PLEASE
ASK YOUR SERVER
ABOUT OUR
LUNCH & BRUNCH
MENUS

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

952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

6.18.2018

BIRCH'S ON THE LAKE
BREWHOUSE SUPPERCLUB

RAW

FRESH OYSTERS
Served neat with horseradish, mignonette & cocktail sauce MKT

CHILLED JUMBO SHRIMP
Cocktail, creamy horseradish, lemon 22

BEEF CARPACCIO
Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 15

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

SMALL PLATES & STARTERS

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, fries 16

GRILLED GLOBE ARTICHOKES
Red pepper tapenade, charred lemon 14

LAMB FLATBREAD
Lamb sausage, red onion, shaved pear, jalapenos, arugula & goat cheese 16

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

BANGS ISLAND MUSSELS
Steamed in our Blood Orange Sour, chorizo, garlic & herb butter with grilled bread 16

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

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

TURF

Sterling SILVER PREMIUM MEATS

SERVED WITH BÉARNAISE

FILET MIGNON
6 oz 36

PETERSON FARMS RIBEYE
16 oz 41

TOP SIRLOIN
16 oz 32

GRILLED MILK FED VEAL CHOP
Whipped potatoes, asparagus, forest mushroom & cognac cream sauce 42

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 12

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

WATERMELON AND BEET SALAD
Aged feta, red onion, pepitas, arugula, pear, olive oil, balsamic 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
Soft egg, parmesan, smoked salmon dressing, croutons 17

BIRCH'S BEER CHEESE SOUP
Cup 5 | Bowl 8

ADD TO ANY SALAD
Chicken 5 • Jumbo Shrimp 10 • Grilled Salmon 9 • Top Sirloin 10

FRIDAY & SATURDAY CHEF FEATURES: KING OR QUEEN CUT PRIME RIB OR ALASKAN KING CRAB
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.

6.18.2018