



RESTAURANT
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

Fess Parker, Riesling - Santa Barbara 14
Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15
Maritana by Donald Patz "La Rivière", Chardonnay - Russian River Valley 18
Rombauer, Chardonnay - Carneros 25
Balletto, Rosé - Russian River Valley 14
Duck Pond, Pinot Gris - Willamette Valley, OR 14
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

RED

Hess, Shirttail 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
*Bottles of wine can be uncorked at a fee of \$40 per bottle.

DRAUGHT BEERS

Golden State, Apple Driven Dry Cider - Sonoma County, CA (6.1%) 12
Trumer Pils, Pilsner - Berkeley, CA (4.9%) 12
Firestone Walker 805, Blonde Ale - Paso Robles, CA (4.7%) 12
Stella Artois, Lager - Leuven, Belgium (5.2%) 12
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 12
Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 12
Drake's, Hefeweizen - San Leandro, CA (4.5%) 12
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 14 16 oz - 19
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 12
Firestone, Mind Haze, Tropical IPA - Paso Robles, CA (6.2%) 12
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 12
Henhouse, IPA - Sonoma County, CA (6.9%) 12
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 12
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 12
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 12
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

Modelo Especial | Corona | Heineken 8
Clausthaler, NA 8

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

Empress gin, Fever~Tree Mediterranean tonic,
mixed berries, rosemary 17

AVIATION BLOOM

Aviation American gin, St~Germain elderflower,
Cointreau, lemon juice 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

BOURBON LOTUS

Elijah Craig bourbon, pear purée, lemon juice,
house-made ginger syrup 17

PEACHES N'RYE

Bulleit Rye whiskey, peach purée, lavender bitters,
lemon juice 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

NAKED & FAMOUS

Mezcal Unión Uno, Aperol, yellow chartreuse, lime juice 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

MOCKTAILS

HONEYED KIWI REFRESHER

Kiwi purée, honey, lemon juice, soda 12

MANGO PASSION FUSION

Mango & passion fruit purée, lemon juice, soda 12

HANDCRAFTED BEVERAGES

Lemonade (Sangria | Raspberry | Peach) 9
Iced Tea (Sangria | Raspberry | Peach) 9

Full Espresso Bar

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

STARTERS

***STEAK TARTARE** Pear, pine nuts, shallots, pickled relish, chives, fried capers, quail egg yolk, wild arugula, Dijon-lemon dressing, focaccia crostini 20

FRIED CALAMARI Romano, parmesan, garlic, herbs 21

CRAB CROQUETTES Sunchoke purée, frisée, wild arugula 24

***BONE MARROW** Chimichurri, parmesan, crostini 22

***CHIPOTLE STEAK BITS** Chipotle-blue cheese aioli 23

OLIVE OIL POACHED SHRIMP Chile de árbol, garlic, herbs, sea salt, black pepper 25 | Additional tiger shrimp 5

FLATBREAD Pesto, red onions, artichoke, cherry tomatoes, burrata, basil 20

GREEN GODDESS HUMMUS PLATTER Vegetable sticks, grilled pita, lavash, bread sticks 22

APPETIZER SAMPLER Chipotle steak bits, fried calamari, blackened garlic fries 40

BREAD SERVICE 4

RAW BAR

***OYSTERS ON THE HALF SHELL** Today's Selection 4 | Rockefeller 6

***SESAME CRUSTED AHI TUNA CRUDO** Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons 22

TIGER SHRIMP COCKTAIL 25 Additional tiger shrimp 5

***SEAFOOD PLATTER** Oysters, tiger shrimp, lobster tail, mussels, seared sesame crusted ahi tuna, crab salad 195

SALADS AND SOUP

WEDGE Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 16

BABY SPINACH Red onions, dried apricots, pine nuts, fuji apple, feta, sherry vinaigrette 14

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. 84

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

***NEW YORK** 12 oz. Potatoes au Gratin, truffle wild mushrooms 80

Not Available with Passport Dining Program

***FILET MIGNON** 8 oz. Garlic mashed potatoes, sautéed spinach with garlic 58 | Blue Cheese & Port Sauce 6

***FILET MIGNON** 10 oz. 62 | Blue Cheese & Port Sauce 6

***PEPPERED FILET MIGNON** Brandy-green peppercorn sauce 64

***LAMB CHOPS** Roasted yams, kale, baby carrots, cipolini onions, olive-mint sauce 84

***PORK CHOPS** Satay-style peanut sauce 48

WOOD SMOKED

***CERTIFIED ANGUS BEEF PRIME RIB** Garlic mashed potatoes, and vegetables or bacon-infused creamed spinach

Executive 12 oz. 55 Chairman 16 oz. 62 CEO 20 oz. 70

STEAK TOPPERS

TIGER SHRIMP 5 | **CRAB CROQUETTE** 12 | **BIRK'S OSCAR** 22

SEAFOOD

SEA BASS Sweet peppers, celery, Bok choy, wild mushrooms, ginger soy broth, Thai chili pepper 44

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

LOBSTER TAIL Drawn butter 5 oz. | 10 oz. M P

HOUSE SPECIALTIES

BRAISED OXTAIL Turmeric-coconut rice, fava beans, fried plantain, French green beans 45

MARY'S CHICKEN Saffron risotto, sundried tomato, red onions, wild mushrooms, green peas, leek cream sauce 39

IMPOSSIBLE MEATBALLS Turmeric-coconut rice, artichoke, bell peppers, tomatoes, pomodoro sauce 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, 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.

FALL 2024 | 10.22.2024