

BIRK'S

RESTAURANT

FEATURED COCKTAIL LAST OF THE OAXACANS

Unión Uno mezcal, green chartreuse, Luxardo Maraschino, fresh lime juice 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

PRIME PORTERHOUSE

Smashed marble potatoes, roasted fennel & onions,
balsamic crusted bone marrow, grilled corn gremolata 99

Suggested Wine: Post & Beam by Far Niente, Cabernet Sauvignon, Napa Valley 22 Gl 88 Btl

MACADAMIA CRUSTED WILD HALIBUT

Risotto, white beans, butternut squash, kale, kumquat-butter-chili sauce 65

Suggested Wine: Fess Parker, Riesling, Santa Barbara 14 Gl 56 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.