BIRK'S
RESTAURANT

FEATURED BEVERAGE
EMERALD JADE ELIXIR
Aviation gin, St~Germaine elderflower liqueur, syrup, cucumber, 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 77
Suggested Wine: Post & Beam by Far Niente, Cabernet Sauvignon, *Napa Valley* ***22 Gl 88 Btl***

GRILLED KING SALMON
Wild rice pilaf, broccolini, lemon-chive cream sauce 65
Suggested Wine: Rombauer, Chardonnay, *Carneros* ***25 Gl 100 Btl***

PRIME NEW YORK
Garlic herb steak fries, parmesan French green beans,
Marsala mushroom cream sauce 88
Suggested Wine: Bruliam, Sobranes Vineyard, Pinot Noir*, Santa Lucia Highlands* ***22 Gl 88 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.