



**BIRK'S**  
RESTAURANT

**FEATURED COCKTAIL**  
**BLOOMING GARDEN**

Hendricks gin, Elderflower, blood orange juice, lime juice, ginger ale, edible glitter 17

**MOTHER'S DAY**

Choice of First Course, Entrée, and Mini Dessert

**ORGANIC MIXED GREENS**  
**CAESAR**  
**CLAM CHOWDER**

**16 OZ. WOOD SMOKED PRIME RIB**

Garlic mashed potatoes, bacon infused creamed spinach or vegetables 72

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

**PISTACHIO CRUSTED CHILEAN SEA BASS**

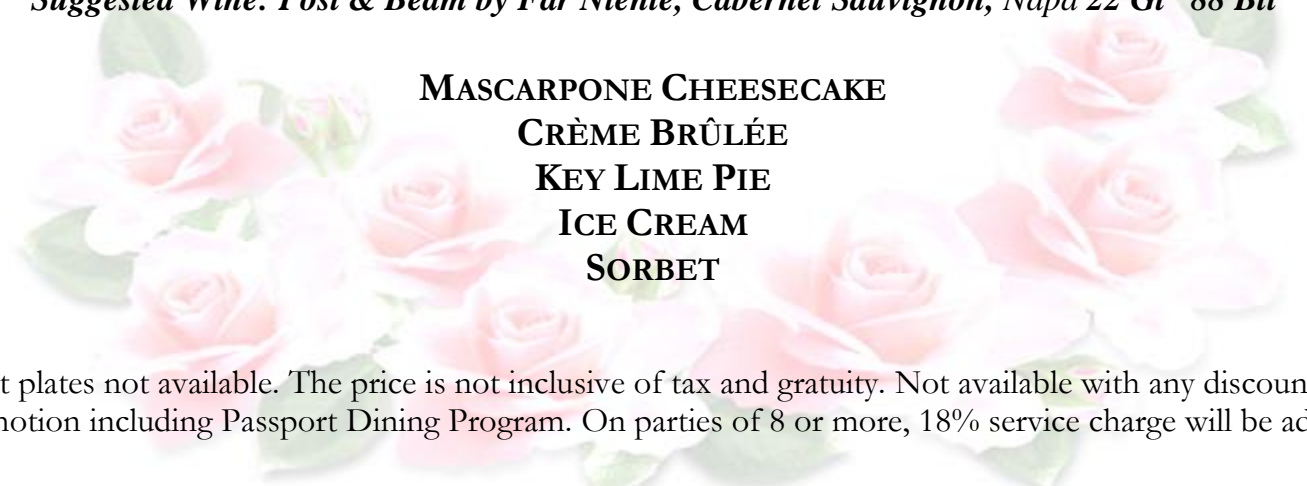
Roasted marble potatoes, heirloom cherry tomatoes, corn,  
fennel, basil-asparagus purée 70

*Suggested Wine: Maritana by Donald Patz "La Rivière", Chardonnay,  
Russian River Valley 18 Gl 72 Btl*

**PRIME TOP SIRLOIN**

Bacon cheddar potato rounds, garlic broccolini, smoked bone marrow butter 75

*Suggested Wine: Post & Beam by Far Niente, Cabernet Sauvignon, Napa 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.

## 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

**BAKED POTATO OR 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. 80

\* **BONE-IN RIBEYE** 20 oz. *Blue cheese butter* 92

\* **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** *M P*

**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**

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

*Mother's Day Holiday Dinner Menu\_2024*