



Valentine's Day

FEATURED BEVERAGES

Cupid's Arrow

Tito's vodka, St-Germain elderflower, blood orange purée, prosecco, lemon 18

Veuve Clicquot Brut, Champagne, France, N.V. 375ml 79 Btl

ENTRÉES

Herb Crusted Prime Filet Mignon

Bone marrow emulsion, lobster mashed potatoes, butter poached broccolini,
red wine shallot sauce 75

Suggested Pairing: Faust, Cabernet Sauvignon, Napa 35 Gl 140 Btl

Pan Seared Wild Icelandic Cod

Beet rice pilaf, sugar snap peas, baby carrots, pea shoots,
verjus white wine sauce 60

Suggested Pairing: Rombauer, Chardonnay, Carneros 22 Gl 88 Btl

32 oz. Tomahawk Dinner for Two

CHOICE OF CAESAR OR ORGANIC MIXED GREENS SALAD

Truffle roasted potatoes, asparagus, roasted rosemary-garlic,
béarnaise, chive horseradish cream 200

Suggested Pairing: Silver Oak Cabernet Sauvignon, Alexander Valley 55 Gl 220 Btl

DESSERT

Berry Pavlova

Meringue cookie, vanilla mascarpone whipped cream,
Grand Marnier mixed berry compote, crushed pistachios 18

Split plates not available. The price is not inclusive of tax and gratuity. Not available with any discount or promotion including Passport Dining Program. 18% service charge will be added on parties of 8 or more.

STARTERS

- * **APPETIZER SAMPLER** *Chipotle steak bits, fried calamari, blackened garlic fries* 38
FRIED CALAMARI *Romano, parmesan, garlic, herbs* 19
CRAB CAKES *Avocado-mango salsa, herb aioli, wild arugula* 22
* **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
* **SESAME CRUSTED AHI TUNA CRUDO** *Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons* 19
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

- * **BONE-IN RIBEYE** 20 oz. 92
* **BLACKENED RIBEYE** 15 oz. 80
* **NEW YORK** 14 oz. *Baked potato, butter poached asparagus* 70

- * **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 54 | *Blue cheese & Port Sauce* 5
* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 60

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

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

HOUSE SPECIALTIES

- SEAFOOD PASTA** *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomatoes, 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

- BRUSSELS SPROUTS**
Applewood bacon, garlic, parmesan 15
DEMI PORT, BÉARNAISE,
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.