



# Valentine's Day

## FEATURED BEVERAGE

### Primo Amore

Tito's vodka, Limoncello, strawberry purée, fresh lemon juice, prosecco,  
blood orange-sugar rim 18

## APPETIZER

### Hamachi Crudo

White soy-champagne mignonette, wasabi tobiko, yuzu, jardinière 20

---

## ENTRÉES

### Wagyu New York

Porcini dusted roasted potatoes, grilled broccolini, bacon-red onion marmalade,  
carrot purée, crispy sunchokes 90

Suggested Pairing: Faust, Cabernet Sauvignon, Napa 35 Gl 140 Btl

### Pan Seared Scallop Pasta

Cherry tomatoes, green peas, shiitake mushrooms, crispy pancetta,  
lobster mornay sauce 60

Suggested Pairing: Rombauer, Chardonnay, Carneros 22 Gl 88 Btl

## 32 oz. Certified Angus Beef Tomahawk Dinner for Two

- CHOICE OF CAESAR OR ORGANIC MIXED GREENS SALAD -

Grilled shrimp, truffle mashed potatoes, butter poached asparagus,  
roasted rosemary-garlic, béarnaise, green chimichurri 200

Suggested Pairing: Silver Oak Cabernet Sauvignon, Alexander Valley 55 Gl 220 Btl

## DESSERT

### White Chocolate Panna Cotta

Maraschino cherry compote, raspberry caviar, coral tuile 18

Split plates not available. The price is not inclusive of tax and gratuity. Not available with any discount or promotion including Passport Dining Program. 18% service charge will be added on parties of 8 or more.

## 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  
\* **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

Not available with any discount or promotion including Passport Dining Program. On parties of 8 or more, 18% service charge will be added.

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