

# BIRDIE BAR

## DINNER MENU

### STARTERS

- VEGETABLE CRUDITÉ "for the table"** .....\$20  
hummus, whipped ricotta, warm pita
- GLUTEN FREE CHICKEN FINGERS** .....\$15  
housemade honey mustard
- STICKY RIBS**.....\$19
- SHRIMP COCKTAIL**.....\$22
- BBQ PULLED PORK NACHOS**.....\$22
- LOCAL OYSTERS (6)** .....\$24
- WINGS**.....\$19  
"OG", classic buffalo, or half & half
- COCONUT SHRIMP** .....\$21
- SKIRT STEAK QUESADILLA**.....\$21
- TUNA TARTARE**.....\$22

### SALADS

- SUMMER SALAD**.....\$18  
romaine, arugula, artichoke, sun dried tomato, shredded mozzarella, lemon honey vinaigrette
- CHOP CHOP**.....\$17  
iceberg, radicchio, tomato, cucumber, carrot, chickpea, avocado, roasted corn, white balsamic
- BACON, EGG, & CHEESE CAESAR**.....\$18  
bacon, crumbled egg, Parmesan, shredded lettuce, Caesar vinaigrette
- PAULY'S WEDGE**.....\$18  
baby iceberg, bacon, cherry tomato, chopped egg, bleu cheese crumble, crispy onion, buttermilk ranch

#### ADDITIONS:

chicken cutlet (grilled or pan-fried) 8 buffalo chicken 8 skirt steak 18 blackened shrimp 10 butter-poached lobster 20

### WEEKLY SPECIALS

<b>MON</b>	<b>TUES</b>	<b>WED</b>	<b>THURS</b>	<b>FRI</b>	<b>SAT</b>	<b>SUN</b>
<b>PRIME RIB</b>	<b>CRISPY SHRIMP WITH LOBSTER FRIED RICE</b>	<b>LOBSTER GRILLED CHEESE</b>	<b>CUBAN SANDWICH</b>	<b>FRIED SHRIMP PO'BOY</b>	<b>BLACKENED RIBEYE WITH LOBSTER MAC &amp; CHEESE</b>	<b>VODKA CHICKEN PARM</b>
<b>\$42</b>	<b>\$38</b>	<b>\$25</b>	<b>\$24</b>	<b>\$25</b>	<b>\$49</b>	<b>\$25</b>

#### SIDES

<b>CHARRED SPICY BROCCOLINI \$14</b>	<b>SWEET CORN &amp; BACON \$12</b>	<b>LOBSTER MAC &amp; CHEESE \$24</b>	<b>TRUFFLE FRIES \$14</b>
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### SANDWICHES

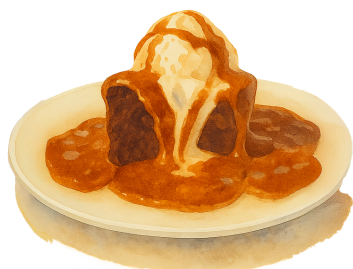
all sandwiches served with fries

- OUR FAMOUS FRENCH DIP**.....\$32  
provolone, jalapeño, au jus
- THE SMASH BURGER** .....\$26
- \*KENNY'S BACON CHEESEBURGER**.....\$26  
fried onions, barbecue sauce
- CRISPY CHICKEN SANDWICH** .....\$24  
buttermilk fried chicken, coleslaw, garlic aioli
- CHICKEN CASEAR WRAP** .....\$24  
make it buffalo +1
- CRISPY COD SANDWICH**.....\$22

### SPECIALTIES

- CHICKEN PICANTE** .....\$26  
cherry pepper sauce, smashed fingerling potato
- BIRDIE CHICKEN MILANESE**.....\$30  
burrata, cucumber, corn, tomato, avocado, balsamic
- GRILLED HAWAII PORK CHOP** .....\$28
- \*MARINATED SKIRT STEAK**.....\$47  
chimichurri, smashed fingerling potato
- CRISPY FLOUNDER PICCATA** .....\$30  
roman artichoke, sun dried tomato, smashed fingerling potato
- PAN SEARED SALMON**.....\$33  
couscous, asparagus, sun dried tomato, baby zucchini, peach salsa  
*also available simply grilled*

### DESSERTS



**BROWNIE À LA MODE \$14**



**BANANA SPLIT \$14**



**STRAWBERRIES & CREAM \$12**

DISHES SPLIT NO MORE THAN TWO WAYS | 2 CREDIT CARD MAX PER TABLE

\$5 PP PLATING FEE FOR ALL OUTSIDE DESSERTS

\*Before placing your order, please inform your server if a person in your party has a food allergy. CONSUMING RAW FISH OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**CHEF ANTONIO GUILLEN**

# BIRDIE BAR

PROUDLY CRAFTS EACH OF THESE SIGNATURE COCKTAILS BY HAND, USING FRESH JUICES, HOMEMADE SYRUPS, AND A VARIETY OF FRESHLY PREPARED INGREDIENTS



## COCKTAILS

- BIRDIE NEGRONI**.....\$17  
*campari, gin, sweet red vermouth, orange peel*
- MIRA MARGARITA**.....\$17  
*cazadores, cointreau, fresh cucumber, lime, pressed jalapeño*
- GOLD RUSH**.....\$17  
*angel's envy bourbon, honey, lemon*
- EL JEFE**.....\$17  
*laja tequila blanco, fresh espresso licor 43, shaved cinnamon*
- UPTOWN GIRL**.....\$18  
*grey goose vodka, st germain elderflower liquor, fresh ruby red grapefruit, lychee syrup, fresh lime*

- MEMBER'S ONLY**.....\$17  
*stoli vanilla vodka, passion purée, simple syrup, fresh lemon, prosecco*
- SENIOR'S SMOKED OLD FASHIONED**.....\$17  
*elijah craig bourbon, angostura bitters, orange bitters, maple cinnamon syrup, maple wood chips*
- COOPERS LEMONADE**.....\$17  
*44 north huckleberry vodka, club soda muddled blueberries, fresh lemonade*



## MOCKTAILS

- SEASONAL FIZZ**.....\$10
- DAZED & CONFUSED**.....\$10  
*fresh cucumber, muddled mint, fresh lime, sparkling*
- I'M CUT OFF**.....\$10  
*muddled mint, strawberry purée, fresh lime, sparkling*
- VIRGIN ESPRESSO MARTINI**.....\$10  
*espresso, vanilla, orange*

## WINE

### RED

- ELOUAN PINOT NOIR, OR**.....\$16/ \$62
- FELINO MALBEC PAUL HOBBS, ARGENTINA**..\$17/ \$64
- ROTH CABERNET ALEXANDER VALLEY, CA**....\$16/ \$62
- PRISONER UNSHACKLED CABERNET, CA**.....\$18/ \$68

### WHITE/ROSÉ

- RAEBURN CHARDONNAY, CA** .....\$14/ \$54
- GABBIANO PINOT GRIGIO, ITALY** .....\$14/ \$54
- DAOU SAUVIGNON BLANC, CA**.....\$16/ \$62
- HAMPTON WATER ROSÉ, FRANCE** .....\$15/ \$58
- WHISPERING ANGEL ROSÉ, FRANCE**.....\$18/ \$70
- SANCERRE LE ROI DES PIERRES, FRANCE**.....\$19/ \$74

## BEER

### DRAFT

- SAND CITY SEASONAL, NY**.....\$9
- BLUE POINT TOASTED LAGER, NY**.....\$9
- MONTAUK WAVE CHASER IPA, NY** .....\$9
- STELLA ARTOIS, BELGIUM**.....\$9

### BOTTLED

- AMSTEL LIGHT, NETHERLANDS** .....\$9
- HEINEKEN 0.0, NETHERLANDS** .....\$7
- HEINEKEN LIGHT, NETHERLANDS**.....\$9
- CORONA, MEXICO**.....\$9
- BUD LIGHT, MO**.....\$8
- MICHELOB ULTRA, MO**.....\$8
- PERONI, ITALY**.....\$9
- YUENGLING LAGER, PA**.....\$9

We are offering a 3.50% discount for all customers who choose to pay with cash. For your convenience, we still accept other forms of payment although the discount will not apply. \*ALL POSTED PRICES REFLECT THE DISCOUNTED CASH PRICE\* Thank you for your business!