

BIRK'S

RESTAURANT

FEATURED COCKTAIL BEE'S KNEES PARADISE

Empress gin, pineapple juice, house-made ginger-honey syrup, fresh lemon juice 17

CLASSIC AMERICANA
Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS
CAESAR
CLAM CHOWDER
SOUP OF THE DAY

12 OZ. WOOD SMOKED PRIME RIB
Garlic mashed potatoes, and bacon-infused creamed spinach or vegetables 68
Suggested Wine: Justin, Cabernet Sauvignon, Paso Robles 19 Gl 76 Btl

PRIME NEW YORK
Grilled baby carrots, Hasselback garlic potatoes, lemon-thyme butter 88
Suggested Wine: Faust, Cabernet Sauvignon, Napa 35 Gl 140 Btl

SEAFOOD RISOTTO
Mussels, clams, shrimp, calamari, lobster, peas, parmesan, heirloom cherry tomatoes, saffron- garlic cream 60
Suggested Wine: Sauvignon Blanc, Allan Scott, Marlborough, New Zealand, Russian River Valley 16 Gl 64 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.