

BERK'S BAR

DINNER

DAILY | 5:00 PM-10:00 PM

SHAREABLES

CRISPY WINGS 20
choice of lemon pepper, garlic parmesan or
buffalo dressing, warm blue cheese

HUMMUS *vg df* 16
pita, crudités, sunflower seeds

CALAMARI FRITTI 22
calabrian chile aioli, red sauce, lemon

LAMB CHOPS* 28
new zealand lamb, grain mustard aioli

STONE-FIRED CHEESE PIZZA 18
red sauce, mozzarella, olive oil, torn basil
gluten-friendly option available
add pepperoni 3

AMERICAN SLIDER TRIO* 24
prime beef, cheddar cheese, lettuce,
tomato, pickle, toasted buns

GUACAMOLE & CHIPS *vg df* 16
pita chips

SALADS & SOUPS

add chicken 10 / shrimp 12 / salmon 22*

LOBSTER BISQUE 16
mirepoix, heavy cream, sherry, microgreens

BEET SALAD *n* 20
frisée, radicchio, romaine, arugula, walnuts,
montchevre goat cheese, shallot & champagne vinaigrette

CLASSIC CAESAR SALAD 20
romaine, croutons, anchovy, shaved parmesan

GREEK SALAD 22
cucumber, tomato, mint, calamata olives, feta cheese,
red onion, bell pepper

HANDHELDS

served with fries

VEGGIE WRAP *vg df* 24
bell pepper, grilled eggplant, squash, zucchini, red onion

GRILLED CHICKEN 24
lettuce, tomato, avocado, provolone,
roasted garlic mayonnaise

BURGER* 32
caramelized onions, applewood-smoked bacon,
aged cheddar, lettuce, tomato

IMPOSSIBLE BURGER 30
lettuce, tomato, brioche bun

PRIME NY STEAK SANDWICH* 28
arugula, gruyère, caramelized onions, calabrian chile aioli, ciabatta

Gluten-friendly bread is available upon request

gf Gluten-friendly *vg* Vegan *n* Contains nuts/peanuts *df* Dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

An automatic 18% gratuity will be included on final check and will be
fully distributed to the hotel employees who serviced your meal.

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ENTRÉES

ROASTED AIRLINE CHICKEN *gf* 34
fingerling potatoes, pan reduction jus, brussels sprouts

FILET MIGNON* *gf* 67
pan-seared, butcher cracked pepper, fingerling potatoes

SEARED SALMON *gf* 44
ancient grains, spinach

TAGLIATELLE 29
vodka red sauce, cream, chile,
parmigiano-reggiano, basil
add chicken 10 / shrimp 12 / salmon 22*

STEAK FRITES* 54
chargrilled beef, butcher cracked pepper

SIDES

PARMESAN TRUFFLE FRIES 14
white truffle oil, grana padano cheese, parsley

MUSHROOMS 15
sautéed cremini mushroom, thyme, olive oil

ASPARAGUS 15
grilled summer asparagus, lemon oil, maldon salt

SPINACH 15
sautéed or steamed organic baby spinach

BRUSSELS SPROUTS 15
brown butter breadcrumbs, chile & garlic oil, maple,
charred lemon, parmigiano-reggiano

DESSERTS

NEW YORK CHEESECAKE 12
seasonal berries, whipped sweet cream

ICE CREAM & SORBET'S 12
vanilla & chocolate, assorted sorbet flavors

ERIC'S BREAD PUDDING 15
bread pudding, vanilla bean ice cream

BELGIAN LAVA CAKE 15
à la mode with vanilla ice cream

BEVERAGES

RED BULL ENERGY DRINK 6

**S.PELLEGRINO SPARKLING
MINERAL WATER 500ML** 12

RED BULL SUGARFREE 6

SOFT DRINKS 6

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