



STEAKS, CHOPS AND SEAFOOD SINCE 1989

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, Shirttail Ranches, Cabernet Sauvignon - North Coast 16
Justin, Cabernet Sauvignon - Paso Robles 19
Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22
Grgich Hills, Cabernet Sauvignon - Napa Valley 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 - Sonoma County, CA (6.1%) 12
Trumer Pils, Pilsner - Berkeley, CA (4.9%) 12
Anderson Valley, The Pilsner - Boonville, CA (5.0%) 12
Firestone Walker 805, Blonde Ale - Paso Robles, CA (4.7%) 12
Stella Artois, Lager - Leuven, Belgium (5.2%) 12
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 12
Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 12
Drake's, Hefeweizen - San Leandro, CA (4.5%) 12
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 14 16 oz - 19
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 12
Firestone, Mind Haze, Tropical IPA - Paso Robles, CA (6.2%) 12
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 12
Henhouse, IPA - Sonoma County, CA (6.9%) 12
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 12
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 12
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 12
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

Modelo Especial | Corona | Heineken 8
Clausthaler, NA 8

HANDCRAFTED COCKTAILS

AGED TROPIC OLD FASHIONED

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

REPOSADO OLD FASHIONED

Fortaleza Reposado Tequila, old fashioned bitters,
orange bitters, Luxardo cherry 20

WHISTLEPIG BARREL AGED

SMOKED OLD FASHIONED

WhistlePig 10 Year, Luxardo, blended bitters 38

BARREL AGED MAPLE OLD FASHIONED 22

BARREL AGED MANHATTAN 22

BARREL AGED NEGRONI 22

BARREL AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

BLOOD AND SAND

Highland Park 12yr, Antica sweet vermouth,
Cherry Heering, fresh squeezed orange 18

SPANISH GIN TONIC

Empress gin, Fever-Tree Mediterranean tonic,
mixed berries, rosemary 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

ACE HIGH

Bulleit bourbon, allspice dram, lemon, maple syrup,
Angostura bitters 17

LYCHEE LUSH

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

THE LAST EMPRESS

Empress gin, Cointreau, ginger, honey, lemon, pineapple 17

VIVA LA VIDA

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

SMOKE & MIRRORS

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

AGED BRAZILIAN DAIQUIRI

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

THE MACALLAN COLLECTION FLIGHT 65
Sherry Oak 12 YR | Double Cask 15 YR | Sherry Oak 18 YR

THE WHISTLEPIG FLIGHT 50

"100-100" 10 YR | Old World 12 YR | 15 YR

MOCKTAILS

CHERRY BURST

Tart cherry, lime, soda, ginger beer 12

MANGO PASSION FUSION

Mango & passion fruit purée, lemon, soda 12

Full Espresso Bar

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

STARTERS

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

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

*SMOKED BONE MARROW *Pickled onions, wild arugula, shiitake chimichurri, focaccia crostini* 22

*CHIPOTLE STEAK BITS *Chipotle-blue cheese aioli* 23

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

FLATBREAD *Roasted pepper-sundried tomato pesto, caramelized onions, cherry tomatoes, bell peppers, cheddar, feta, wild arugula* 20

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, apricots marmalade, mixed nuts, lavash, breadsticks* 34

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

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

TIGER SHRIMP COCKTAIL 25 | *Additional tiger shrimp* 5

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

SALADS AND SOUP

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

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

HEIRLOOM TOMATO BURRATA *Black salt, focaccia crostini, balsamic reduction, basil pesto* 18

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

CAESAR *Garlic croutons, Romano, parmesan* 14 | *Anchovies upon request*

ORGANIC MIXED GREENS *Choice of dressing* 13

CLAM CHOWDER | SOUP OF THE DAY *Cup* 8 | *Bowl* 10

STEAKS AND CHOPS

ALL STEAKS PREPARED WITH BIRK'S HOUSE RUB AND FINISHED WITH CLARIFIED BUTTER.

BAKED POTATO OR 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

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

*LAMB CHOPS *Baby carrots, roasted corn polenta, baby corn, plum demi-glace* 82

*PORK CHOPS *Satay-style peanut sauce* 48

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

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

SEAFOOD

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

CHILEAN SEA BASS *Pearl couscous, Swiss Chard, red onion, sweet chili pepper, honey miso glaze* 58

CRAB STUFFED LOBSTER TAIL *Butter poached French green beans, béarnaise* 78

LOBSTER TAIL *Drawn butter* 5 oz. | 10 oz. *MP*

HOUSE SPECIALTIES

BRAISED WAGYU BEEF *Fried potato rounds, sunchoke-fennel purée, baby carrots, frisée* 42

MARY'S CHICKEN *Squash medley, baby corn, roasted pumpkin seeds, shallot-thyme au jus* 39

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

SIDES TO SHARE

TRUFFLE MAC AND CHEESE 18

Lobster Meat 12 | Crab Meat 10

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 16

SAUTÉED MUSHROOMS 16

PARMESAN FRENCH GREEN BEANS 15

DEMI PORT, BÉARNAISE,

BRANDY-GREEN PEPPERCORN SAUCE 8

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

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

FALL 2025 | 09.23.2025