



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-fennel 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 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

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 | SOUP OF THE DAY
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: Chicken Breast 23 | Salmon 30
Blackened Shrimp (5) 26 | Crab Croquettes 32
Filet Mignon* 32 | Ahi Tuna 32

SANDWICHES

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

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, and 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
Roasted pepper-sundried tomato pesto, caramelized onions, cherry tomatoes, bell peppers,
cheddar, feta, wild arugula 20 | Chicken or Rock Shrimp 6

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

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

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

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

SIDES TO SHARE

LOBSTER TAIL Drawn butter 5 oz. | 10 oz. M P SAUTÉED MUSHROOMS 16

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

BRUSSELS SPROUTS
Applewood bacon, garlic, parmesan 16

PARMESAN FRENCH GREEN BEANS 15

DEMI PORT, BÉARNAISE,
BRANDY-GREEN PEPPERCORN SAUCE 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

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

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

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 (6.1%) 12

TRUMER PILS, PILSNER (4.9%) 12

ANDERSON VALLEY, THE PILSNER (5.0%) 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, BOONT, AMBER ALE (5.8%) 12

NORTH COAST, RASPUTIN, 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.

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