



**BIRK'S**  
RESTAURANT

**FEATURED COCKTAIL**

**PERFECT LADY**

Maestro Dobel Tequila, lime, grapefruit, Rosé 18

**MOTHER'S DAY**

Choice of First Course, Entrée, and Mini Dessert

**ORGANIC MIXED GREENS**

**CAESAR**

**CLAM CHOWDER**

**SOUP OF THE DAY**

**16 OZ. WOOD SMOKED PRIME RIB**

Garlic mashed potatoes, bacon infused creamed spinach or vegetables 80

*Suggested Wine: Justin Cabernet Sauvignon, Paso Robles 19 Gl 76 Btl*

**LOBSTER & SCALLOP EN CROÛTE**

Lobster meat, scallops, spinach, wild mushrooms, peas, pearl onions, baby carrots, sherry garlic cream, cheddar, parmesan, puff pastry 68

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

**WAGYU BAVETTE**

Cacio e pepe roasted potatoes, garlic butter broccoli rabe, cilantro chimichurri 86

*Suggested Wine: Grgich Hills, Cabernet Sauvignon, Napa Valley 27 Gl 110 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.

## STARTERS

- \* **Fried Calamari** *Romano, parmesan, garlic, herbs* 23
- \* **Chipotle Steak Bits** *Chipotle-blue cheese aioli* 24
- \* **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 onions, cucumber, celery, carrots, watermelon radish, grilled pita, lavash, bread sticks* 23
- \* **Steak Carpaccio** *Filet mignon, fried capers, red onions, anchovy aioli, parmesan crisps, focaccia crostini, pea shoots* 20
- \* **Appetizer Sampler** *Chipotle steak bits, fried calamari, blackened garlic fries* 42

## RAW BAR

- \* **Oysters on the Half Shell** *Today's Selection 4 | Rockefeller (4)* 24
- \* **Scallop Crudo** *Apple, fennel, red onions, cilantro, micro amaranth, black tobiko caviar, taro chips, calamansi-wasabi vinaigrette* 25
- \* **Ahi Tuna Tartare** *Avocado, cilantro, cucumber, scallions, cabbage, truffle-sake aioli, nori furikake, wasabi tobiko, fried wontons* 24
- \* **Tiger Shrimp Cocktail** 25 (Additional tiger shrimp +5 ea)
- \* **Seafood Platter** *Oysters, tiger shrimp, lobster tail, mussels, ahi tuna, truffle crab salad* 195

## SALADS & SOUP

- Wedge Iceberg** *tomato, blue cheese, applewood bacon, blue cheese dressing* 18
- 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
- Clam Chowder** *Cup 9 | Bowl 11*
- Soup of the Day** *Cup 9 | Bowl 11*

## 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** *Brandy-green peppercorn sauce* 66
- \* **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

## WOOD SMOKED

- \* **Certified Angus Beef Prime Rib** *Garlic mashed potatoes with bacon-infused creamed spinach or vegetables*  
*Executive 12 oz. 57 | Chairman 16 oz. 64 | CEO 20 oz. 72*

## HOUSE SPECIALTIES

- \* **Lobster Tail** *Drawn butter, choice of side (5 oz. | 10 oz.) MP*
- \* **Chilean Sea Bass** *Bamboo sesame rice, cherry tomatoes, bell peppers, spinach, yuzu-soy sauce* 58
- \* **Seafood Pasta** *Mussels, scallops, clams, shrimp, fin fish, basil, tomatoes, peas, sherry clam broth, sun-dried tomato pesto* 44
- Chickpea Curry Stew** *Lemongrass-coconut curry cream, kale, cherry tomatoes, broccolini, basmati rice, grilled pita bread* 28

## 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

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

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

*Mother's Day Holiday Dinner Menu 2026*