

BIRK'S

RESTAURANT

FEATURED BEVERAGES

PASSION FRUIT CAIPIRINHA

Cachaça rum, Passoa passion fruit liqueur, Turbinado sugar, muddled lime 17

CLASSIC AMERICANA

Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SMOKED PRIME RIB

Garlic mashed potatoes, bacon-infused creamed spinach or vegetables 62

Suggested Wine: Justin Cabernet Sauvignon, Paso Robles 18 Gl 72 Btl

SMOKED DUCK BREAST

Lemon orzo, kale, sun-dried tomatoes, broccolini, Maple bourbon glaze 58

Suggested Wine: Bruliam Sobranes Vineyard, Pinot Noir, Santa Lucia Highlands 22 Gl 88 Btl

SEAFOOD RISOTTO

Shrimp, fin fish, calamari, andouille sausage, bell peppers, tomatoes, Cajun spices 56

Suggested Wine: Allan Scott, Sauvignon Blanc, Marlborough, New Zealand 16 Gl 64 Btl

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.