

# BIRK'S

RESTAURANT

## FEATURED COCKTAIL SCARLETT BARREL

Bulleit bourbon, blood orange juice, lemon, maple syrup, soda 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*

## CAPRESE PETITE FILET MIGNON & SCALLOPS

Roasted potatoes, torched burrata cheese, roasted heirloom tomatoes, wild arugula,  
balsamic red wine reduction 75

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

## BLACKENED SHRIMP RISOTTO

Wild mushroom risotto, spinach, sundried tomato, basil pesto, truffle garlic cream,  
parmesan 55

*Suggested Wine: Rombauer, Chardonnay, Carneros 25 Gl 100 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.