

BIRK'S

RESTAURANT

FEATURED COCKTAIL GREEN & SMOKE

Mezcal Unión Uno, Green Chartreuse, Luxardo Marischino, lime 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

WAGYU SKIRT STEAK & LOBSTER TAIL

Hasselback garlic butter yukon potatoes, Florentino,
green chimichurri sauce 98

Suggested Wine: Justin Cabernet Sauvignon, Paso Robles 19 Gl 82 Btl

CRAB & SHRIMP RISOTTO

Lump crab meat, shrimp, wild mushrooms, sliced asparagus, sun-dried tomatoes,
saffron risotto, garlic cream, parmesan 65

Suggested Wine: ZD, Chardonnay, California 18 Gl 76 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.