

BIRK'S

RESTAURANT

FEATURED BEVERAGES

IMPERIAL SMASH

Empress Gin, Crème de Violette, lemon juice, pineapple juice, sage 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: Iron Corral, Hess, Napa Valley 20 Gl 80 Btl

MARY'S CHICKEN

Marble potatoes, corn, sweet peppers, green beans,
shishito peppers, basil oil, pan au jus 47

Suggested Wine: Cumulus, Pinot Noir, Sonoma Coast 18 Gl 72 Btl

SEAFOOD STEW

Clams, scallop, mussels, shrimp, calamari, roasted potatoes,
spiced tomato broth, crostini 58

Suggested Wine: Maritana By Donald Patz "La Rivière", Chardonnay, Russian River 18 Gl 72 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.