



STEAKS, CHOPS AND SEAFOOD SINCE 1989

STARTERS

Chipotle Steak Bits*

Chipotle-blue cheese aioli 24

Fried Calamari*

Romano, parmesan, garlic, herbs 23

Crab Croquettes*

Porcini mousse, 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)

Sesame Seared Ahi Tuna Crudo*

Cucumbers, pickled onions, watermelon radish, edamame, soba noodles, miso-soy dressing 24

SALADS & SOUP

Clam Chowder | Soup of the Day

Cup 9 | Bowl 12

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

Ahi Tuna-Crab Niçoise*

Romaine, corn, potatoes, French green beans, cherry tomatoes, hard-boiled egg, kalamata olives, honey-Dijon vinaigrette 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

Cheesesteak Sandwich*

Filet tips, mushrooms, onions, pear-mint chimichurri, balsamic demi-port sauce, muenster, ciabatta, steak 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

Seafood Stew*

Mussels, clams, lump crab meat, shrimp, calamari, fin fish, marble potatoes, corn, white wine-tomato broth, grilled crostini 44

Braised Short Rib Pasta

Tomatoes, pearl onions, spinach, wild mushrooms, pappardelle pasta, red wine-mole sauce 43

Mary's Chicken*

Roasted yams, wild mushrooms, leeks, artichoke, parmesan truffle cream 42

Flatbread

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

Lentil Coconut Curry

Curry-tofu cream, braised lentils, bell peppers, tomatoes, basmati rice, pita 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 62 | Blue Cheese & Port Sauce +7

Filet Mignon*

10 oz. Garlic mashed potatoes, bacon-infused creamed spinach 66 | Blue Cheese & Port Sauce +7

Peppered Filet Mignon*

10 oz. Brandy-green peppercorn sauce 68

Lamb Chops*

Sweet potato terrine, pearl onions, baby carrots, asparagus, pear-mint chimichurri 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. 88

Bone-In Ribeye*

20 oz. Blue cheese butter 96

New York*

12 oz. Potatoes au Gratin, truffle wild mushrooms 84

SIDES TO SHARE

Brussels Sprouts 18

Sautéed Mushrooms 16

Butter Poached Asparagus 19

Truffle Mac & Cheese 18

(Lobster +12 | Crab +10)

SAUCES

Chimichurri 8

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

Desert Rose
400 Conejos Mezcal, St~Germain elderflower, prickly pear purée, agave, lemon 18

Sundown
Hangar One 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

Berry Pepper Smash
Bulleit Bourbon, strawberry, basil, lemon, fresh cracked black pepper 18

Viva La Vida
Maestro Dobel Diamante Tequila, lychee, lemon, agave, muddled raspberries 18

The Diplomat
Diplomático Reserva Exclusiva rum, St. Elizabeth Allspice Dram, pineapple, passion fruit, lime demerara 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
Cucumber Yuzu Spritz
Elderflower, Fever-Tree sparkling lime-yuzu, cucumber, mint 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, Shirtail 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.*