

# BIRK'S

RESTAURANT

## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### STARTERS

#### CARPACCIO\*

Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini 20

#### MOROCCAN STEAK BITS\*

Smoked garlic herb oil, goat cheese-mint yogurt 20

#### 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 12

#### 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

#### AHI TUNA TARTAR\*

Fried wontons, wasabi aioli, wild arugula, avocado, pickled radish & onion, sesame seeds 18

#### SEAFOOD PLATTER\*

Seared sesame crusted ahi tuna, tiger shrimp, lobster tails, oysters 155

### SALADS AND SOUP

#### CLAM CHOWDER

Cup 7 Bowl 9

#### WEDGE

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

#### ARUGULA-SPINACH

Dried cranberries, pears, red grapes, red onions, almonds, feta, maple-balsamic vinaigrette 13

#### CHOP HOUSE

Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette 13

#### CAESAR

Garlic croutons, Romano, parmesan 13  
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 29

#### BIRK'S EXECUTIVE

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

Grilled Chicken Breast 21 | Filet Mignon\* 29

Blackened Shrimp (5) 24 | Salmon 28 | Crab Cakes 29

### SANDWICHES

#### CHEESE STEAK SANDWICH

Bell peppers, onions, scallions, cilantro, Oaxaca cheese, guajillo-jalapeño aioli, garlic fries 24

#### HOUSE-GROUND BEEF BURGER\* & FRIES 16

Add Mushrooms, Avocado or Cheese 2 Bacon 3 Blackened spice, blue cheese 3

#### CHICKEN BLT

Swiss cheese, panini bread, herb aioli, fries 18

#### IMPOSSIBLE BURGER

Plant-based patty, fennel aioli, caramelized onions, portobello mushroom, roasted tomato, watercress, Kaiser roll, sweet potato fries 19

### HOUSE SPECIALTIES

#### SEAFOOD PASTA

Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomatoes, herbs, saffron cream 25

#### SOY MISO SEA BASS

Asparagus, shiitake mushrooms, mushroom-soy broth, squid ink pasta, radish, green onions 41

#### WILD MUSHROOM FLATBREAD

Sun-dried tomatoes, chicken velouté, parmesan, basil 17

Chicken or Rock Shrimp add 4

#### MARY'S CHICKEN

Wilted Swiss chard, roasted yams, wild mushrooms, truffle-mushroom gravy 33

#### GARDEN VIDA

Broccolini, grilled eggplant, braised garbanzo beans, Kalamata olive, capers, fried tofu, pomodoro sauce 25

### 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 50 | Blue cheese and port sauce add 5

#### FILET MIGNON\*

10 oz. 54 | Blue cheese and port sauce add 5

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

Lump crab meat, asparagus, béarnaise 18

#### CERTIFIED ANGUS BEEF NEW YORK OSCAR\*

Butter poached asparagus, lump crab meat, smashed potatoes, béarnaise 58

#### PEPPERED FILET MIGNON\*

Brandy-green peppercorn sauce 56

#### STEAK & LOBSTER\*

5 oz. Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter 47

#### LAMB CHOPS\*

Mashed sunchoke-garlic potatoes, broccolini, cucumber-tomato tzatziki 80

#### PORK CHOP\*

Satay-style peanut sauce 24

### SPECIALTY CUTS

GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES

PRIME BLACKENED RIBEYE\* 15 oz. 74

PRIME BONE-IN RIBEYE\* 20 oz. Blue cheese butter 87

Not Available with Passport

### TO SHARE

LOBSTER TAIL *MP*

TRUFFLE MAC AND CHEESE 15

Lobster Meat add 12 | Crab Meat add 10

BUTTER POACHED ASPARAGUS 13

Bread available upon request.

SAUTÉED MUSHROOMS 14

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 14

DEMI PORT, BÉARNAISE,

BRANDY-GREEN PEPPERCORN SAUCE 8

## HANDCRAFTED COCKTAILS

### BLOOD AND SAND

10<sup>th</sup> Street whiskey, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 17

### SPANISH GIN TONIC

Hendrick's gin, Fever-Tree Mediterranean tonic, juniper berries, dehydrated seasonal fruit & herbs, orange peel, berries, rosemary 16

### SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 16

### BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 16

### PAPILLON

Tito's vodka, Cointreau, cranberry, lemon, jalapeño 16

### TROPIC SWIZZLE

Diplomático Reserva Exclusiva rum, Green Chartreuse, orgeat, lime, pineapple 16

### VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee, lemon, agave, muddled raspberries 16

### PIÑA MEZCAL

La Luna Mezcal, Ancho Reyes chile liqueur, lime, agave, pineapple 16

### AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 16

### BARREL AGED

Aged 6-8 weeks in charred white oak barrel  
Manhattan | Maple Old Fashioned | Negroni 18  
Inquire for additional selections. While available.

### WHISTLEPIG BARREL AGED OLD FASIONED

Aged 6-8 weeks in charred white oak barrel  
WhistlePig 10 Year, maple, blended bitters 35

## MOCKTAILS

### FAUX SMASH

Muddled cucumber & basil, lemon, simple syrup, soda 11

### SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 11

## BEVERAGES & COFFEE

Water served and refilled by request only

### LEMONADES AND ICED TEAS

Original, Cranberry or Strawberry Lemonade, Arnold Palmer 7  
Complimentary refills

### HENRY WEINHARD'S ROOT BEER 7

### FEVER~TREE MEDITERRANEAN TONIC 7

### FEVER~TREE GINGER BEER 7

### FULL ESPRESSO BAR

## HANDCRAFTED

### LEMONADES

Blood Orange, Sangria, Peach 8

### ICED TEA

Raspberry, Peach 8

## BY THE GLASS

### SPARKLING

Prior Bortolomiol, Prosecco - Italy 15

Domaine Chandon, Blanc de Noir - Russian River Valley 17

Gruet, Rosé - New Mexico 15

### WHITE

Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15

Maritana by Donald Patz "La Rivière", Chardonnay - Russian River Valley 18

Rombauer, Chardonnay - Carneros 22

Balletto, Rosé - Russian River Valley 14

Gradis'Ciutta, Pinot Grigio - Collio, Italy 15

Alan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

### RED

Hess, Shirtail Ranches, Cabernet Sauvignon - North Coast 16

Justin, Cabernet Sauvignon - Paso Robles 19

Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22

Grigch Hills, Cabernet Sauvignon - Napa 31

Silver Oak, Cabernet Sauvignon - Alexander Valley 41

Keenan, Merlot - Napa 17

Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 15

Cumulus, Pinot Noir - Sonoma Coast 18

Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 22

Ridge, Three Valleys, Zinfandel - Sonoma County 17

Maal Biutiful, Malbec - Mendoza, Argentina 14

Smoke & Mirrors, Red Blend - Sonoma County 16

## DRAUGHT BEERS

ACE JOKER, APPLE CRAFT CIDER (6.9%) 11

STRIKE, BLONDE ALE (4.5%) 11

STELLA ARTOIS, LAGER (5.2%) 11

NORTH COAST, SCRIMSHAW, PILSNER (4.5%) 11

GOLDEN ROAD, MANGO CART WHEAT ALE (4.0%) 11

ALLAGASH WHITE, BELGIAN-STYLE WHEAT (5.0%) 11

DRAKE'S, HEFEWEIZEN (4.5%) 11

DELIRIUM TREMENS, BELGIAN STRONG ALE (8.5%)

10 oz - 13 16 oz - 18

ANCHOR, STEAM (4.9%) 11

LAGUNITAS, A LITTLE SUMPIN', SUMPIN' ALE (7.5%) 11

DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 11

HENHOUSE, IPA (6.9%) 11

BALLAST POINT, SCULPIN, IPA (7.0%) 11

ALMANAC, HAZY IPA (6.1%) 11

21ST AMENDMENT, TASTY DOUBLE HAZY IPA (8.5%) 11

ANDERSON VALLEY, AMBER ALE (5.8%) 11

NORTH COAST, IMPERIAL STOUT (9.0%)

10 oz - 9 16 oz - 13

Inquire for additional seasonal selections

## BOTTLED BEERS

CLAUSTHALER NA 7

CORONA 7

HEINEKEN 7



## BIRK'S WINE LIST

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

Spring 2022 (11.21.2022)

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