

BIRK'S

RESTAURANT

FEATURED COCKTAIL GRAPEFRUIT APEROLITA

Maestro Dobel Diamante tequila, grapefruit juice, Aperol,
fresh lime juice, agave nectar 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

PETITE FILET MIGNON

Potato au gratin, rainbow baby carrots, gorgonzola onion sauce 73

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

SEAFOOD GNOCCHI

Scallops, fin fish, shrimp, clams, mussels, bacon lardon, tomatoes, peas, spinach,
potato gnocchi, tarragon-lemon cream 58

Suggested Wine: Rombauer, Chardonnay, Carneros 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.