

# Starters

## BUTTERMILK ONION RINGS

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

7

## FRIED CALAMARI

Topped with Romano and Parmesan cheeses, garlic and herbs \_\_\_\_\_

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

## PRAWN COCKTAIL

(4) Wild American prawns with cocktail sauce \_\_\_\_\_

12

Additional prawn \_\_\_\_\_

3

## SEARED AHI SASHIMI

Soba noodles, soy sauce, wasabi and pickled ginger garnish with green onions and julienne carrots \_\_\_\_\_

15

## CHILLED SHELLFISH SAMPLER

A selection of Alaskan king crab legs, oysters, wild American prawns and mussels vinaigrette with accompaniments (serves 3-5) \_\_\_\_\_

65

### NEW ENGLAND CLAM CHOWDER

CUP \_\_\_\_\_

5

BOWL \_\_\_\_\_

7

# Salads

## ORGANIC MIXED GREENS

Choice of dressing \_\_\_\_\_

9

## BLT

Iceberg wedge, diced tomato, bacon crumbles, blue cheese dressing \_\_\_\_\_

9

## BIRK'S CAESAR

Hearts of romaine, homemade garlic croutons, Romano and Parmesan cheeses, and Caesar dressing  
Anchovies on request \_\_\_\_\_

9

## ORGANIC BABY SPINACH

Peanuts, raisins, Granny Smith apple, red bell pepper and carrot tossed in curry vinaigrette \_\_\_\_\_

9

# Entrees

## PASTA PAELLA

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 \_\_\_\_\_ 17

## CURRY-LIME ROCKY CHICKEN

Israeli couscous, winter squash and pearl onions with chicken jus \_\_\_\_\_ 23

## PEPPERED NEW YORK STEAK

Cracked black pepper crusted and pan seared with whiskey peppercorn mustard sauce, garlic mashed potatoes and braised leeks with Parmesan cheese \_\_\_\_\_ 24

## STEAK AND PRAWNS

Grilled filet mignon and wild prawns with red chimichurri, Birk's steak sauce, wilted spinach and vine ripe tomato drizzled with basil oil and smoked sea salt \_\_\_\_\_ 25

## BIRK'S PORK CHOP

Marinated chop served with Birk's satay-style peanut sauce \_\_\_\_\_ 17

# Entree Salads

## BIRK'S EXECUTIVE

Choice of Caesar salad, organic baby spinach or mixed field greens, and topped with:  
Skirt Steak\_21 Grilled Chicken Breast\_13 Salmon\_20 Grilled Ahi\_21 (5) Blackened Prawns\_20

## TERIYAKI SALMON

Grilled salmon over marinated slaw salad with rice stick noodles, almonds, dried apricots, light sake-rice wine vinegar dressing \_\_\_\_\_ 20

## CHINESE CHICKEN

Cornmeal-crusted chicken breast, sliced and tossed with chopped lettuce, green and red onions, rice noodles and sesame-peanut dressing \_\_\_\_\_ 15

## THAI BEEF NOODLE

Lime and garlic marinated skirt steak, grilled and served over glass noodle salad with chopped peanuts, pickled cucumber, cilantro and green onion \_\_\_\_\_ 21

## BIRK'S CHOPPED COBB

Chopped romaine, avocado, tomato, crumbled bacon, chicken breast, hard boiled egg and blue cheese \_\_\_\_\_ 14

# Sandwiches

## FILET CHEESE STEAK

Filet mignon, bell pepper, onion and fontina cheese on a soft torpedo roll with mixed greens and fries \_\_\_\_\_ 16

## GRILLED AHI

Wasabi mayonnaise, cucumber, fennel, organic baby arugula and red onion, served on a sweet bun with coleslaw \_\_\_\_\_ 16

## GRILLED REUBEN

Corned beef brisket, fresh cabbage sauerkraut, Swiss cheese and Thousand Island dressing on grilled marble rye with lattice chips and dill pickle \_\_\_\_\_ 13

## BARBEQUE PULLED PORK

Slow smoked and roasted with jerk barbeque sauce, harissa mayonnaise, shredded iceberg, sliced tomato and white Cheddar cheese on ciabatta roll with fries \_\_\_\_\_ 16

## FRIED CHICKEN

Smoked bacon mayonnaise, Monterey Jack cheese and butter lettuce on homemade brioche with sweet potato chips and deep fried pickle \_\_\_\_\_ 13

## BIRK'S BURGER

Ground fresh daily, wood-grilled, on Kaiser roll with house cut fries \_\_\_\_\_ 13  
Avocado\_1.50 Cheese\_2 Mushrooms\_2 Bacon\_3

## GRILLED VEGETABLES

Artichoke, summer squash, red bell pepper, wild arugula and chickpea spread with Carmody cheese on grilled herb slab roll with lattice chips \_\_\_\_\_ 14