

Alder & Birch

4500 West Tropicana Avenue 89103 · +17023657111 · Updated: Jan 14, 2026

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APPETIZERS 8

Seasonal Oyster Selection*

Cocktail sauce, fresh horseradish, lemon. Available in ½ Doz

Ocean Treasures*

king crab legs, colossal shrimp, seasonal oysters, lobster medallions, lobster claws, mignonette sauce, cocktail sauce, lemon

Tuna Nachos Stack*

wonton chips, fresh marinated tuna, avocado, dry seaweed, green onion, sesame seeds, chipotle mayonnaise, yum yum sauce

Shrimp Cocktail*

cocktail sauce, shaved greens, lemon

Lump Crab Cake

rémoulade, lemon

Tempura Rock Shrimp

sweet chili glaze, chives, shaved greens

Wagyu Beef Meatballs*

prosciutto, ricotta, tomato sauce, artisan bread

Baked Oysters*

shrimp, crab, scallions, jalapeño stuffing, eel sauce, smelt roe, parmigiano-reggiano

SEAFOOD 7

Herb-Crusted Halibut*

pan seared, fried leeks, citrus butter sauce

Alder Planked Wild Pacific Salmon*

chimichurri, grilled vegetables, roasted corn relish, mandarin orange glaze

Diver Scallops*

jumbo scallops, red lentil pilaf, basil oil, saffron butter drizzle, baby greens

Lobster Tails

australian cold water tails, clarified butter, grilled lemon

Shrimp Scampi

white wine, lemon, garlic, butter, chives, pasta, artisan bread

Surf and Turf*

cold water lobster tail, petit filet

Alaskan King Crab

center cut legs, clarified butter

SOUPS 2

Maryland Crab Bisque

lump snow crab, tomato, brandy, crème fraîche

Three Onion Soup

sourdough bread crouton, gruyère, apple cider

SALADS 3

ABCD Wedge

iceberg wedge, smoked bacon, boiled egg, grape tomatoes, moody blue cheese, fig balsamic syrup, blue cheese dressing

House Chopped

red cabbage, iceberg, romaine lettuce, cucumbers, hearts of palm, red onion, grape tomatoes, feta, avocado, sunflower seeds, fresh basil, diced peppers, choice of dressing

Classic Caesar

crisp romaine lettuce, shaved parmigiano-reggiano, croutons, parmesan cheese crisp, housemade dressing

STEAKS & CHOPS 5

Filet Mignon*

Available in 10 oz. | 7 oz.

New York Steak*

16 oz. creekstone farms

Steak Frites*

10 oz. flat iron, garlic herb butter, parmesan

Bone-In Ribeye Steak*

22 oz. creekstone farms

Porterhouse*

24 oz. creekstone farms, 35-day aged

PRIME RIB 2

Gamblers Cut*

Available in 22 oz.

Orleans Cut*

Available in 14 oz.

ENTRÉES 5

Free Range Chicken Breast

herb marinated, mushroom ragout, roasted tomatoes, sweet potato hash, pan gravy

Beef Rossini Imperial*

twin tournedos, lump crab meat, asparagus, mornay sauce, port wine demi glace

Veal Chop Marsala

tender milk-fed veal, mushroom marsala sauce, fried onions, sautéed spinach

Boneless Beef Short Rib

red wine demi, jardinière garnish

Colorado Lamb Rack*

served single bone, lamb jus, mint gelatin

SIDES 8

Baked Potato | Loaded

Grilled Asparagus

Blue Cheese Scalloped Potatoes

Wild Mushroom Gratine

Duck Fat Fries

Boursin Mashed Potatoes

Sautéed Spinach Garlic

Truffle Gouda Mac

truffle oil, breadcrumbs

STEAK TOPPINGS 5

Fried Organic Egg*

Grilled Portobellini Mushrooms

Maytag Blue Cheese

Bone Marrow

Oscar Style

STEAK SAUCES 5

Bearnaise Sauce*

Red Wine Demi-Glace

Mustard Cabernet Sauce

Madagascar Peppercorn Sauce

Horseradish Cream Sauce

DRAFT 3

Blue Moon

Lagunitas IPA

805

IMPORT 5

Corona

Dos Equis

Heineken

Heineken 00

Modelo

DOMESTIC 2

Coors Light

Miller Lite

SIGNATURE COCKTAILS 8

Basil Martini

ketel one vodka, st-germain, lime juice, simple syrup

Sazerac

rye bourbon, simple syrup, peychard bitters, angostura bitters, pernod

French 75

beefeater gin, lemon juice, simple syrup, prosecco

Bramble

ketel one vodka, cointreau, fresh berry syrup, lime juice

Chocolate Martini

stoli vanilla vodka, kahlúa, milk chocolate liqueur

A&B Sour

casamigos blanco, lemon juice, agave, cointreau, red wine float

Grande Sidecar

remy vsop, cointreau, lemon juice, sugar rim

A&B Old Fashion

buffalo trace, cinnamon syrup, angostura bitters, filthy cherry, orange peel

BOURBON & WHISKEY 6

Angel's Envy

Basil Hayden

Crown Royal

Four Roses Single Barrel

Jameson

Knob Creek

SCOTCH 6

Chivas Regal 12

Dewar's

Johnnie Walker Black

Johnnie Walker Blue

Johnnie Walker Red

Royal Salute

RUM 4

Bacardi Light

Bacardi Limon

Captain Morgan

Malibu

VODKA 4

Belvedere

Grey Goose

Ketel One

Tito's Handmade

TEQUILA 6

Clase Azul

Cuervo Gold

Don Julio 1942

Don Julio Anejo

Patrón Reposado

Patrón Silver

GIN 5

Aviation

Beefeater

Bombay Sapphire

Hendrick's

Tanqueray

SPARKLING WINE 1

Domaine Ste. Michelle, Columbia Valley, WA

PINOT GRIGIO 1

Barone Fini, Italy

SAUVIGNON BLANC 2

Ferrari-Carano Fumé Blanc, CA

Santa Carolina, Chile

CHARDONNAY 3

Kendall Jackson Estate, CA

Josh Cellars, Russian River Valley, CA

14 Hands, WA

FRUIT WINES 2

Riesling, Heinz Eifel Kabinett, Mosel, Germany

Moscato, Luccio, Italy

PINOT NOIR ²

Erath, Willamette Valley, OR

Meiomi, Central Coast, CA

MERLOT ²

Ferrari-Carano, CA

Kendall-Jackson, CA

CABERNET SAUVIGNON ³

Decoy, Duckhorn, CA

Educated Guess, Napa, CA

14 Hands, WA

RED ZINFANDEL ²

Opolo, CA

Coppola Diamond, CA

FULL BODY REDS ²

Daou "The Pessimist", Paso Robles, CA

Sangiovese, Davinci Chianti, Tuscany, Italy

SWEETS ⁵

New York Style Cheesecake **\$8.00**

graham cracker crust, choice of chocolate, strawberry or caramel sauce

Crème Brûlée **\$8.00**

housemade raspberry champagne sorbet

Bread Pudding **\$8.00**

whiskey birch syrup sauce

Banana Rum Cake **\$9.00**

hard birch rum sauce, vanilla bean ice cream

Chocolate Decadent Mess **\$9.00**

layers of vanilla ice cream, chocolate wafer, whipped cream, chocolate sauce, caramel sauce and chopped salted peanuts

ICE CREAM ²

Chocolate

French Vanilla

SORBET ²

Mango

Raspberry Champagne