



# BIRK'S

RESTAURANT

## THANKSGIVING PRIX FIXE

Choice of First Course, Entrée, and Mini Dessert

### ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

### TURKEY DINNER

Garlic mashed potatoes, green beans, stuffing, turkey gravy,  
cranberry sauce 50

### WOOD SMOKED PRIME RIB

16 oz. Garlic mashed potatoes, bacon infused creamed spinach or vegetables  
68

PUMPKIN PIE

MASCARPONE CHEESECAKE

CRÈME BRÛLÉE

KEY LIME PIE

ICE CREAM

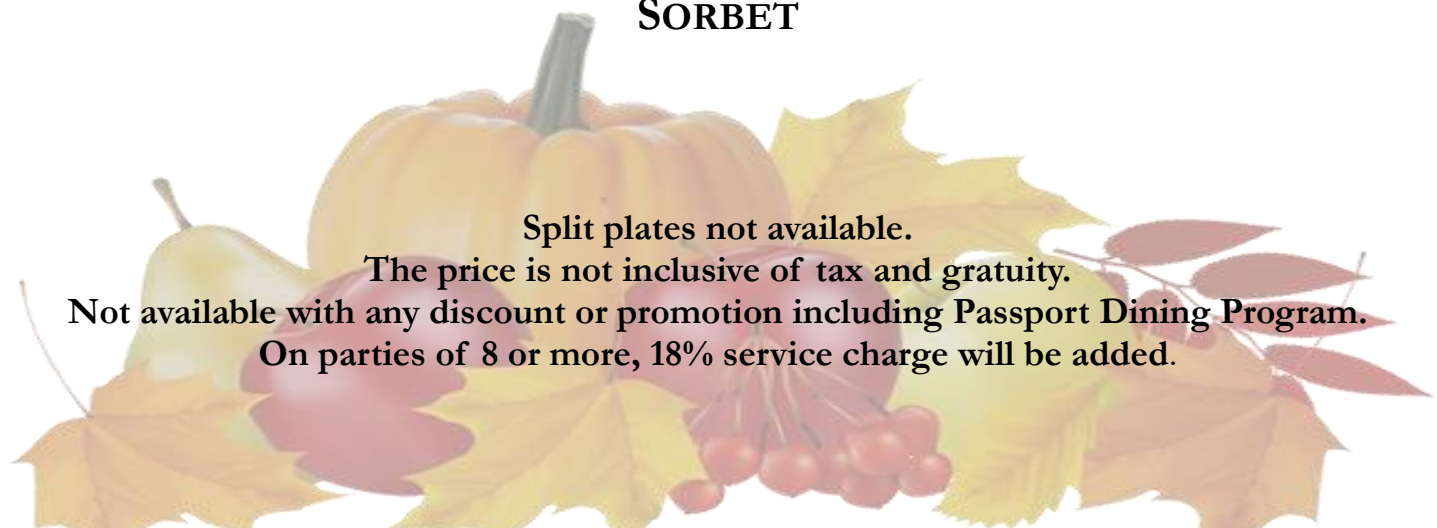
SORBET

Split plates not available.

The price is not inclusive of tax and gratuity.

Not available with any discount or promotion including Passport Dining Program.

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



## STARTERS

\* **APPETIZER SAMPLER** *Chipotle steak bits, fried calamari, blackened garlic fries* 38

**FRIED CALAMARI** *Romano, parmesan, garlic, herbs* 19

\* **BONE MARROW** *Caramelized onions, garlic, parmesan, crostini* 20

\* **CHIPOTLE STEAK BITS** *Chipotle-blue cheese aioli* 22

**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 | *Rockefeller* 6

**TIGER SHRIMP COCKTAIL** 20 *Additional shrimp* 4

\* **SEAFOOD PLATTER** *Oysters, tiger shrimp, lobster tail, mussels, seared sesame crusted ahi tuna, crab salad* 190

## SALADS AND SOUP

**WEDGE** *Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing* 16

**KALE** *Carrots, capers, almonds, green onions, parmesan, Caesar dressing* 15

**CAESAR** *Garlic croutons, Romano, parmesan* 14 *Anchovies upon request*

**ORGANIC MIXED GREENS** *Choice of dressing* 13

**CLAM CHOWDER** *Cup* 8 *Bowl* 10

**SOUP OF THE DAY** *Cup* 8 *Bowl* 10

## STEAKS

CHOICE OF: BAKED POTATO OR GARLIC MASHED POTATOES & 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. 80

\* **BONE-IN RIBEYE** 20 oz. 92

\* **NEW YORK** 14 oz. *Baked potato, butter poached asparagus* 70

\* **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach* 54 | *Blue cheese & port sauce add* 5

\* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 60

## WOOD SMOKED

\* **CERTIFIED ANGUS BEEF PRIME RIB** *Garlic mashed potatoes and vegetables or  
bacon-infused creamed spinach*

*Executive* 12 oz. 51 *Chairman* 16 oz. 58 *CEO* 20 oz. 66

**BIRK'S OSCAR TO ANY STEAK ABOVE** *Lobster meat, asparagus, béarnaise* 20

## HOUSE SPECIALTIES

**MARY'S CHICKEN** *Roasted yams, kale, squash, red onion, porcini-garlic cream* 37

**SEAFOOD PASTA** *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers,  
tomato, herbs, saffron cream* 41

**SEA BASS** *Risotto, sauteed spinach, edamame, red onion, sundried tomato sauce,  
white wine butter* 42

**VEGETABLE RISOTTO** *Edamame & sundried tomato risotto, garlic-basil oil grilled asparagus,  
baby carrots & squash, vegan cheese* 28

## TO SHARE

**LOBSTER TAIL** *MP*

**TRUFFLE MAC AND CHEESE** 18

*Lobster Meat add* 12 | *Crab Meat add* 10

**BUTTER POACHED ASPARAGUS** 15

**SAUTÉED MUSHROOMS** 16

**ROASTED YAMS**

*Cinnamon, butter, brown sugar, parmesan* 13

**BRUSSELS SPROUTS**

*Applewood bacon, garlic, parmesan* 15

**BRANDY-GREEN PEPPERCORN SAUCE** 8

Sous Chef - Mary Le    Sous Chef - Andres Garcia    Asst. Sous Chef - Carlos Ramirez

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

*Holiday Dinner Menu\_2023/2024*