

# Birk's Restaurant

3955 Freedom Cir 95054-1203 · +14089806400 · Updated: Jan 14, 2026

[View online menu](#)



## STARTERS 9

<b>Carpaccio</b>	<b>\$20.00</b>
Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini	
<b>Chipotle Steak Bits</b>	<b>\$22.00</b>
Chipotle-blue cheese aioli	
<b>Fried Calamari</b>	<b>\$19.00</b>
Romano, parmesan, garlic, herbs	
<b>Crab Cakes</b>	<b>\$22.00</b>
Avocado-mango salsa, herb aioli, wild arugula	
<b>Olive Oil Poached Shrimp</b>	<b>AVAILABLE OPTIONS</b>
Chile de árbol, garlic, herbs, sea salt, black pepper	
	\$20.00
	Each Additional Shrimp: \$4.00
<b>Garlic Fries</b>	<b>\$14.00</b>
Cajun spices, Parmesan	
<b>Appetizer Sampler</b>	<b>\$38.00</b>
Chipotle steak bits, fried calamari, blackened garlic fries	
<b>Green Goddess Hummus Platter</b>	<b>\$18.00</b>
Vegetable sticks, grilled pita, lavash, bread sticks	
<b>Bread Service</b>	<b>\$4.00</b>

## FROM THE RAW BAR 4

<b>Oyster on the Half Shell</b>	<b>AVAILABLE OPTIONS</b>
	Today's Selection: \$3.50
	Rockefeller: \$6.00
<b>Tiger Shrimp Cocktail</b>	<b>AVAILABLE OPTIONS</b>
(5) Shrimp with cocktail sauce	
	\$20.00
	Each Additional Shrimp:
	\$4.00
<b>Sesame Crusted Ahi Tuna Crudo</b>	<b>\$19.00</b>
Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons	

## Seafood Platter

**\$190.00**

Oysters, tiger shrimp, lobster tail, mussels, seared sesame crusted ahi tuna, crab salad

## SALADS 5

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### Wedge

**\$16.00**

Iceberg, tomato, blue cheese, applewood lardon, blue cheese dressing

### Kale

**\$15.00**

Carrots, capers, almonds, green onions, parmesan, Caesar dressing

### Chop House

**\$14.00**

Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette

### Caesar

**\$14.00**

Garlic croutons, romano, parmesan. Anchovies upon request

### Organic Mixed Greens

**\$13.00**

Choice of dressing

## SOUP 2

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### Clam Chowder

#### AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$10.00

### Soup of the Day

#### AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$10.00

## ENTRÉE SALADS 3

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### Teriyaki Salmon

**\$28.00**

Sliced almonds, oranges, dried apricots, cabbage, rice noodles, rice sake vinaigrette

### Seafood Salad

**\$30.00**

Romaine, kale, sea bass, lump crab meat, edamame, red onions, d 'Anjou pears, almonds, golden raisins, citrus-gorgonzola dressing

### Birk's Executive

#### AVAILABLE OPTIONS

Organic Mixed Greens, Chop House, Caesar, Wedge, Kale or Cobb (add \$2)

Grilled Chicken Breast:

\$21.00

Blackened Shrimp (5):

\$24.00

Salmon: \$28.00

Crab Cakes: \$29.00

Filet Mignon: \$29.00

## SANDWICHES 4

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## Asian Steak Sandwich

**\$24.00**

Filet tips, caramelized onions, bacon bits, cucumber, cilantro, green onion, hoisin soy, gochujang aioli, ciabatta, seasoned fries

## House-Ground Beef Burger & Fries

### AVAILABLE OPTIONS

Brioche, lettuce, tomato, onion, pickle, fries

\$17.00

Bacon: \$3.00

Cheese: \$2.00

Mushrooms: \$2.00

Avocado: \$2.00

Blackened Spices, Blue Cheese:  
\$3.00

## Chicken BLT

**\$18.00**

Swiss cheese, ciabatta, herb aioli, seasoned fries

## Impossible Burger

**\$20.00**

Plant-based patty, green goddess hummus, caramelized onions, roasted tomatoes, alfalfa sprouts, Kaiser roll, sweet potato fries

## HOUSE SPECIALTIES 6

### Seafood Pasta

**\$28.00**

Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream

### Sea Bass

**\$42.00**

Risotto, sautéed spinach, edamame, red onion, sundried tomato sauce, white wine butter

### Flatbread

### AVAILABLE OPTIONS

Sundried tomato pesto, wild mushrooms, burrata, asparagus, parmesan

\$17.00

Chicken or Rock Shrimp: \$4.00

### Wild Boar Ragu

**\$42.00**

Wild mushrooms, pearl onions, potato gnocchi, tomatoes, red wine-tomato sauce, parmesan

### Mary's Chicken

**\$37.00**

Roasted yams, kale, squash, red onion, porcini-garlic cream

### Vegetable Risotto

**\$28.00**

Edamame & sun-dried tomato risotto, garlic-basil oil grilled asparagus, baby carrots & squash, vegan cheese

## STEAKS AND CHOPS 6

### Filet Mignon

### AVAILABLE OPTIONS

8oz Garlic mashed potatoes, sautéed spinach with garlic

\$54.00

Blue Cheese & Port sauce: \$5.00

Birk's Oscar | Lobster meat, asparagus, béarnaise:  
\$20.00

## Filet Mignon

10oz

### AVAILABLE OPTIONS

\$58.00

Blue Cheese & Port sauce: \$5.00

Birk's Oscar | Lobster meat, asparagus, béarnaise:

\$20.00

## Peppered Filet Mignon

Brandy-green peppercorn sauce

**\$60.00**

## Steak & Lobster

5oz Filet mignon, lobster tail, garlic mashed potatoes, broccolini, demi port sauce, clarified butter

**\$50.00**

## Lamb Chops

Sunchoke-garlic mashed potatoes, broccolini, cucumber-tomato tzatziki

**\$82.00**

## Pork Chop

Satay-style peanut sauce

**\$28.00**

## SPECIALTY CUTS 3

### Prime Blackened Ribeye

15oz

### AVAILABLE OPTIONS

\$80.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

### Prime Bone-In Ribeye

20 oz. Blue cheese butter

### AVAILABLE OPTIONS

\$92.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

### Prime New York

14oz Garlic mashed potatoes, butter poached asparagus

### AVAILABLE OPTIONS

\$70.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

## SIDES 8

### Lobster Tail

Drawn butter

### Butter Poached Asparagus

**\$15.00**

### Brussels Sprouts

Applewood bacon, parmesan cheese

**\$15.00**

### Sautéed Mushrooms

**\$16.00**

### Truffle Mac and Cheese

### AVAILABLE OPTIONS

\$18.00

Lobster Meat: \$12.00

Crab Meat: \$10.00

### Demi Port

**\$8.00**

**Béarnaise** **\$8.00**

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**Brandy-Green Peppercorn Sauce** **\$8.00**

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**SALADS AND SOUP** 8

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**Clam Chowder** **AVAILABLE OPTIONS**

Cup: \$8.00

Bowl: \$10.00

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**Soup of the Day** **AVAILABLE OPTIONS**

Cup: \$8.00

Bowl: \$10.00

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**Wedge** **\$16.00**

Iceberg, tomato, blue cheese, Applewood lardon, blue cheese dressing

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**Beet Burrata Arugula** **\$15.00**

Oranges, pistachios, tomatoes, blood orange balsamic reduction

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**Kale** **\$15.00**

Carrots, capers, almonds, green onions, parmesan, Caesar dressing

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**Chop House** **\$14.00**

Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette

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**Caesar** **\$14.00**

Garlic croutons, Romano, Parmesan. Anchovies upon request

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**Organic Mixed Greens** **\$13.00**

Choice of dressing

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**PRIME CUTS** 3

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**Blackened Ribeye** **AVAILABLE OPTIONS**

15oz

\$80.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

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**Bone-In Ribeye** **AVAILABLE OPTIONS**

20oz. Blue cheese butter.

\$90.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

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**New York** **AVAILABLE OPTIONS**

14oz Russet baked potato, butter poached asparagus

\$70.00

Birk's Oscar | Lobster meat, asparagus, béarnaise: \$20.00

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**WOOD SMOKED** 1

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## Certified Angus Beef Prime Rib

Garlic mashed potatoes and vegetables or bacon-infused creamed spinach

### AVAILABLE OPTIONS

Executive 12 oz: \$51.00

Chairman 16 oz: \$58.00

CEO 20 oz: \$66.00

## SEAFOOD 3

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### Seafood Pasta

**\$41.00**

Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream

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### Sea Bass

**\$42.00**

Risotto, sautéed spinach, edamame, red onion, sundried tomato sauce, white wine butter

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### Lobster Tail

Drawn butter

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## TO SHARE 9

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### Truffle Mac and Cheese

#### AVAILABLE OPTIONS

\$18.00

Lobster Meat: \$12.00

Crab Meat: \$10.00

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### Baked Potato

**\$10.00**

Butter, sour cream, chives

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### Butter Poached Asparagus

**\$15.00**

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### Brussels Sprouts

**\$15.00**

Applewood bacon, garlic, parmesan

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### Sautéed Mushrooms

**\$16.00**

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### Roasted Yams

**\$13.00**

Cinnamon, butter, brown sugar, parmesan

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### Demi Port

**\$8.00**

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### Béarnaise

**\$8.00**

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### Brandy-Green Peppercorn Sauce

**\$8.00**

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## TWO PRICES INDICATE A CHOICE OF MINI OR FULL PORTION. 10

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### Key Lime Pie

#### AVAILABLE OPTIONS

Blackberry sauce, whipped cream

\$6.00

\$12.00

Pairs with Quady Essensia, Orange Muscat: \$11.00

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## Mascarpone Cheesecake

Strawberry compote, whipped cream

### AVAILABLE OPTIONS

\$7.00

\$13.00

Pairs with Inniskillin Vidal, Ice Wine, Niagara Peninsula:

\$34.00

## Crème Brûlée

Caramelized sugar, fresh berry garnish

### AVAILABLE OPTIONS

\$6.00

\$12.00

Pairs with Dolce late harvest by Far Niente: \$32.00

## Caramel Pear Tart

Vanilla bean ice cream, powdered sugar, mint

### AVAILABLE OPTIONS

\$17.00

Pairs with Dolce Late Harvest by Far Niente: \$32.00

## Chocolate Raspberry Mousse Cake

Chocolate bowl, chocolate-coffee cake, chocolate mousse, raspberry gelée,  
raspberry mousse, blood orange gel, chocolate garnish

### AVAILABLE OPTIONS

\$17.00

Pairs with Graham's 20 Year Old Tawny: \$20.00

## Mixed Berries

Strawberries, blackberries, blueberries, raspberries

### AVAILABLE OPTIONS

\$14.00

Pairs with Quady Essensia, Orange Muscat: \$11.00

## Sampler

Crème brûlée, cheesecake, key lime pie, seasonal sorbet

### AVAILABLE OPTIONS

\$26.00

Pairs with Grgich Hills, Violetta: \$22.00

Pairs with Dolce late harvest by Far Niente: \$32.00

## Ice Cream

Vanilla bean or chocolate chocolate chip. Inquire about the Chef's ice cream  
addition

### AVAILABLE OPTIONS

\$5.00

\$9.00

Pairs with Inniskillin Vidal, Ice Wine, Niagara Peninsula:

\$32.00

## Seasonal Sorbet

### AVAILABLE OPTIONS

\$5.00

\$8.00

Pairs with Heinz Eifel, Beerenauslese, Rheinhessen: \$16.00

## Artisan Cheese Board

Spiced nuts, dried fruit, apricot jam

### AVAILABLE OPTIONS

\$25.00

Pairs with Inniskillin Vidal, Ice Wine, Niagara Peninsula:

\$32.00

Pairs with Grgich Hills, Violetta: \$22.00

## SEASONAL COFFEE <sup>1</sup>

### Pumpkin Spice Latte

**\$7.00**

## AFTER DINNER DRINKS <sup>2</sup>

## After Midnight

\$16.00

Copalli Cacao rum, Mr. Black coffee liqueur, espresso, vanilla

## Gold Bar Hot Toddy

\$17.00

Gold Bar whiskey, chamomile tea infused honey, lemon, star anise, cloves

## FEATURED COCKTAIL 1

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### CAMELLIA COCKTAIL

\$17.00

Neft vodka, limoncello, orange juice, blood orange purée, muddled cucumber

## FIRST COURSE 4

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### ORGANIC MIXED GREENS

Choice of dressing

### CAESAR

Anchovies upon request

### CLAM CHOWDER

### SOUP OF THE DAY

## ENTRÉES 3

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### WOOD SMOKED PRIME RIB

#### AVAILABLE OPTIONS

12 oz. Garlic mashed potatoes, bacon infused creamed spinach or vegetables

\$65.00

Suggested Wine: Justin Cabernet Sauvignon, Paso Robles:

\$19.00

### GRILLED BISON RIBEYE

#### AVAILABLE OPTIONS

Parmesan fingerling potatoes, grilled King mushroom, caramelized onion blue cheese, cowboy butter

\$85.00

Suggested Wine: Prisoner, Red Blend, California: \$25.00

### PAN SEARED LINGCOD

#### AVAILABLE OPTIONS

Coconut rice, wild mushrooms, cherry tomatoes, zucchini, onions, lemon-garlic butter

\$52.00

Suggested Wine: Gradis'Cuitta, Pinot Grigio, Collio, Italy: \$15.00

## MINI DESSERTS 5

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### MASCARPONE CHEESECAKE

### CRÈME BRÛLÉE

### KEY LIME PIE

### ICE CREAM

### SORBET

## AVAILABLE FOR GUESTS AGES 12 AND UNDER 7

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## Complimentary Vegetable Sticks

Carrots and celery with ranch dipping sauce

## Chicken Strips

**\$10.00**

Breaded chicken breast, fries, ranch

## Casarecce Pasta

**\$10.00**

Choice of four cheese sauce, Alfredo, marinara, olive oil or melted butter

## Two Sliders

**AVAILABLE OPTIONS**

Lettuce, tomato, fries

\$10.00

Cheese Optional: \$1.00

## Pizza

**\$14.00**

Cheese or Pepperoni

## Steak Bits

**\$20.00**

Grilled filet tips, mashed potatoes, steamed broccoli

## Mini Desserts

**AVAILABLE OPTIONS**

Mascarpone Cheesecake: \$7.00

Key Lime Pie: \$6.00

Crème Brûlée: \$6.00

## DRINKS 9

### Milk

**\$4.00**

### Chocolate Milk

**\$4.50**

### Fountain Sodas

**\$4.00**

### Shirley Temple, Roy Rogers

**\$4.50**

### Fruit Punch

**\$4.50**

Pineapple, cranberry and orange juices

### Lemonade

**\$5.00**

Original, Strawberry or Cranberry

### Root Beer Float

**\$7.00**

Henry Weinhardt's rootbeer and vanilla bean ice cream

### Seasonal Sorbet

**\$5.00**

### Ice Cream

**\$5.00**

Vanilla or chocolate chocolate chip served with homemade cookie

## SPARKLING BY THE GLASS 3

### Prior Bortolomiol, Prosecco

**\$15.00**

**Chandon, Blanc de Pinot Noir** \$17.00

**Bailly-Lapierre Brut, Rosé** \$16.00

**WHITE BY THE GLASS** 6

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**Testarossa, Cuvée Los Gatos, Chardonnay** \$15.00

**Maritana by Donald Patz "La Rivière", Chardonnay** \$18.00

**Rombauer, Chardonnay** \$22.00

**Balletto, Rosé** \$14.00

**Gradis'Ciutta, Pinot Grigio** \$15.00

**Allan Scott, Sauvignon Blanc** \$15.00

**RED BY THE GLASS** 12

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**Hess, Shirtail Ranches, Cabernet Sauvignon** \$16.00

**Justin, Cabernet Sauvignon** \$19.00

**Post & Beam by Far Niente, Cabernet Sauvignon** \$22.00

**Faust, Cabernet Sauvignon** \$35.00

**Silver Oak, Alexander Valley, Cabernet Sauvignon** \$55.00

**Keenan, Merlot** \$17.00

**Cloudline by Drouhin , Pinot Noir** \$15.00

**Cumulus, Pinot Noir** \$18.00

**Bruliam, Soberanes Vineyard, Pinot Noir** \$22.00

**Ridge, Three Valleys, Zinfandel** \$17.00

**Maal Biutiful, Malbec** \$14.00

**The Prisoner, Red Blend** \$25.00

**DRAUGHT BEERS** 16

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**Fort Point, Super Dry Apple Cider (6.4%)** \$11.00

**Trumer Pils, Pilsner (4.9%)** \$11.00

**Firestone Walker 805, Blonde Ale (4.7%)** \$11.00

**Strike, Santa Cruz , Blonde Ale (4.5%)** \$11.00

<b>Stella Artois, Lager (5.2%)</b>	<b>\$11.00</b>
<b>Golden Road, Mango Cart Wheat Ale (4%)</b>	<b>\$11.00</b>
<b>Allagash White, Belgian-Style Wheat (5%)</b>	<b>\$11.00</b>
<b>Drake's, Hefeweizen (4.5%)</b>	<b>\$11.00</b>
<b>Delirium Tremens, Belgian Strong Ale (8.5%)</b>	<b>AVAILABLE OPTIONS</b>
	10oz: \$13.00
	16oz: \$18.00
<b>Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%)</b>	<b>\$11.00</b>
<b>Deschutes, Fresh Squeezed, IPA (6.4%)</b>	<b>\$11.00</b>
<b>Henhouse, IPA (6.9%)</b>	<b>\$11.00</b>
<b>Ballast Point, Sculpin, IPA (7%)</b>	<b>\$11.00</b>
<b>Almanac, Hazy IPA (6.1%)</b>	<b>\$11.00</b>
<b>Anderson Valley, Boont, Amber Ale (5.8%)</b>	<b>\$11.00</b>
<b>North Coast, Rasputin, Imperial Stout (9%)</b>	<b>AVAILABLE OPTIONS</b>
	10oz: \$9.00
	16oz: \$13.00

## **BOTTLED BEERS** 4

<b>Modelo Especial</b>	<b>\$7.00</b>
<b>Heineken</b>	<b>\$7.00</b>
<b>Corona</b>	<b>\$7.00</b>
<b>Clausthaler NA</b>	<b>\$7.00</b>

## **BEVERAGES & COFFEE** 8

<b>Original, Cranberry or Strawberry Lemonade, Ice Tea, Arnold Palmer</b>	<b>\$7.00</b>
Complimentary refills	
<b>Henry Weinhard's Root Beer</b>	<b>\$7.00</b>
<b>Fever~Tree Ginger Beer</b>	<b>\$7.00</b>
<b>Fever~Tree Mediterranean Tonic</b>	<b>\$7.00</b>
<b>Sparkling Pomegranate Lemonade</b>	<b>\$8.00</b>
<b>Handcrafted Lemonade</b>	<b>\$8.00</b>
Sangria, Raspberry, Peach	

**Handcrafted Iced Tea****\$8.00**

Sangria, Raspberry, Peach

**Full Espresso Bar Available****HANDCRAFTED COCKTAILS** 14**BLOOD AND SAND****\$17.00**

Highland Park 12yr, Antica sweet vermouth, Cherry Heering, fresh squeezed orange

**SPANISH GIN TONIC****\$17.00**

Hendrick's gin, Fever~Tree Mediterranean tonic, juniper berries, dehydrated seasonal fruit &amp; herbs, orange peel, berries, rosemary

**BLACKBERRY MINT BEE'S KNEES****\$17.00**

Barr Hill gin, honey, lemon, mint, muddled blackberries

**SUNDOWN****\$17.00**

Tito's vodka, limoncello, Aperol, lemon, blood orange purée

**BLACKBERRY SIDECAR****\$17.00**

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim

**COCO SOLSTICE****\$17.00**

Maestro Dobel Diamante tequila, La Luna mezcal, lemon, Liquid Alchemist coconut syrup, pineapple

**BOURBON LOTUS****\$17.00**

Elijah Craig bourbon, pear purée, lemon, ginger beer

**PAINKILLER****\$17.00**

Diplomático Reserva Exclusiva rum, pineapple, orange, coconut, nutmeg

**VIVA LA VIDA****\$17.00**

Maestro Dobel Diamante tequila, lychee, lemon, agave, muddled raspberries

**PIÑA MEZCAL****\$16.00**

La Luna Mezcal, Ancho Reyes chile liqueur, lime, agave, pineapple

**AGED BRAZILIAN DAIQUIRI****\$17.00**

Pineapple, vanilla bean &amp; brown sugar infused in light rum, dark rum &amp; spiced rum

**AGED TROPIC OLD FASHIONED****\$19.00**

Elijah Craig bourbon, infused pineapple, cinnamon, Madagascar vanilla bean &amp; brown sugar, old fashioned bitters

**BARREL AGED****\$20.00**

Aged 6-8 weeks in charred white oak barrel. Manhattan | Maple Old Fashioned | Negroni Inquire for additional selections. While available.

**WHISTLEPIG BARREL AGED SMOKED OLD FASHIONED****\$38.00**

Aged 6-8 weeks in charred white oak barrel. WhistlePig 10 Year, Luxardo, blended bitters

**MOCKTAILS** 2

<b>Blue Royale</b>	<b>\$11.00</b>
Blueberries, lychee, lemon, agave, sparkling water	
<b>Kaida Cooler</b>	<b>\$11.00</b>
Dragon fruit syrup, ginger beer, sparkling water, muddled mint, lemon	

## BAR FOOD 11

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<b>STEAMED MUSSELS</b>	<b>\$15.00</b>
Beef chorizo, jalapeño, scallion, tomato, cilantro, white wine, butter, garlic toast (Available for HH)	

<b>GARLIC FRIES</b>	<b>\$14.00</b>
Cajun spices, parmesan (Available for HH)	

<b>SLIDER</b>	<b>AVAILABLE OPTIONS</b>
Beef patty, herb aioli (Available for HH)	\$4.00
	Cheese: \$1.00

<b>FRIED CALAMARI</b>	<b>\$19.00</b>
Romano, Parmesan, garlic, herbs (Available for HH)	

<b>CHIPOTLE STEAK BITS</b>	<b>\$22.00</b>
Chipotle-blue cheese aioli (Available for HH)	

<b>FLATBREAD</b>	<b>\$17.00</b>
Sundried tomato pesto, wild mushrooms, burrata, asparagus, parmesan (Available for HH)	

<b>WILD MUSHROOM TACOS</b>	<b>\$16.00</b>
Arugula, truffle oil, corn tortilla, avocado-mango salsa, herb aioli (Available for HH)	

<b>CARPACCIO</b>	<b>\$20.00</b>
Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini	

<b>OYSTERS ON THE HALF SHELL</b>	<b>AVAILABLE OPTIONS</b>
	Inquire for today's selections.: \$3.50
	Rockefeller: \$6.00

<b>ARTISAN CHEESE BOARD</b>	<b>\$26.00</b>
Spiced nuts, dried fruit, apricot jam	

<b>APPETIZER SAMPLER</b>	<b>\$38.00</b>
Chipotle steak bits, Fried calamari, blackened garlic fries	

## HAPPY HOUR 1

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### Wine, Draft beer and Featured cocktail

Inquire at the bar.