

BIRK'S

RESTAURANT

FEATURED COCKTAIL

PASSIONFRUIT COCONUT MOJITO

Bacardi rum, Passoã passionfruit, coconut liqueur, agave, soda, lime, mint 18

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 with bacon-infused creamed spinach or vegetables 74

Suggested Wine: Post & Beam by Far Niente, Cabernet Sauvignon, Napa 22 Gl 88 Btl

PETITE FILET MIGNON & POTATO WRAPPED SHRIMP

Garlic parmesan steak fries, butter poached asparagus,
citrus herb compound butter 68

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

WILD KING SALMON

Roasted garlic herb potatoes, corn, onions, sugar snap peas,
bell peppers, artichoke purée 70

Suggested Wine: ZD, Chardonnay, California 18 Gl 72 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.