

Starters

FRIED CALAMARI

Topped with Romano and Parmesan cheeses, garlic and herbs _____ 13

BUTTERMILK ONION RINGS

Sweet yellow onions dipped in buttermilk and fried to perfection. Served with Birk's steak sauce and ranch dressing _____ 7

GRILLED CHICKEN SATAY SKEWERS

Prepared with a blend of spices and satay-style marinade, served with spicy English cucumber and cabbage salad _____ 13

GRILLED ARTICHOKE

Three dipping sauces: romesco, roasted tomato sauce and lemon-garlic mayonnaise _____ 10

LUMP CRAB CAKES

Avocado salad, organic greens and herb-garlic mayonnaise _____ 15

STEAK BITS

Mesquite grilled with green peppercorn sauce _____ 15

Salads

CHOP HOUSE

Butter lettuce, red onion, English cucumber, vine ripe tomatoes, feta cheese and red wine vinaigrette _____ 10

ORGANIC MIXED GREENS

Choice of dressing _____ 9

BLT

Iceberg wedge, diced tomato, bacon crumbles and blue cheese dressing _____ 9

BIRK'S CAESAR

Hearts of romaine, homemade garlic croutons, Romano and Parmesan cheeses, and Caesar dressing _____ 9
Anchovies on request _____ 2

ORGANIC BABY SPINACH

Peanuts, raisins, Granny Smith apple, red bell pepper and carrot tossed in curry vinaigrette _____ 9

From the Raw Bar

OYSTERS ON THE HALF SHELL

Today's Selection _____ Market Price

PRAWN COCKTAIL

(4) Wild American prawns with cocktail sauce _____ 12 Additional prawn _____ 3

SEARED AHI SASHIMI

Soba noodles, soy sauce, wasabi and pickled ginger garnished with green onions and julienne carrots _____ 15

CHILLED SHELLFISH SAMPLER

Alaskan king crab, oysters, wild American prawns and mussels vinaigrette with accompaniments _____ 65

Sides and Sauces

SAUTEED MUSHROOMS

_____ 8

TRUFFLE FRIES

_____ 7

CITRUS TRUFFLE BROCCOLI

_____ 6

GREEN PEPPERCORN SAUCE

_____ 5

HOLLANDAISE SAUCE

_____ 4

BIRK'S STEAK SAUCE

_____ 5

RED CHIMICHURRI

_____ 5

From Our Split Iron Grill

PEPPERED FILET MIGNON <i>Cracked pepper crusted with green peppercorn sauce</i>	37
PRIME BONE-IN RIB CHOP <i>Blue cheese butter</i>	40
GRASS-FED FILET MIGNON	35
BLACKENED RIB EYE	35
BIRK'S PORK CHOPS <i>Two 10 oz marinated chops served with Birk's satay-style peanut sauce</i>	28
8 oz. GRASS-FED FILET MIGNON <i>Horseradish mashed potatoes and sautéed spinach</i>	32
CERTIFIED ANGUS NEW YORK STEAK <i>Caramelized red onion, king mushrooms, butter poached broccoli, truffle fries and Birk's steak sauce</i>	39
NATURAL FREE-RANGE VEAL T-BONE <i>Baby fennel confit, eggplant and bulgur purse with thyme and caper berry demi glace</i>	35
MOROCCAN SPICED DOMESTIC LAMB RACK <i>Roasted quinoa, grilled artichoke, goat cheese raita and red wine port reduction</i>	42
BLUE CHEESE TOPPED FILET MIGNON <i>Roasted beet, potato gratin and rosemary/port reduction</i>	35

Steaks and chops served with horseradish mashed potatoes and creamed spinach unless noted.

From Our Wood Smoker

PRIME RIB <i>While available. Seasoned and slow smoked with creamed horseradish and beef au jus.</i>	
12 oz	30
16 oz	34

Birk's Entrees

PAN SEARED DAY BOAT SCALLOPS <i>Grilled artichoke and shitake mushroom risotto garnished with red grapes and smoked mozzarella</i>	32
GRILLED AHI TUNA <i>Braised sweet potatoes and golden chanterelle mushrooms, sautéed kale, sage and roasted pistachio brown butter</i>	32
PASTA PAELLA <i>Wild American prawns, rock shrimp, Alaskan king crab, mussels, calamari and fresh fish sautéed with Italian sausage, olives, capers, tomatoes and herbs in saffron cream sauce</i>	29
CURRY-LIME ROCKY CHICKEN <i>Israeli couscous, winter squash and pearl onions with chicken jus</i>	23
HARDWOOD GRILLED SEASONAL VEGETABLES <i>Chickpea purée, arugula, micro greens and drizzle of lemon olive oil</i>	22