



## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### BY THE GLASS

#### SPARKLING

*Prior Bortolomiol, Prosecco - Italy 15*  
*Chandon, Blanc de Pinot Noir - California 17*  
*Bailly-Lapierre Brut, Rosé - Burgundy, France 16*

#### WHITE

*Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15*  
*Maritana by Donald Patz "La Rivière", Chardonnay - Russian River Valley 18*  
*Rombauer, Chardonnay - Carneros 22*  
*Balletto, Rosé - Russian River Valley 14*  
*Gradis'Ciutta, Pinot Grigio - Collio, Italy 15*  
*Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16*

#### RED

*Hess, Shirtail Ranches, Cabernet Sauvignon - North Coast 16*  
*Justin, Cabernet Sauvignon - Paso Robles 19*  
*Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22*  
*Faust, Cabernet Sauvignon - Napa 35*  
*Silver Oak, Cabernet Sauvignon - Alexander Valley 55*  
*Trefethen, Merlot - Napa Valley 18*  
*Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 15*  
*Cumulus, Pinot Noir - Sonoma Coast 18*  
*Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 22*  
*Ridge, Three Valleys, Zinfandel - Sonoma County 17*  
*Maal Biutiful, Malbec - Mendoza, Argentina 14*  
*The Prisoner, Red Blend - California 25*

*\*Maximum of 1 bottle of wine per 4 guests can be uncorked at a fee of \$30 per bottle.*

### DRAUGHT BEERS

*Fort Point, Super Dry Apple Cider - San Francisco, CA (6.4%) 11*  
*Trumer Pils, Pilsner - Berkeley, CA (4.9%) 11*  
*Firestone Walker 805, Blonde Ale - Paso Robles, CA (4.7%) 11*  
*Strike, Santa Cruz, Blonde Ale - San Jose, CA (4.5%) 11*  
*Stella Artois, Lager - Leuven, Belgium (5.2%) 11*  
*Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 11*  
*Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 11*  
*Drake's, Hefeweizen - San Leandro, CA (4.5%) 11*  
*Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)*  
*10 oz - 13 16 oz - 18*  
*Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 11*  
*Firestone, Mind Haze, Tropical IPA - Paso Robles, CA (6.2%) 11*  
*Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 11*  
*Henhouse, IPA - Sonoma County, CA (6.9%) 11*  
*Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 11*  
*Almanac, Hazy IPA - Alameda Island, CA (6.1%) 11*  
*Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 11*  
*North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)*  
*10 oz - 9 16 oz - 13*

### BOTTLED BEERS

*Modelo Especial 7*  
*Corona, Heineken 7*  
*Clausthaler NA 7*

### N.A. BOTTLED BEVERAGES

*Henry Weinhard's Root Beer 7*  
*Fever~Tree Ginger Beer 7*  
*Fever~Tree Mediterranean Tonic 7*

### HANDCRAFTED COCKTAILS

#### BARREL AGED

*Manhattan | Maple Old Fashioned | Negroni 22*  
*Inquire for additional selections. While available.*

#### WHISTLEPIG BARREL AGED

#### SMOKED OLD FASHIONED

*WhistlePig 10 Year, Luxardo, blended bitters 38*  
*AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL*

#### BLOOD AND SAND

*Highland Park 12yr, Antica sweet vermouth,*  
*Cherry Heering, fresh squeezed orange 17*

#### SPANISH GIN TONIC

*Hendrick's gin, Fever~Tree Mediterranean tonic,*  
*mint, cucumber, kiwi, juniper berries, orange peel 17*

#### BLACKBERRY MINT BEE'S KNEES

*Barr Hill gin, honey, lemon, mint, muddled blackberries 17*

#### SUNDOWN

*Tito's vodka, limoncello, Aperol, lemon,*  
*blood orange purée 17*

#### BLACKBERRY SIDECAR

*Hennessy VS cognac, Cointreau, lemon, blackberry purée,*  
*plum bitters, orange zest sugar rim 17*

#### STRAWBERRY CREAM MARGARTIA

*Fortaleza Blanco tequila, muddled strawberries, lime juice,*  
*Liquid Alchemist Coconut cream, Cointreau, agave,*  
*strawberry-sugar rim 17*

#### SCARLET LETTER

*Elijah Craig bourbon, Quintessentia Amaro Nonino,*  
*Carpano Antica Formula Vermouth, lemon juice,*  
*house-made blackberry-pear jam 17*

#### AFFOGATO ESPRESSO MARTINI

*Skyy house-infused vanilla vodka, Kahlua, espresso,*  
*scoop vanilla ice cream 18*

#### EAST 8 HOLD UP

*Tito's vodka, Aperol, pineapple juice, lime juice,*  
*passion fruit puree 17*

#### VIVA LA VIDA

*Maestro Dobel Diamante tequila, lychee, lemon, agave,*  
*muddled raspberries 17*

#### PIÑA MEZCAL

*Mezcal Unión Uno, Ancho Reyes chile liqueur,*  
*lime, agave, pineapple 17*

#### AGED BRAZILIAN DAIQUIRI

*Pineapple, vanilla bean & brown sugar infused in*  
*light rum, dark rum, & spiced rum 17*

#### AGED TROPIC OLD FASHIONED

*Elijah Craig bourbon, infused pineapple, cinnamon,*  
*Madagascar vanilla bean & brown sugar,*  
*old fashioned bitters 19*

### N.A. BEVERAGES

#### MIXED BERRY LEMONADE MOCKTAIL

*Mixed berry purée, muddled mint, lime juice, soda 11*

#### MANGO-PASSION FRUIT MOCKTAIL

*Mango & passion fruit purée, lemon juice, soda 11*

#### HANDCRAFTED BEVERAGES

*Sparkling Pomegranate Lemonade 8*  
*Lemonade (Sangria | Raspberry | Peach) 8*  
*Iced Tea (Sangria | Raspberry | Peach) 8*

#### Full Espresso Bar

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

## STARTERS

\* **CARPACCIO** *Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini* 21

**FRIED CALAMARI** *Romano, parmesan, garlic, herbs* 20

**CRAB CAKES** *Avocado-mango salsa, herb aioli, wild arugula* 22

\* **BONE MARROW** *Caramelized onions, garlic, parmesan, crostini* 22

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

**OLIVE OIL POACHED SHRIMP** *Chile de árbol, garlic, herbs, sea salt, black pepper* 20 | *Additional tiger shrimp* 4

**FLATBREAD** *Sundried tomato pesto, wild mushrooms, burrata, asparagus, parmesan* 18

**GREEN GODDESS HUMMUS PLATTER** *Vegetable sticks, grilled pita, lavash, bread sticks* 20

**BREAD SERVICE** 4

## RAW BAR

\* **OYSTERS ON THE HALF SHELL** *Today's Selection* 3.50 | *Rockefeller* 6

\* **CEVICHE** *Sea bass, coconut lime juice, onions, cilantro, ginger, bell peppers, Thai chili peppers, fried plantain* 18

\* **SESAME CRUSTED AHI TUNA CRUDO** *Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons* 21

**TIGER SHRIMP COCKTAIL** 20 *Additional tiger 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

**HEIRLOOM TOMATO-MELON** *Honeydew, feta, bell pepper, cucumber, frisée, mint-poppysseed dressing, crispy pancetta* 16

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

**CHOP HOUSE** *Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette* 14

**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 AND CHOPS

ALL STEAKS PREPARED WITH BIRK'S HOUSE RUB AND FINISHED WITH CLARIFIED BUTTER.

BAKED POTATO OR GARLIC MASHED POTATOES, AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES, UNLESS NOTED.

### PRIME CUTS

\* **BLACKENED RIBEYE** 15 oz. 82

\* **BONE-IN RIBEYE** 20 oz. *Blue cheese butter* 94

\* **PORTERHOUSE** 24 oz. *Baked potato, truffle wild mushrooms, rosemary-garlic butter* 96

*Not Available with Passport Dining Program*

\* **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 56 | *Blue Cheese & Port Sauce* 6

\* **FILET MIGNON** 10 oz. 60 | *Blue Cheese & Port Sauce* 6

**BIRK'S OSCAR TO ANY STEAK ABOVE** *Lump crab meat, asparagus, béarnaise* 22

\* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 62

\* **PORK CHOPS** *Satay-style peanut sauce* 46

## WOOD SMOKED

\* **CERTIFIED ANGUS BEEF PRIME RIB** *Garlic mashed potatoes, and vegetables or bacon-infused creamed spinach*  
*Executive* 12 oz. 53 *Chairman* 16 oz. 60 *CEO* 20 oz. 68

## SEAFOOD

**SEA BASS** *Purple Peruvian roasted potatoes, cherry tomatoes, sugar snap peas, squash, jicama, citrus cream* 44

**SEAFOOD STEW** *Mussels, scallops, clams, shrimp, calamari, fin fish, marble potatoes, spiced tomato broth, grilled crostini* 42

**PAN SEARED SCALLOPS** *Lemon-garlic cream orzo, sweet peppers, green peas, corn, frisée, crispy pancetta, green chimichurri* 52

**LOBSTER TAIL** *Drawn butter* M P

## HOUSE SPECIALTIES

**MARY'S CHICKEN** *Marble potatoes, corn, green beans, sweet peppers, basil oil, whole grain mustard cream sauce* 39

**IMPOSSIBLE VEGETABLE MEDLEY** *Plant-based meatballs, pearl couscous, wild mushrooms, asparagus, tomato, sweet chili miso* 28

## TO SHARE

**TRUFFLE MAC AND CHEESE** 18

*Lobster Meat* 12 | *Crab Meat* 10

**BRUSSELS SPROUTS**

*Applewood bacon, garlic, parmesan* 16

**SAUTÉED MUSHROOMS** 16

**BUTTER POACHED ASPARAGUS** 16

**DEMI PORT, ROSEMARY-GARLIC BUTTER,**

**BÉARNAISE, BRANDY-GREEN PEPPERCORN SAUCE** 8

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

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

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