

SMALL PLATES & STARTERS

BIRCH'S SMOKED BUFFALO WINGS

Dry spice or Nashville hot & Roquefort cheese sauce 13

RIB SNACK

Smoked pork ribs with house BBQ sauce, fries 15

HOT LOBSTER & ARTICHOKE DIP

Gruyere, Parmesan, served with grilled bread 17

ZUCCHINI FRIES

Parmesan & spicy marinara 10

MAC & CHEESE GRATIN

Pancetta, peas, beer cheese sauce & toasted bread crumbs 13

SAUTÉED CALAMARI

Greek olives, gigante beans, tomatoes, jalapeños garlic, lemon, white wine & grilled bread 15

LAMB FLATBREAD

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

WALLEYE WILD RICE CAKES

Lemon, house tartar sauce & harissa oil 14

BEEF CARPACCIO

Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 14

BANGS ISLAND MUSSELS

Steamed in our Blood Orange Sour, chorizo, garlic and herb butter with grilled baguette 15

CHILLED JUMBO SHRIMP

Cocktail, creamy horseradish, lemon 20

OLD BAY PEEL & EAT SHRIMP

Old Bay butter, cocktail sauce 15

FRESH OYSTERS

Served neat with horseradish, mignonette & cocktail sauce MKT

TUNA TARTARE

Avocado, smoked shoyu, nori & spicy kewpie sauce 15

MEAT BOARD

Grilled Ukrainian sausage, chicken liver pate, cured meat, Tillamook smoked cheddar, pickled vegetables, mustard, and grilled bread 16

MINNESOTA FISH BOARD

Smoked & cured seafood, with lavash crackers, mustards & pickles 15

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 12

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 13

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

ADD TO ANY SALAD

Chicken 5

Jumbo Shrimp 9

Grilled Salmon 9

Top Sirloin 10

BIRCH'S BEER CHEESE SOUP

Cup 5 | Bowl 8



HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED CHICKEN

White corn chorizo grits, cheddar biscuit & sriracha honey 18



CLASSIC BOLOGNESE

Slow cooked beef, veal & pork sauce tossed with rigatoni pasta, parmesan cheese & gremolata breadcrumbs 18



SMOKED BABY BACK RIBS

White corn chorizo grits, Texas toast & Birch's slaw 24



WISCONSIN FISH FRY

Beer battered Lake Superior whitefish, hand-cut fries, house tartar, Birch's slaw 17

SANDWICHES

Served with house fries & Birch's slaw. Substitute side salad 2.00.

BURT'S DOUBLE BURGER

Two beef patties, special sauce, lettuce, tomato & onions 14

BREWHOUSE BURGER

Berkshire bacon, beer braised onions, Tillamook smoked cheddar, BBQ aioli 15

REUBEN - CUBAN

House made corned beef, spicy pickles, mustard, bacon sauerkraut, Swiss, 1000 Island dressing 14

TURKEY BURGER

Avocado mayo, bibb lettuce, heirloom tomato, pickled onion, white-aged cheddar 15
add egg 1

PRIME RIB SANDWICH

Fontina, shaved onions, horseradish aioli on a hoagie roll 17

KRAMARCZUKS UKRAINIAN SAUSAGE

Bacon sauerkraut & grainy mustard on a hoagie roll 13

PORTOBELLO SANDWICH

Fontina, crispy onion straws, goat cheese aioli 12

TACOS

PORK BELLY

Tomatillo, vinegar slaw, pickled watermelon 12

CARNE ASADA

Ancho, chimichurri, charred onions, white cheddar 14

RED SNAPPER

Green mango slaw, black beans, serranos, lime crema 15

FRIDAY & SATURDAY SUPPER CLUB SPECIAL: ALASKAN KING CRAB & PRIME RIB

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.



LUNCH

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