

Classic Americana Menu

Includes choice of First Course, Entrée and Mini Dessert

First Course

ORGANIC MIXED GREENS

Choice of dressing

BIRK'S CAESAR

Hearts of romaine, homemade garlic croutons, Romano and Parmesan cheeses, and Caesar dressing.

NEW ENGLAND CLAM CHOWDER

SOUP OF THE DAY

Entrée

PRIME RIB

Seasoned and slow smoked served with creamed spinach, horseradish mashed potatoes, beef au jus and creamed horseradish

29

BIRK'S PORK CHOP

Marinated and served with creamed spinach, horseradish mashed potatoes and Birk's satay-style peanut sauce

25

POTATO WRAPPED SALMON

Sugar snap peas, bean sprouts and wild king mushrooms with ginger soy cream

25

CAST IRON SKILLET CHICKEN

Oven roasted roma tomatoes, sautéed king mushrooms, asparagus and white wine broth tossed with tomato basil pappardelle pasta

25

Dessert

WHITE CHOCOLATE CHEESECAKE

Oreo cookie crust, raspberry sauce

TRIPLE CHOCOLATE DECADENCE

Flourless chocolate torte, chocolate mousse and chocolate ganache with blackberry coulis and chocolate sauce

VANILLA CRÈME BRULEE

Caramelized sugar, fresh berry garnish

KEY LIME PIE

Blackberry purée, chantilly cream

GELATO

A choice of today's selection served with homemade cookie

SEASONAL SORBET

Available Friday, Saturday and Sunday

Split plates not available.

The price is not inclusive of tax and gratuity.

Not available with any discount or promotion including Passport.

Become a Fan



Private dining rooms are available for seated luncheons and dinners for up to 40 people.

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Executive Chef: Maurice Dissels

Sous Chef: Javier Tovar

Assistant Sous Chef: Andres Garcia

Assistant Sous Chef: Gerardo Rodriguez

On parties of 8 or more, 18% service charge will be added.