



BIRK'S

RESTAURANT

THANKSGIVING PRIX FIXE

Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

TURKEY DINNER

Garlic mashed potatoes, green beans, stuffing, turkey gravy,
cranberry sauce 55

WOOD SMOKED PRIME RIB

16 oz. Garlic mashed potatoes, and
bacon infused creamed spinach or vegetables 77

PUMPKIN PIE

MASCARPONE CHEESECAKE

CRÈME BRÛLÉE

KEY LIME PIE

ICE CREAM

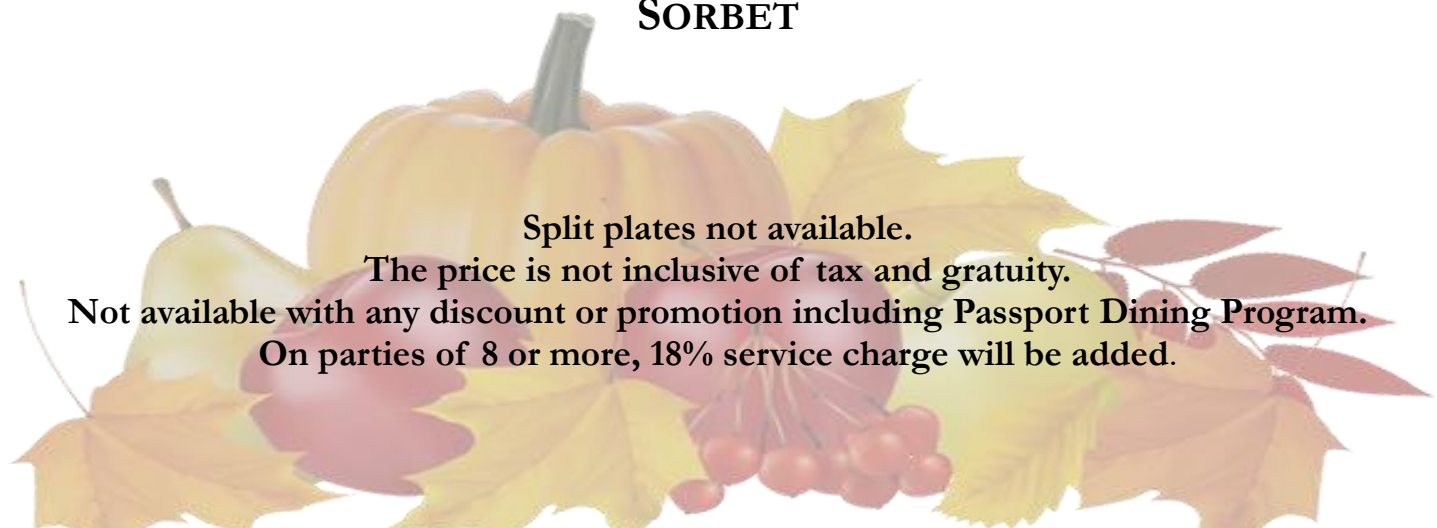
SORBET

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.



STARTERS

- * **APPETIZER SAMPLER** *Chipotle steak bits, fried calamari, blackened garlic fries* 40
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 shrimp* 5

RAW BAR

- * **OYSTERS ON THE HALF SHELL** *Today's Selection* 4
* **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 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
KALE *Carrots, capers, almonds, green onions, parmesan, Caesar dressing* 15
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

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. *Garlic mashed potatoes, truffle wild mushrooms* 80

- * **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 58
Blue cheese & Port Sauce 6
* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 64

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

HOUSE SPECIALTIES

- SEAFOOD STEW** *Mussels, bay scallops, clams, shrimp, calamari, fin fish, marble potatoes, spiced tomato broth, grilled crostini* 42
SEA BASS *Sweet peppers, celery, Bok choy, wild mushrooms, ginger soy broth, Thai chili pepper* 42
IMPOSSIBLE MEATBALLS *Turmeric-coconut rice, artichoke, bell peppers, tomatoes, pomodoro sauce* 28

TO SHARE

- LOBSTER TAIL**
Drawn butter 5 oz. | 10 oz. M P
TRUFFLE MAC AND CHEESE 18
Lobster Meat add 12 | Crab Meat add 10
BUTTER POACHED ASPARAGUS 15
- SAUTÉED MUSHROOMS** 16
BRUSSELS SPROUTS
Applewood bacon, garlic, parmesan 15
DEMI PORT, BÉARNAISE,
BRANDY-GREEN PEPPERCORN SAUCE 8

Sous Chef - Mary Le Sous Chef - Andres Garcia Asst. Sous Chef - Carlos Ramirez

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