Hills, Cabernet Sauvignon - Napa 30

Silver Oak, Cabernet Sauvignon - Alexander Valley 40

Keenan, Merlot - Napa 16

Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 14

Cumulus, Pinot Noir - Sonoma Coast 17

Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 21

Ridge, Three Valleys, Zinfandel - Sonoma County 16

Maal Biutiful, Malbec - Mendoza, Argentina 13

J. Lohr, Tower Road, Petite Sirah - Paso Robles 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

GOLDEN ROAD, MANGO CART WHEAT ALE (4.0%) 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

## BOTTLED BEERS

CLAUSTHALER NA 6

CORONA 6

HEINEKEN 6



## BIRK'S WINE LIST

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

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