

# BIRK'S

RESTAURANT

## FEATURED COCKTAILS

### SANGUINE SILK

Maestro Dobel diamante tequila, blood orange purée, coconut cream, agave syrup, fresh lime juice, tajín rim 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, and bacon-infused creamed spinach or vegetables 71

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

### GRILLED PRIME RIBEYE & BAY SCALLOPS

Steak fries, creamed spinach & Swiss Chard, torched béarnaise 92

*Suggested Wine: Prisoner, Red Blend, California 25 Gl 100 Btl*

### LOBSTER TAIL PASTA

Cherry tomatoes, artichokes, spinach, peas, parmesan, lemon-garlic cream 78

*Suggested Wine: Maritana by Donlad Patz "La Rivière", Chardonnay, Russian River Valley 18 Gl 72 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.