

# BIRK'S

RESTAURANT

## FEATURED BEVERAGE GOLD BAR HOT TODDY

Gold Bar whiskey, chamomile tea infused honey, lemon, star anise, cloves 17

## CLASSIC AMERICANA

Choice of First Course, Entrée, and Mini Dessert

## ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SOUP OF THE DAY

## WOOD SMOKED PRIME RIB

Garlic mashed potatoes, bacon-infused creamed spinach or vegetables 65

*Suggested Wine: Justin, Cabernet Sauvignon, Paso Robles 19 Gl 76 Btl*

## WAGYU NEW YORK STEAK

Potato cake, roasted yams, grilled endive, caviar mushroom port demi 88

*Suggested Wine: Faust, Cabernet Sauvignon, Napa Valley 35 Gl 140 Btl*

## CRAB STUFFED LOBSTER TAIL

Lump crab meat, herb bread crumb stuffing, broccolini, paprika hollandaise 92

*Suggested Wine: Rombauer, Chardonnay, Carneros 22 Gl 88 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 Dining Program. On parties of 8 or more, 18% service charge will be added.