

# BIRK'S

RESTAURANT

## FEATURED COCKTAIL

### GUAVA MAI TAI

Diplomatico rum, Cointreau, guava purée, lime, orgeat, edible flower 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 Valley 22 Gl 88 Btl*

### DRY AGED NEW YORK

Pesto Brussels sprouts, roasted fingerling potatoes, rosemary garlic butter 88

*Suggested Wine: Daou Reserve, Cabernet Sauvignon, Paso Robles 27 Gl 108 Btl*

### ROSEMARY SHRIMP ORZO

Saffron cream orzo, sundried tomatoes, spinach, corn, garlic-lemon pepper sauce 58

*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.