

BIRK'S

RESTAURANT

STEAKS, CHOPS AND SEAFOOD SINCE 1989

STARTERS

CARPACCIO*

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

CHIPOTLE STEAK BITS*

Chipotle-blue cheese aioli 22

FRIED CALAMARI

Romano, parmesan, garlic, herbs 20

CRAB CAKES

Avocado-mango salsa, herb aioli, wild arugula 22

OLIVE OIL POACHED SHRIMP

Chile de árbol, garlic, herbs, sea salt, black pepper 20 | Additional tiger shrimp 4

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 6.00

TIGER SHRIMP COCKTAIL 20

Additional tiger shrimp 4

SESAME CRUSTED AHI TUNA CRUDO*

Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons 21

SEAFOOD PLATTER*

Oysters, tiger shrimp, lobster tail, mussels, seared sesame crusted ahi tuna, crab salad 190

SALADS AND SOUP

CLAM CHOWDER

Cup 8 Bowl 10

Inquire for Soup of the Day

WEDGE

Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 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

ENTRÉE SALADS

TERIYAKI SALMON*

Sliced almonds, oranges, dried apricots, cabbage, rice noodles, rice sake vinaigrette 30

SEAFOOD SALAD*

Romaine, kale, sea bass, lump crab meat, edamame, red onions, d'Anjou pears, almonds, golden raisins, citrus-gorgonzola dressing 32

BIRK'S EXECUTIVE

Organic Mixed Greens, Chop House, Caesar, Wedge, Kale, or Cobb (add \$2)

Grilled Chicken Breast 22 | Blackened Shrimp (5) 24

Salmon 29 | Crab Cakes 30 | Filet Mignon* 30

SANDWICHES

AHI TUNA SANDWICH

Avocado-wasabi aioli, pea shoots, pickled onions, rosemary focaccia bun, cabbage slaw 24

ASIAN STEAK SANDWICH

Filet tips, caramelized onions, bacon bits, cucumber, cilantro, green onion, hoisin soy, gochujang aioli, ciabatta, seasoned fries 25

HOUSE-GROUND BEEF BURGER* & FRIES 18

Mushrooms, Avocado or Cheese 2 | Bacon 3 | Blackened spice, blue cheese 3

IMPOSSIBLE BURGER

Plant-based patty, green goddess hummus, caramelized onions, roasted tomatoes, pea shoots, burger bun, sweet potato fries 20

HOUSE SPECIALTIES

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

FLATBREAD

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

Chicken or Rock Shrimp 4

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

STEAKS AND CHOPS

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

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. Garlic mashed potatoes, 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

STEAK & LOBSTER*

5 oz. Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter 52

PORK CHOP*

Satay-style peanut sauce 30

WOOD SMOKED PRIME RIB* Available on Fridays.

Executive 12 oz. 53 Chairman 16 oz. 60 CEO 20 oz. 68

TO SHARE

LOBSTER TAIL Drawn butter MP

TRUFFLE MAC & CHEESE 18

Lobster Meat 12 | Crab Meat 10

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 16

SAUTÉED MUSHROOMS 16

BUTTER POACHED ASPARAGUS 16

DEMI PORT, BÉARNAISE,

ROSEMARY-GARLIC BUTTER,

BRANDY-GREEN PEPPERCORN SAUCE 8

HANDCRAFTED COCKTAILS

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 MARGARITA

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 purée 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

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

MOCKTAILS

MIXED BERRY LEMONADE

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

MANGO-PASSION FRUIT

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

BEVERAGES & COFFEE

FULL ESPRESSO BAR

LEMONADE (Original | Cranberry | Strawberry) 7

ARNOLD PALMER 7

Complimentary refills

HENRY WEINHARD'S ROOT BEER 7

FEVER~TREE MEDITERRANEAN TONIC 7

FEVER~TREE GINGER BEER 7

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

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 (6.4%) 11

TRUMER PILS, PILSNER (4.9%) 11

FIRESTONE WALKER 805, BLONDE ALE (4.7%) 11

STRIKE, BLONDE ALE (4.5%) 11

STELLA ARTOIS, LAGER (5.2%) 11

GOLDEN ROAD, MANGO CART WHEAT ALE (4.0%) 11

ALLAGASH WHITE, BELGIAN-STYLE WHEAT (5.0%) 11

DRAKE'S, HEFEWEIZEN (4.5%) 11

DELIRIUM TREMENS, BELGIAN STRONG ALE (8.5%)
10 oz - 13 16 oz - 18

LAGUNITAS, A LITTLE SUMPIN', SUMPIN' ALE (7.5%) 11

FIRESTONE, MIND HAZE, TROPICAL IPA (6.2%) 11

DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 11

HENHOUSE, IPA (6.9%) 11

BALLAST POINT, SCULPIN, IPA (7.0%) 11

ALMANAC, HAZY IPA (6.1%) 11

ANDERSON VALLEY, AMBER ALE (5.8%) 11

NORTH COAST, IMPERIAL STOUT (9.0%)

10 oz - 9 16 oz - 13

BOTTLED BEERS

MODELO ESPECIAL 7

CORONA 7

HEINEKEN 7

CLAUSTHALER NA 7

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