BIRK'S
RESTAURANT

Featured Beverages

Golden Harvest

Bulleit bourbon, apple cider, lemon, maple syrup, bitters 18

Thanksgiving Prix Fixe

Choice of First Course, Entrée, and Mini Dessert

Organic Mixed Greens
Caesar
Clam Chowder
Soup of the Day

Turkey Dinner

Garlic mashed potatoes, green beans, stuffing, turkey gravy, cranberry sauce 57

Wood Smoked Prime Rib

16 oz. Garlic mashed potatoes, and bacon infused creamed spinach or vegetables 83

Pumpkin Pie
Mascarpone Cheesecake
Crème Brûlée
Key Lime Pie
Ice Cream
Sorbet

Split plates are 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.

Starters

*Appetizer Sampler *Chipotle steak bits, fried calamari, blackened garlic fries 42*

*Fried Calamari *Romano, parmesan, garlic, herbs 23*

*Crab Croquettes *Porcini mousse, frisée, wild arugula 25*

*Chipotle Steak Bits *Chipotle-blue cheese aïoli 24*

*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)

*Charcuterie & Cheese Board *Duck salami, Coppa, truffle mousse, Toma, torched brie, blue cheese, spiced nuts, grapes, olives, apricot marmalade, lavash, breadsticks 36*

Raw Bar

*Oysters on the Half Shell *Today's Selection 4*

*Sesame Seared Ahi Tuna Crudo *Cucumbers, edamame, pickled onions, watermelon radish, soba noodles, miso-soy dressing 24*

*Tiger Shrimp Cocktail *25 (Additional tiger shrimp +5 ea)*

*Seafood Platter *Oysters, tiger shrimp, lobster tail, mussels, ahi tuna, truffle crab salad 195*

Salads and Soup

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*

Caesar *Garlic croutons, Romano, parmesan 16 | Anchovies upon request*

Organic Mixed Greens *Choice of dressing 14*

Clam Chowder | Soup of the Day *Cup 9 | Bowl 12*

Steaks

All steaks are prepared with Birk's house rub and finished with rendered beef tallow.
Served with choice of baked potato or garlic mashed potatoes with 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*

*Peppered Filet Mignon *Brandy-green peppercorn sauce 68*

*Lamb Chops *Sweet potato terrine, pearl onions, baby carrots, asparagus, pear-mint chimichurri 84*

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*

Wood Smoked

*Certified Angus Beef Prime Rib *Garlic mashed potatoes with bacon-infused creamed spinach or vegetables Executive 12 oz. 59 | Chairman 16 oz. 66 | CEO 20 oz. 74*

House Specialties

*Lobster Tail *Drawn butter, choice of side (5 oz. | 10 oz.) MP*

*Braised Short Rib Pasta *Tomatoes, pearl onions, spinach, wild mushrooms, pappardelle pasta, red wine mole sauce 43*

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

*Chilean Sea Bass *Bamboo sesame rice, cherry tomatoes, bell peppers, spinach, yuzu-soy sauce 58*

Lentil Coconut Curry *Curry-tofu cream, braised lentils, bell peppers, tomatoes, basmati rice, pita 28*

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*

Sous Chef - Andres Garcia | Executive Chef - Mary Le | Asst. Sous Chef - Carlos Ramirez

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*