

# BIRK'S

RESTAURANT

## FEATURED COCKTAILS

### FRENCH BLONDE

Hendrick's gin, Lillet Blanc, St-Germin, grapefruit juice, orange bitters 17

### CLASSIC AMERICANA

Choice of First Course, Entrée and Mini Dessert

### ORGANIC MIXED GREENS

#### CAESAR

#### CLAM CHOWDER

#### SOUP OF THE DAY

### SMOKED PRIME RIB

Garlic mashed potatoes; bacon-infused creamed spinach or vegetables 71

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

### PRIME PORTERHOUSE

Roasted marble potatoes, broccolini, gorgonzola-rosemary butter 98

*Suggested Wine: Faust, Cabernet Sauvignon, Napa Valley 35 Gl 140 Btl*

### PAN SEARED SCALLOPS

Potato gnocchi, sundried tomatoes, peas, mushrooms, spinach,  
bacon, garlic-sage cream sauce 67

*Suggested Wine: Rombauer, Chardonnay, Carneros 25 Gl 100 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.