

BIRK'S

RESTAURANT

FEATURED COCKTAIL

ROAD TO NOWHERE

Aviation gin, Yellow Chartreuse, pineapple, lemon, honey, absinthe, orange bitters 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 Valley 22 Gl 88 Btl

TORCHED BRIE PETITE FILET MIGNON & SCALLOPS

Garlic potato corn cakes, wild mushroom ragout, caramelized onion
marsala cream sauce 65

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

SEAFOOD PASTA

Shrimp, crab meat, mussels, clams, fin fish, cherry tomatoes, lobster-sherry broth,
parmesan, chives, bucatini pasta 55

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.