



BIRK'S
RESTAURANT

FEATURED COCKTAIL
PROSECCO SERENADE

St-Germain elderflower, Prosecco, cucumber water, lime juice, edible flower 17

MOTHER'S DAY

Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS
CAESAR
CLAM CHOWDER
SOUP OF THE DAY

16 OZ. WOOD SMOKED PRIME RIB

Garlic mashed potatoes, bacon infused creamed spinach or vegetables 75

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

WAGYU SKIRT STEAK & BONE MARROW

Truffle roasted potatoes, Florentino, soy-mushroom peppercorn sauce 88


Suggested Wine: Bruliam Sobranes Vineyard, Pinot Noir, Santa Lucia Highlands 22 Gl 88 Btl

LOBSTER RISOTTO & CAVIAR

Morel mushrooms, lobster meat, green peas, sun-dried tomatoes, basil cream,
brown butter, Kaluga caviar, chives 65

Suggested Wine: ZD, Chardonnay, California 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.

STARTERS

* **APPETIZER SAMPLER** *Chipotle steak bits, fried calamari, blackened garlic fries* 40

* **STEAK TARTARE** *Pear, pine nuts, shallots, pickled relish, chives, fried capers, quail egg yolk, wild arugula, Dijon-lemon dressing, focaccia crostini* 20

FRIED CALAMARI *Romano, parmesan, garlic, herbs* 21

CRAB CROQUETTES *Sunchoke purée, frisée, wild arugula* 24

GREEN GODDESS HUMMUS PLATTER *Vegetable sticks, grilled pita, lavash, bread sticks* 22

* **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

* **FILET MIGNON** 10 oz. 62 | *Blue cheese & Port Sauce* 6

* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 64

STEAK TOPPERS : **TIGER SHRIMP** 5 | **CRAB CROQUETTE** 12 | **BIRK'S OSCAR** 22

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

HOUSE SPECIALTIES

LOBSTER TAIL *Drawn butter* 5 oz. | 10 oz. *M P*

SEA BASS *Sweet peppers, celery, Bok choy, wild mushrooms, ginger soy broth, Thai chili pepper* 44

SEAFOOD STEW *Mussels, bay scallops, clams, shrimp, calamari, fin fish, marble potatoes, spiced tomato broth, grilled crostini* 42

PORK CHOPS *Satay-style peanut sauce* 48

BRAISED OXTAIL *Turmeric-coconut rice, fava beans, fried plantain, French green beans* 45

IMPOSSIBLE MEATBALLS *Turmeric-coconut rice, artichoke, bell peppers, tomatoes, pomodoro sauce* 28

TO SHARE

TRUFFLE MAC AND CHEESE 18

Lobster Meat add 12 | Crab Meat add 10

BUTTER POACHED ASPARAGUS 16

SAUTÉED MUSHROOMS 16

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 15

**DEMI PORT, BÉARNAISE,
BRANDY-GREEN PEPPERCORN SAUCE** 8

Sous Chef - Andres Garcia | Executive Chef - Mary Le | Asst. Sous Chef - Carlos Ramirez

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

Mother's Day Holiday Dinner Menu 2025