

# BIRK'S

RESTAURANT

## FEATURED COCKTAIL LIMONCELLO TROPICALE

Purity vodka, Limoncello, kiwi purée, agave, 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*

## WAGYU BAVETTE

Cipollini rice soubise, spiced corn ribs, sesame chimichurri sauce 82

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

## CHILEAN SEA BASS

Potato rounds, sautéed spinach, sundried tomato-artichoke purée,  
soy-miso glaze, basil oil 68

*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.