

# BIRK'S

RESTAURANT

## STEAKS, CHOPS AND SEAFOOD SINCE 1989

### STARTERS

#### Chipotle Steak Bits\*

Chipotle-blue cheese aioli 24

#### Fried Calamari\*

Romano, parmesan, garlic, herbs 23

#### Crab Croquettes\*

Sunchoke-fennel purée, frisée, wild arugula 25

#### Olive Oil Poached Shrimp\*

Chile de árbol, garlic, herbs, sea salt, black pepper 25 (Additional tiger shrimp +5 ea)

#### Mezze Platter

Sun-dried tomato-avocado dip, feta, red onion, cucumber, celery, carrots, watermelon radish, grilled pita, lavash, bread sticks 23

#### Charcuterie & Cheese Board\*

Duck salami, Coppa, truffle mousse, Toma, torched brie, blue cheese, spiced nuts, grapes, olives, apricot marmalade, lavash, breadsticks 36

#### Appetizer Sampler\*

Chipotle steak bits, fried calamari, blackened garlic fries 42

#### Bread Service 5

### RAW BAR

#### Oysters on the Half Shell\*

Today's Selection 4 | Rockefeller (4) 24

#### Tiger Shrimp Cocktail\* 25

(Additional tiger shrimp +5 ea)

#### Scallop Crudo\*

Apple, fennel, red onion, cilantro, micro amaranth, black tobiko caviar, taro chips, calamansi-wasabi vinaigrette 25

### SALADS & SOUP

#### Clam Chowder | Soup of the Day

Cup 9 | Bowl 11

#### Wedge

Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 18

#### Baby Spinach

Red onion, dried apricots, pine nuts, fuji apple, feta, sherry vinaigrette 16

#### Chop House

Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette 16

#### Caesar

Garlic croutons, Romano, parmesan 16  
Anchovies upon request

#### Organic Mixed Greens

Choice of dressing 14

### ENTRÉE SALADS

#### Teriyaki Salmon\*

Sliced almonds, oranges, dried apricots, cabbage, rice noodles, rice-sake vinaigrette 32

#### Crab-Shrimp Louie\*

Butter lettuce, cherry tomatoes, potatoes, red onion, hard-boiled egg, kalamata olives, dill vinaigrette, thousand island dressing 34

#### Birk's Executive

**Salad Choice:** Organic Mixed Greens, Chop House, Caesar, Wedge, Baby Spinach, or Cobb (+2)

**Protein Choice:** Chicken Breast\* 24 | Salmon\* 32

Blackened Shrimp\* (5) 28 | Crab Croquettes\* 32

Filet Mignon\* 34 | Ahi Tuna\* 32

### SANDWICHES

#### Ahi Tuna Sandwich\*

Avocado-wasabi aioli, pea shoots, pickled onions, rosemary focaccia bun, cabbage slaw 26

#### Lobster-Crab Roll\*

Chives, celery, truffle Cajun aioli, cabbage slaw, Brioche lobster roll, house-made potato chips 26

#### Cheesesteak Sandwich\*

Filet tips, pickled bell peppers & onions, pepper jack, jalapeño aioli, ciabatta, seasoned fries 27

#### Prime House-Ground Beef Burger\* & Fries 22

Mushrooms, Avocado or Cheese 2 | Bacon 3 | Blackened spice and blue cheese 3

#### Impossible Burger

Plant-based patty, sun-dried tomato-avocado spread, caramelized onions, roasted tomatoes, pea shoots, rosemary focaccia bun, sweet potato fries 24

### HOUSE SPECIALTIES

#### Crab Stuffed Lobster Tail\*

Butter poached asparagus, béarnaise 78

#### Chilean Sea Bass\*

Bamboo sesame rice, cherry tomatoes, bell peppers, spinach, yuzu-soy sauce 58

#### Pan Seared Scallops\*

Yukon potatoes, sugar snap peas, cauliflower medley, carrot purée, roasted corn-pancetta oil, watermelon radish 58

#### Seafood Pasta\*

Mussels, scallops, clams, shrimp, fin fish, basil, tomatoes, peas, sherry clam broth, sun-dried tomato pesto 44

#### Mary's Chicken\*

French green beans, squash, taro, shishito pepper cream sauce 41

#### Flatbread

Pancetta, sliced potatoes, red onions, cherry tomatoes, stracciatella basil pesto, parmesan, basil oil 20 (Chicken +8 | Rock Shrimp +8)

#### Chickpea Curry Stew

Lemongrass-coconut curry cream, kale, cherry tomatoes, broccolini, basmati rice, grilled pita bread 28

### STEAKS & CHOPS

All steaks are prepared with Birk's house rub and finished with rendered beef tallow. Served with garlic mashed potatoes and choice of bacon-infused creamed spinach or vegetables unless noted.

**Enhancements:** Tiger Shrimp 5 ea | Crab Croquette 12 ea | Birk's Oscar 22 | Lobster Tail (5 oz. | 10 oz.) MP

#### Filet Mignon\*

8 oz. Garlic mashed potatoes, sautéed spinach with garlic 60 | Blue Cheese & Port Sauce +7

#### Filet Mignon\*

10 oz. Garlic mashed potatoes, bacon-infused creamed spinach 64 | Blue Cheese & Port Sauce +7

#### Peppered Filet Mignon\*

10 oz. Brandy-green peppercorn sauce 66

#### Lamb Chops\*

Baby carrots, roasted corn polenta, baby corn, plum demi-glace 84

#### Steak & Lobster\*

5 oz. Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter 58

#### Pork Chop\*

10 oz. Satay-style peanut sauce, roasted marble potatoes, French green beans 34

### PRIME CUTS

#### Blackened Ribeye\*

15 oz. 86

#### Bone-In Ribeye\*

20 oz. Blue cheese butter 96

#### New York\*

12 oz. Potatoes au Gratin, truffle wild mushrooms 82

### SIDES TO SHARE

#### Brussels Sprouts 16

#### Sautéed Mushrooms 16

#### Butter Poached Asparagus 18

#### Truffle Mac & Cheese 18 (Lobster +12 | Crab +10)

### SAUCES

#### Demi Port 8

#### Béarnaise 8

#### 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 20

### Añejo Old Fashioned

Don Julio Añejo Tequila, old fashioned bitters, orange bitters, Luxardo cherry 21

### 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 19

### Spanish Gin Tonic

Empress gin, Fever-Tree Mediterranean tonic, mixed berries, rosemary 18

### Sundown

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 18

### Blackberry Sidecar

Hennessy VS cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 18

### Nuevo Leon

Lalo Tequila, Aperol, pineapple, lime, agave, habanero bitters, Tajín rim 18

### Lychee Royale

Nolet's gin, blackberry, lime, agave 18

### Sunset Mirage

Diplomático rum, guava, lychee, lime, agave 18

### Viva La Vida

Maestro Dobel Diamante Tequila, lychee, lemon, agave, muddled raspberries 18

### Mezcal Me Maybe

Vanilla infused Mezcal Unión Uno, Aperol, yellow chartreuse, Licor 43, lime 18

### Aged Brazilian Daiquiri

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum, & spiced rum 18

## PREMIUM FLIGHTS

Price is per flight

### The Macallan Collection 68

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

### The WhistlePig 53

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

## MOCKTAILS

### Dragon Fruit Luxe

Dragon fruit, lychee, lemon, 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

### Lemonade (Original | Cranberry | Strawberry) 8

### Arnold Palmer 8

Complimentary refills

### Full Espresso Bar

## 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, 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 (6.1%) 12

### Trumer Pils, Pilsner (4.9%) 12

### Firestone Walker, 805, Blonde Ale (4.7%) 12

### Stella Artois, Lager (5.2%) 12

### Firestone Walker, 805 Cerveza, Citrus Lager (4.5%) 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, Sculptin, 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, N.A. 8

### Peroni, N.A. 8

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

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness.