

BIRK'S

RESTAURANT

STEAKS, CHOPS AND SEAFOOD SINCE 1989

STARTERS

CHIPOTLE STEAK BITS*
Chipotle-blue cheese aioli 23

FRIED CALAMARI
Romano, parmesan, garlic, herbs 21

CRAB CROQUETTES
Sunchoke purée, frisée, wild arugula 24

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

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

TIGER SHRIMP COCKTAIL 25
Additional tiger shrimp 5

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

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

SALADS AND SOUP

CLAM CHOWDER
Cup 8 | Bowl 10 |

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

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

KALE
Carrots, capers, almonds, green onions, parmesan,
Caesar dressing 15

CHOP HOUSE
Butter lettuce, red onions, 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

CRAB-SHRIMP LOUIE*
Butter lettuce, cherry tomatoes, potatoes,
red onion, hard boiled egg, kalamata olives,
dill vinaigrette, thousand island dressing 32

BIRK'S EXECUTIVE
Organic Mixed Greens, Chop House, Caesar,
Wedge, Kale, Baby Spinach, or Cobb (add \$2)
Grilled Chicken Breast 23 | Blackened Shrimp (5) 26
Salmon 30 | Crab Croquettes 32 | Filet Mignon* 32

SANDWICHES

AHI TUNA SANDWICH
Avocado-wasabi aioli, pea shoots, pickled onions, rosemary focaccia bun, cabbage slaw 25

FRIED CHICKEN SANDWICH
Cornflake crusted, cabbage slaw, chipotle-blue cheese aioli, rosemary focaccia bun, steak fries 22

STEAK SANDWICH
Filet tips, mushrooms, onions, pepper jack, wild arugula, bacon aioli, Ciabatta, seasoned fries 24

HOUSE-GROUND BEEF BURGER* & FRIES 20
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,
rosemary focaccia bun, sweet potato fries 22

HOUSE SPECIALTIES

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

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

FLATBREAD
Pesto, red onions, artichoke, cherry tomatoes, burrata, basil 20
Chicken or Rock Shrimp 6

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

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. 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, cippolini onions, olive-mint sauce 82

STEAK & LOBSTER*
5 oz. Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter 55

PORK CHOP*
Satay-style peanut sauce 30

STEAK TOPPERS

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

TO SHARE

LOBSTER TAIL Drawn butter 5 oz. | 10 oz. M P **SAUTÉED MUSHROOMS** 16

TRUFFLE MAC & CHEESE 18
Lobster Meat 12 | Crab Meat 10

BRUSSELS SPROUTS
Applewood bacon, garlic, parmesan 16

BUTTER POACHED ASPARAGUS 16

**DEMI PORT, BÉARNAISE,
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

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

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

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

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

BEVERAGES & COFFEE

FULL ESPRESSO BAR

LEMONADE (Original | Cranberry | Strawberry) 8

ARNOLD PALMER 8

Complimentary refills

HENRY WEINHARD'S ROOT BEER 7

FEVER~TREE MEDITERRANEAN TONIC 7

FEVER~TREE GINGER BEER 7

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 (6.1%) 12

TRUMER PILS, PILSNER (4.9%) 12

FIRESTONE WALKER 805, BLONDE ALE (4.7%) 12

STELLA ARTOIS, LAGER (5.2%) 12

GOLDEN ROAD, MANGO CART WHEAT ALE (4.0%) 12

ALLAGASH WHITE, BELGIAN-STYLE WHEAT (5.0%) 12

DRAKE'S, HEFEWEIZEN (4.5%) 12

DELIRIUM TREMENS, BELGIAN STRONG ALE (8.5%)

10 oz - 14 16 oz - 19

LAGUNITAS, A LITTLE SUMPIN', SUMPIN' ALE (7.5%) 12

FIRESTONE, MIND HAZE, TROPICAL IPA (6.2%) 12

DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 12

HENHOUSE, IPA (6.9%) 12

BALLAST POINT, SCULPIN, IPA (7.0%) 12

ALMANAC, HAZY IPA (6.1%) 12

ANDERSON VALLEY, AMBER ALE (5.8%) 12

NORTH COAST, IMPERIAL STOUT (9.0%)

10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

MODELO ESPECIAL 8

CORONA 8

HEINEKEN 8

CLAUSTHALER, NA 8

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

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