

# BIRK'S

RESTAURANT

## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### STARTERS

#### CARPACCIO\*

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

#### CHIPOTLE STEAK BITS\*

Chipotle-blue cheese aioli 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 tiger shrimp 4

#### APPETIZER SAMPLER\*

Chipotle steak bits, fried calamari, blackened garlic fries 38

#### BREAD SERVICE 4

### RAW BAR

#### OYSTERS ON THE HALF SHELL\*

Today's Selection 3.50

#### TIGER SHRIMP COCKTAIL 20

Additional tiger shrimp 4

#### SESAME CRUSTED AHI TUNA CRUDO\*

Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons 18

#### SEAFOOD PLATTER\*

Oysters, tiger shrimp, sesame ahi tuna, lobster tail, mussels, crab salad 190

### SALADS AND SOUP

#### CLAM CHOWDER

Cup 8 Bowl 10

#### WEDGE

Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 15

#### KALE

Carrots, capers, almonds, green onions, parmesan, Caesar dressing 14

#### 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

#### TRUFFLE SEAFOOD\*

Heirloom tomatoes, tiger shrimp, scallops, crab, avocado, red onion, truffle-lemon oil, citrus-basil vinaigrette 35

#### BIRK'S EXECUTIVE

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

Grilled Chicken Breast 21 | Blackened Shrimp (5) 24  
Salmon 28 | Crab Cakes 29 | Filet Mignon\* 29

### SANDWICHES

#### ASIAN-FUSION STEAK SANDWICH

Filet tips, caramelized onions, bacon bits, cucumber, cilantro, green onion, hoisin soy, gochujang aioli, ciabatta, seasoned 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, ciabatta, herb aioli, seasoned 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 27

#### PAN SEARED SCALLOPS

Potato gnocchi, cherry tomatoes, green beans, basil, coconut-lemongrass cream 48

#### BLACK COD

Shallot-chive mashed potatoes, sugar snap peas, wild mushrooms, sunchokes, burst tomato-corn sauce 41

#### FLATBREAD

Yukon potatoes, white corn, applewood bacon, roasted pepper-tomato & garlic cream, parmesan 17  
Chicken or Rock Shrimp 4

#### MARY'S CHICKEN

White corn, Padrón peppers, Yukon potatoes, roasted pepper-tomato sauce, mini sweet peppers 35

#### VEGETARIAN RISOTTO

Green pea & sun-dried tomato risotto, garlic-basil oil grilled asparagus, baby carrots & squash, vegan cheese 27

### STEAKS AND CHOPS

GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES, UNLESS NOTED.  
ALL STEAKS PREPARED WITH BIRK'S HOUSE RUB AND FINISHED WITH CLARIFIED BUTTER.

#### PRIME CUTS

BLACKENED RIBEYE\* 15 oz. 78

BONE-IN RIBEYE\* 20 oz. Blue cheese butter 90

NEW YORK 14 oz. Russet baked potato, butter poached asparagus 68

Not Available with Passport

#### FILET MIGNON\*

8 oz. Garlic mashed potatoes, sautéed spinach with garlic 52 | Blue Cheese & Port Sauce 5

#### FILET MIGNON\*

10 oz. 56 | Blue Cheese & Port Sauce 5

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

Lump crab meat, asparagus, béarnaise 20

#### PEPPERED FILET MIGNON\*

Brandy-green peppercorn sauce 58

#### STEAK & LOBSTER\*

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

#### LAMB CHOPS\*

Sunchoke-garlic mashed potatoes, broccolini, cucumber-tomato tzatziki 80

#### PORK CHOP\*

Satay-style peanut sauce 26

### TO SHARE

#### LOBSTER TAIL MP

#### TRUFFLE MAC AND CHEESE 17

Lobster Meat 12 | Crab Meat 10

#### BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 15

#### SAUTÉED MUSHROOMS 15

#### BUTTER POACHED ASPARAGUS 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 17

### CLOVER CLUB

Hendrick's gin, egg white, muddled raspberries, lemon 17

### SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 17

### BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 17

### AWAKENING

Tito's vodka, Caravella Limoncello, kiwi purée, agave, lemon 17

### PINEAPPLE RUM SOUR

Diplomático Reserva Exclusiva rum, lemon, bitters, egg white 17

### VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee, lemon, agave, muddled raspberries 17

### PIÑA MEZCAL

La Luna Mezcal, Ancho Reyes chile liqueur, lime, agave, pineapple 17

### AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 17

### AGED TROPIC OLD FASHIONED

Elijah Craig bourbon, pineapple, cinnamon, Madagascar vanilla bean & brown sugar, old fashioned bitters 19

### BARREL AGED

Manhattan | Maple Old Fashioned | Negroni 20  
Inquire for additional selections. While available.

### WHISTLEPIG BARREL AGED SMOKED OLD FASHIONED

WhistlePig 10 Year, Luxardo, blended bitters 38

AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

## MOCKTAILS

### BEACH BREEZE

Pineapple syrup, lychee purée, lemon 11

### KAIDA COOLER

Dragon fruit syrup, ginger beer, soda, muddled mint, lemon 11

## HANDCRAFTED BEVERAGES

### WATERMELON BASIL 9

LEMONADE (Sangria | Raspberry | Peach) 8

ICED TEA (Sangria | Raspberry | Peach) 8

## BEVERAGES & COFFEE

LEMONADE (Original | Cranberry | Strawberry) 7

### ARNOLD PALMER 7

Complimentary refills

HENRY WEINHARD'S ROOT BEER 7

FEVER-TREE MEDITERRANEAN TONIC 7

FEVER-TREE GINGER BEER 7

FULL ESPRESSO BAR

## 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 45

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

Varozza Vineyards, Petite Sirah - St. Helena 18

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 (6.4%) 11

FIRESTONE WALKER 805, BLOND ALE (4.7%) 11

STRIKE, BLONDE ALE (4.5%) 11

STELLA ARTOIS, LAGER (5.2%) 11

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

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

FIRESTONE WALKER, BLOOD ORANGE HEFEWEIZEN (5.4%) 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

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.

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