

**PLEASE  
ASK YOUR SERVER  
ABOUT OUR  
LUNCH & BRUNCH  
MENUS**

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Experience our  
lower level brewery  
where all of our  
hand crafted brews  
are born

952.473.7373  
[WWW.BIRCHSONTHELAKE.COM](http://WWW.BIRCHSONTHELAKE.COM)  
1310 W Wayzata Blvd  
Long Lake, MN 55356



## SMALL PLATES \* STARTERS

### RAW

#### FRESH OYSTERS

Served neat with horseradish, mignonette & cocktail sauce MKT

#### CHILLED JUMBO SHRIMP

Cocktail, creamy horseradish, lemon 21

#### BEEF CARPACCIO

Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 16

#### TUNA TARTARE

Avocado, smoked shoyu, nori & spicy kewpie sauce 16

### BURT'S DOUBLE BURGER

Two beef patties, special sauce, lettuce, tomato & onions 15

### PORTOBELLO SANDWICH

Fontina, crispy onion straws, goat cheese aioli 13

**WALLEYE WILD RICE CAKES**  
Lemon, house tartar sauce & harissa oil 15

**HOT LOBSTER & ARTICHOKE DIP**  
Gruyere & Parmesan served with grilled bread 18

**RIB SNACK**  
Smoked pork ribs with house BBQ sauce, shoestrings 16

**FRIED CHICKEN FLATBREAD**  
Red onion confit, bleu cheese, Nashville hot sauce, pickled watermelon 16

**ZUCCHINI FRIES**  
Parmesan & spicy marinara 11

**SAUTÉED CALAMARI**  
Greek olives, gigante beans, tomatoes, jalapeños, garlic, lemon, white wine & grilled bread 16

**BANGS ISLAND MUSSELS**  
Steamed in our Sour IPA, chorizo, garlic & herb butter with grilled bread 18

**GRILLED GLOBE ARTICHOKE**  
Red pepper tapenade, charred lemon 14

**MEAT BOARD**  
Grilled Ukrainian sausage, chicken liver pate, cured meat, Tillamook smoked cheddar, pickled vegetables, mustard & grilled bread 16

**MINNESOTA FISH BOARD**  
Smoked & cured seafood, lavash crackers, mustards & pickles 16

### SURF

#### CAPE COD JUMBO SCALLOPS

Forest mushroom risotto, shaved asparagus, truffle vinaigrette 36

#### GRILLED SKUNA BAY SALMON

English peas, bacon, lemon butter 32

#### SEARED RED SNAPPER

Fingerling potatoes, artichokes, cherry tomatoes, green olives in an herb broth 34



### TURF



SERVED WITH BÉARNAISE

#### FILET MIGNON

6 oz 36

#### PETERSON FARMS RIBEYE

16 oz 41

#### TOP SIRLOIN

16 oz 32

#### GRILLED MILK FED VEAL CHOP

Forest mushroom & cognac cream sauce 42

#### ROASTED YOUNG CHICKEN

Cipollini onions & baby spring vegetables in a lemon thyme broth 32

### SIDES

#### HOUSE FRIES 7

#### SWEET CORN & WILD RICE HOT DISH 8

#### SKILLET HASHBROWN & ONION POTATOES 11

#### WHIPPED IDAHO POTATOES 7

#### BIRCH'S SLAW 5

#### GRILLED ASPARAGUS charred lemon 9

#### ROASTED BRUSSELS SPROUTS Bacon, balsamic & Parmesan 12

#### ROASTED WILD MUSHROOMS Shallots, garlic & thyme 9

#### YOUNG PEAS & BACON 8

#### WHOLE ROASTED CAULIFLOWER Topped with lemon oil & fresh grated parmesan 15

#### MAC & CHEESE GRATIN Pancetta, peas, beer cheese sauce & toasted bread crumbs 14

## HOUSE SPECIALTIES

### FAMOUS 'BUCKHORN' FRIED CHICKEN

White corn chorizo grits, cheddar biscuit & sriracha honey 22

#### BEER PAIRING

Golden Coffee Chocolate Ale



### HERB CRUSTED WALLEYE

Asparagus, sweet corn & wild rice hot dish, house tartar sauce 29

#### BEER PAIRING

American IPA



### SMOKED BABY BACK RIBS

White corn chorizo grits, Texas toast & Birch's slaw 28

#### BEER PAIRING

Blood Orange Berliner Weiss



### CLASSIC BOLOGNESE

Slow cooked beef, veal & pork sauce tossed with rigatoni pasta, parmesan cheese & gremolata breadcrumbs 22

#### BEER PAIRING

Birch's Blonde Ale

## SALADS & SOUP

#### SMOKED PHEASANT

Wild rice, apple, Bibb lettuce, gorgonzola, red onions, candied pecan, maple vinaigrette 16

#### SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing 13

#### GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 14

#### SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing 7

#### GRILLED ROMAINE CAESAR

Egg, parmesan, smoked salmon dressing, croutons 17

#### BIRCH'S BEER CHEESE SOUP

Cup 5 | Bowl 8

#### ADD TO ANY SALAD

Chicken 5 • Jumbo Shrimp 9 • Grilled Salmon 9 • Top Sirloin 10

## FRIDAY & SATURDAY SUPPER CLUB SPECIALS: ALASKAN KING CRAB & PRIME RIB LIVE MUSIC @ THE PIANO BAR FRIDAY & SATURDAY NIGHTS

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gratuity of 20% automatically added to parties of 8 or more.