



STEAKS, CHOPS AND SEAFOOD SINCE 1989

STARTERS

CHIPOTLE STEAK BITS*
Chipotle-blue cheese aioli 23

FRIED CALAMARI
Romano, parmesan, garlic, herbs 21

CRAB CROQUETTES
Sunchoke purée, frisée, wild arugula 24

OLIVE OIL POACHED SHRIMP
Chile de árbol, garlic, herbs, sea salt,
black pepper 25 | Additional tiger shrimp 5

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

CHARCUTERIE & CHEESE BOARD*
Duck salami, Coppa, truffle mousse, Toma,
torched brie, blue cheese, grapes, olives, apricot
marmalade, mixed nuts, lavash, breadsticks 32

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

BREAD SERVICE 4

RAW BAR

OYSTERS ON THE HALF SHELL*
Today's Selection 4 | Rockefeller (4) 24

TIGER SHRIMP COCKTAIL 25
Additional tiger shrimp 5

HAMACHI CRUDO*
White soy-yuzu-champagne mignonette,
wasabi tobiko, jardinière 22

SEAFOOD PLATTER*
Oysters, tiger shrimp, lobster tail, mussels,
Hamachi, crab salad 195

SALADS AND SOUP

CLAM CHOWDER
Cup 8 | Bowl 10

WEDGE
Iceberg, tomato, blue cheese, applewood bacon,
blue cheese dressing 16

BABY SPINACH
Red onions, dried apricots, pine nuts, fuji apples,
feta, sherry vinaigrette 14

CHOP HOUSE
Butter lettuce, red onions, cucumber, tomato, feta,
red wine vinaigrette 14

CAESAR
Garlic croutons, Romano, parmesan 14
Anchovies upon request

ORGANIC MIXED GREENS
Choice of dressing 13

ENTRÉE SALADS

TERIYAKI SALMON*
Sliced almonds, oranges, dried apricots, cabbage,
rice noodles, rice sake vinaigrette 30

CRAB-SHRIMP LOUIE*
Butter lettuce, cherry tomatoes, potatoes,
red onion, hard boiled egg, kalamata olives,
dill vinaigrette, thousand island dressing 32

BIRK'S EXECUTIVE
Salad Choice: Organic Mixed Greens, Chop House,
Caesar, Wedge, Baby Spinach, or Cobb (add \$2)
Protein Choice:
Grilled Chicken Breast 23 | Blackened Shrimp (5) 26
Salmon 30 | Crab Croquettes 32 | Filet Mignon* 32

SANDWICHES

AHI TUNA SANDWICH
Avocado-wasabi aioli, pea shoots, pickled onions, rosemary focaccia bun, cabbage slaw 25

LOBSTER-CRAB ROLL
Carrots, celery, chives, butterleaf, citrus-Cajun aioli, brioche lobster roll, house-made chips 26

CORDON BLEU CHICKEN SANDWICH
Wild arugula-kale slaw, whole grain mustard aioli, honey ham, Swiss cheese, ciabatta, steak fries 22

STEAK SANDWICH
Filet tips, mushrooms, onions, pepper jack, wild arugula, bacon aioli, Ciabatta, seasoned fries 24

HOUSE-GROUND BEEF BURGER* & FRIES 20
Mushrooms, Avocado or Cheese 2 | Bacon 3 | Blackened spice, blue cheese 3

IMPOSSIBLE BURGER
Plant-based patty, green goddess hummus, caramelized onions, roasted tomatoes, pea shoots,
rosemary focaccia bun, sweet potato fries 22

HOUSE SPECIALTIES

SEAFOOD PASTA
Mussels, scallops, clams, shrimp, fin fish, basil, tomatoes, peas, sherry-clam broth,
sundried tomato pesto 42

FLATBREAD
Pesto, red onions, artichoke, cherry tomatoes, burrata, basil 20 | Chicken or Rock Shrimp 6

MARY'S CHICKEN
Polenta cake, sunburst squash, rhubarb, mustard greens, garlic-thyme au jus, fried leeks 39

CRAB STUFFED LOBSTER TAIL
Butter poached asparagus, béarnaise 78

SESAME CRUSTED AHI TUNA
Nori furikake bamboo rice, broccolini, carrot purée, black garlic-yuzu-ginger sauce 42

CHICKPEA CURRY STEW
Lemongrass-coconut curry cream, mustard greens, cherry tomatoes, broccolini, cilantro, basil,
basmati rice, grilled pita bread 28

STEAKS AND CHOPS

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. Potatoes au Gratin, truffle wild mushrooms 80

Not Available with Passport Dining Program

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

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

PEPPERED FILET MIGNON*
Brandy-green peppercorn sauce 64

LAMB CHOPS*
Roasted potatoes, kale, baby carrots, cippolini onions, olive-mint sauce 82

STEAK & LOBSTER*
5 oz. Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter 55

PORK CHOP*
Satay-style peanut sauce 30

TO SHARE

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

TRUFFLE MAC & CHEESE 18
Lobster Meat 12 | Crab Meat 10

BRUSSELS SPROUTS
Applewood bacon, garlic, parmesan 16

SAUTÉED MUSHROOMS 16

BUTTER POACHED ASPARAGUS 16

DEMI PORT, BÉARNAISE,
BRANDY-GREEN PEPPERCORN SAUCE 8

Handcrafted Cocktails

Barrel Aged

Manhattan | Maple Old Fashioned | Negroni 22
Inquire for additional selections. While available.

WhistlePig Barrel Aged Smoked Old Fashioned

WhistlePig 10 Year, Luxardo, blended bitters 38

AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

Blood and Sand

Highland Park 12yr, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 17

Spanish Gin Tonic

Empress gin, Fever~Tree Mediterranean tonic, mixed berries, rosemary 17

Strawberry Bliss

Maestro Dobel Diamante Tequila, St~Germain elderflower, Cointreau, lime, strawberry purée, cucumber 17

Sundown

Tito’s vodka, limoncello, Aperol, lemon, blood orange purée 17

Blackberry Sidecar

Hennessy VS cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 17

Pineapple Derby

Bulleit bourbon, Cointreau, pineapple, lime, mint 17

Lychee Lush

Hangar One vodka, St~Germain elderflower, lemon, lychee & strawberry purée 17

Volcano Paloma

Maestro Dobel Diamante Tequila, house-made grapefruit soda, black salt 17

Viva La Vida

Maestro Dobel Diamante Tequila, lychee, lemon, agave, muddled raspberries 17

Smoke & Mirrors

Mezcal Unión Uno, Cointreau, pineapple, jalapeño, lime, tajín 17

Aged Brazilian Daiquiri

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum, & spiced rum 17

Aged Tropic Old Fashioned

Elijah Craig bourbon, infused pineapple, cinnamon, Madagascar vanilla bean, brown sugar, old fashioned bitters 19

The Macallan Collection Flight

Sherry Oak 12 YR | Double Cask 15 YR | Sherry Oak 18 YR 65

The WhistlePig Flight

“100-100” 10 YR | Old World 12 YR | 15 YR 50

Mocktails

Hibiscus Summer

Tart cherry, hibiscus, mint, lime, soda 12

Mango Passion Fusion

Mango & passion fruit purée, lemon, soda 12

Handcrafted Beverages

LEMONADE (Raspberry | Peach) 9

ICED TEA (Raspberry | Peach) 9

Beverages & Coffee

Full Espresso Bar

LEMONADE (Original | Cranberry | Strawberry) 8

ARNOLD PALMER 8

Complimentary refills

N.A. Bottled Beverages

HENRY WEINHARD’S ROOT BEER 7

FEVER~TREE MEDITERRANEAN TONIC 7

FEVER~TREE GINGER BEER 7

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

By the Glass

Sparkling

Prior Bortolomiol, Prosecco - Italy 15

Chandon, Blanc de Pinot Noir - California 17

Bailly-Lapierre Brut, Rosé - Burgundy, France 16

White

Fess Parker, Riesling - Santa Barbara 14

Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15

ZD, Chardonnay - California 18

Rombauer, Chardonnay - Carneros 25

Balletto, Rosé - Russian River Valley 14

Duck Pond, Pinot Gris - Willamette Valley, OR 14

Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

Red

Hess, Shirtail Ranches, Cabernet Sauvignon - North Coast 16

Justin, Cabernet Sauvignon - Paso Robles 19

Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22

Daou Reserve, Cabernet Sauvignon - Paso Robles 27

Faust, Cabernet Sauvignon - Napa 35

Trefethen, Merlot - Napa Valley 18

Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 15

Cumulus, Pinot Noir - Sonoma Coast 18

Bruliam, Soberanes Vineyard, Pinot Noir- Santa Lucia Highlands 22

Ridge, Three Valleys, Zinfandel - Sonoma County 17

Maal Biutiful, Malbec - Mendoza, Argentina 14

The Prisoner, Red Blend - California 25

*Bottles of wine can be uncorked at a fee of \$40 per bottle.

Draught Beers

GOLDEN STATE, APPLE DRIVEN DRY CIDER (6.1%) 12

TRUMER PILS, PILSNER (4.9%) 12

FIRESTONE WALKER 805, BLONDE ALE (4.7%) 12

STELLA ARTOIS, LAGER (5.2%) 12

GOLDEN ROAD, MANGO CART WHEAT ALE (4.0%) 12

ALLAGASH WHITE, BELGIAN-STYLE WHEAT (5.0%) 12

DRAKE’S, HEFEWEIZEN (4.5%) 12

DELIRIUM TREMENS, BELGIAN STRONG ALE (8.5%)

10 oz - 14 16 oz - 19

LAGUNITAS, A LITTLE SUMPIN’, SUMPIN’ ALE (7.5%) 12

FIRESTONE, MIND HAZE, TROPICAL IPA (6.2%) 12

DESCHUTES, FRESH SQUEEZED, IPA (6.4%) 12

HENHOUSE, IPA (6.9%) 12

BALLAST POINT, SCULPIN, IPA (7.0%) 12

ALMANAC, HAZY IPA (6.1%) 12

ANDERSON VALLEY, AMBER ALE (5.8%) 12

NORTH COAST, IMPERIAL STOUT (9.0%)

10 oz - 10 16 oz - 14

Inquire for additional selections

Bottled Beers

MODELO ESPECIAL 8

CORONA 8

HEINEKEN 8

CLAUSTHALER, NA 8

On parties of 8 or more, 18% service charge will be added.