

# Classic Americana Menu

*Includes choice of First Course, Entrée and Mini Dessert*

## First Course

### BABY ORGANIC MIXED GREENS

*Choice of dressing*

### BIRK'S CAESAR

*Crisp hearts of romaine, homemade garlic croutons, pecorino Romano cheese, and zesty Caesar dressing. Anchovies on request*

### BIRK'S CLAM CHOWDER

### CHEF'S SOUP OF THE DAY

## Entrée

### PRIME RIB 12 OZ

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

29

### BIRK'S FAMOUS PORK CHOP 10 OZ

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

25

### POTATO WRAPPED SALMON 7 OZ

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

25

### CAST IRON SKILLET CHICKEN 24 OZ

*Grilled broccoli and horseradish mashed potatoes with exotic king mushroom reduction*

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*

### APPLE PIE TART

*Individual pie baked in a lightly sweetened, flaky crust with bourbon vanilla bean ice cream and blood orange/cranberry compote*

### 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.*