

BIRK'S

RESTAURANT

FEATURED COCKTAIL

IRISH MAID

Bushmills Irish whiskey, St-Germain elderflower, muddled cucumber, lemon 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: Post & Beam by Far Niente, Cabernet Sauvignon, Napa 22 Gl 88 Btl

SEAFOOD PASTA

Shrimp, bay scallops, fin fish, lobster tail, mussels, clams, sun-dried tomatoes, spinach, peas, pesto-garlic cream orzo 65

Suggested Wine: Maritana by Donald Patz "La Rivère", Chardonnay, Russian River 18 Gl 72 Btl

CORNED BEEF & CABBAGE

Marble potatoes, baby carrots, grilled soda bread, mustard au jus 52

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

MASCARPONE CHEESECAKE

CHOCOLATE CAKE

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.