

BIRK'S

RESTAURANT

FEATURED COCKTAIL BLUSHING BLOSSOM

Hangar One vodka, St-Germain elderflower, lemon juice,
lychee & strawberry purée 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

WAGYU SKIRT STEAK

Fried smashed potatoes, pesto broccolini, red chimichurri 88

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

CRAB STUFFED LOBSTER TAIL

Herb crab stuffing, butter poached asparagus, bearnaise 85

Suggested Wine: Rombauer, Chardonnay, Carneros 25 Gl 100 Btl

MASCARPONE CHEESECAKE

CHOCOLATE CAKE

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.