



# DINNER

SERVED 3PM-9PM

## FRESH OYSTERS

EAST & WEST COAST  
Horseradish, mignonette,  
cocktail sauce MKT

## TACOS

CUMIN-LIME CHICKEN  
Pico de gallo, cotija,  
cilantro-lime crema,  
corn tortillas 15

**NEW!** WALLEYE  
Fried walleye, roasted corn  
salsa, cilantro lime crema 15

**NEW!** SHORTRIB  
Kimchi, cojita, green chili  
hoisin sauce 16 16

# SMALL PLATES ✦ STARTERS

APPLEWOOD SMOKED WINGS  
Dry spice or Nashville hot, Roquefort cheese sauce 16

HOT LOBSTER & ARTICHOKE DIP  
Gruyere, Parmesan, grilled bread 21

WALLEYE WILD RICE CAKES  
Lemon, house tartar sauce 16

CHICKEN PESTO FLATBREAD  
Artichokes, roma tomato, four cheese blend,  
Parmesan 17

TRUFFLE MUSHROOM FLATBREAD  
Roast garlic cream, Gouda, mozzarella, fontina,  
Parmesan, truffle oil 16

SAUTÉED BRUSSELS SPROUTS  
Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 16

WISCONSIN STYLE CHEESE CURDS  
Nashville hot sauce, bread & butter pickles 12

RIB SNACK  
Smoked pork ribs, house BBQ sauce, steak fries 18

**NEW!** STEAK TARTARE  
Hand cut beef filet, garlic, lemon, capers, shallots,  
horseradish aioli, gaufrette potatoes 18

**NEW!** MUSSELS MARINARA  
Steamed with prosciutto, white wine, garlic, olive oil,  
crushed red pepper 17

SAUTÉED CALAMARI  
Greek olives, cannellini beans, tomato, jalapeño,  
garlic, lemon, white wine, grilled bread 18

HOMEMADE MEATBALLS  
3 Jumbo meatballs, Ragu sauce, Parmesan, grilled  
bread 18



## SANDWICHES

SERVED WITH STEAK FRIES & COLESLAW. SUBSTITUTE SIMPLE SALAD 2.

BIRCH BURGER  
House blend beef, white American cheese, pickles,  
Kewpie sauce 18

TURKEY BURGER  
Avocado mayo, bibb lettuce, roasted tomato, onion,  
white-aged cheddar 17

MINNESOTA WILD RICE BURGER  
Wild Rice special beef blend burger, melted smoked  
gouda, shredded lettuce, tomato 17

**NEW!** PRIME RIB & SCALLOP SLIDERS  
Grilled onions, bibb lettuce, béarnaise sauce 21

FRIED CHICKEN SANDWICH  
Buttermilk brined chicken breast, cilantro jalapeño  
coleslaw, Nashville hot sauce, bread & butter  
pickles 16

NEW ENGLAND LOBSTER ROLL  
Celery, Old Bay aioli, New England hot dog bun 24

UKRANIAN SAUSAGE SANDWICH  
Bacon sauerkraut, Bavarian mustard 15

**NEW!** Warm Baguette  
& Salted Butter 2

## SURF



## TURF

Add Jumbo Scallop 10

**NEW!** SKUNA BAY SALMON  
Roasted beets, charred power  
greens, blackberry, pumpernickel  
crouton salad, caraway &  
horseradish remoulade 32

**NEW!** SEARED DIVER  
SEA SCALLOPS  
Butternut squash purée, lardons,  
lemon shallot butter, shaved Pink Lady  
apple, fall baby greens salad 38

BIRCH'S WALLEYE  
*Choice of Herb Crusted or Broiled*  
Buttered green beans with cashews,  
white cheddar whipped potatoes,  
house tartar sauce 31

**NEW!** BRAISED SHORT RIBS  
Roasted parsnips, carrots, peas,  
cippolini onions, white cheddar whipped  
potatoes, horseradish cream 36

**NEW!** ROASTED BELL & EVANS  
HALF CHICKEN  
Fall vegetable fricassee,  
lemon thyme jus 26

**NEW!** 10 OZ. PRIME RIBEYE CAP  
Duck fat Lyonnaise potatoes,  
horseradish chive butter 54

14 OZ. NY STRIP  
Béarnaise sauce 46

8 OZ. CENTER CUT  
FILET MIGNON  
Béarnaise sauce 45

## HOUSE SPECIALTIES

FAMOUS 'BUCKHORN'  
FRIED CHICKEN  
Coleslaw, baked pinto beans,  
cheddar biscuit,  
sriracha honey 23



BBQ RIB DINNER  
Coleslaw,  
baked pinto beans,  
Texas toast 30



WISCONSIN FISH FRY  
Beer battered cod,  
steak fries, house tartar sauce,  
coleslaw 22



CLASSIC BOLOGNESE  
Beef, veal & pork sauce,  
rigatoni pasta, Parmesan,  
bread crumbs 22

**FRIED CHICKEN & BBQ RIB COMBO** Two pieces of our 'Buckhorn' Fried chicken and half rack ribs, coleslaw, baked beans, cheddar biscuit, sriracha honey 34

## SIDES

COLESLAW 5 | STEAK FRIES 7 | SKILLET HASHBROWNS 12  
WHITE CHEDDAR WHIPPED POTATOES 8 | ROASTED FALL VEGETABLES 9  
ROASTED WILD MUSHROOM 9 | BUTTERED GREEN BEANS WITH ROASTED CASHEWS 9

## SALADS & SOUP

ADD ON: Chicken 6, Steak 12, Salmon 12

GRILLED CAESAR  
Smoked trout, Parmesan, hard boiled egg, croutons 17

SUPPER CLUB WEDGE  
Pear tomatoes, celery, red onions, hard boiled egg, crispy  
lardons, goldfish crackers, red wine vinaigrette 15

GATHERER SALAD  
Mixed greens, quinoa, goat cheese, red onions, pistachios,  
avocado, green goddess dressing 18

SIMPLE SALAD  
Greens, cucumber, pear tomatoes, red onion, radishes, black olives,  
croutons, choice of dressing 9

**NEW!** CRAB & CORN CHOWDER cup 7 | bowl 10  
CHICKEN WILD RICE (broth based) cup 6 | bowl 8

Please note: we are requesting a 90 minute table time,  
due to limited seating. Thank you for your cooperation.

## FRIDAY & SATURDAY NIGHT CHEF FEATURES: KING OR QUEEN CUT PRIME RIB OR ALASKAN KING CRAB LEGS

ADD ON: LOADED BAKED POTATO 5

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## FRESH BEER

- MADE HERE -

ALL BEER: 4 OZ \$3 • 8 OZ \$4 • 16 OZ \$7

### **BIRCH'S BLONDE ALE 5.0%**

Golden Promise barley, Norwegian Kveik yeast

### **HAZY IPA 6.8%**

oats, wheat, Citra, Mosaic, El Dorado, Simcoe hops

### **BLOOD ORANGE BERLINER WEISS 5.2%**

kettle sour, blood orange

### **TEQUILA BARREL MEXICAN CHOCOLATE MILK STOUT 8.2%**

cinnamon, chipotle, ancho, habanero,  
ghost peppers aged in Anjeo Tequila Barrels

### **SABRO IPA 6.2%**

Golden Promise barley, spelt, Sabro hops

### **APRICOT GOSE 5.6%**

kettle sour, apricot, wheat, coriander, sea salt

### **COFFEE CHOCOLATE GOLDEN ALE 6.2%**

True Stone Colombia dark coffee, chocolate



### **DOPPELBOCK 7.5%**

dark German lager, Munich barley

## HARD CIDER

### **SOCIABLE FREEWHEELER \$6**

(NE Minneapolis) 16oz

### **KEEPSAKE CIDER ORCHARD RESERVE WILD \$12**

(dundas, MN) 500 ml, 7.3%abv  
dry cider spontaneously fermented,  
100% Minnesota apples, nothing else.

Want to enjoy your  
favorite fresh  
Birch's Beer at home?

CROWLERS \$8.50 each or \$30 for a 4-pack

GROWLERS \$20 each

## COCKTAILS

### **BIRCH'S MARTINI**

TITO'S HANDMADE VODKA, ST GERMAINE, GINGER SYRUP,  
LEMON JUICE 12

### **BIRCH'S SPICY COCONUT MARGARITA**

1800 COCONUT TEQUILA, TATTERSALL ORANGE CREMA, HOUSE  
SWEET N SOUR, GRAPEFRUIT, TABASCO 13

### **BLOOD ORANGE BEERMOSA**

BLOOD ORANGE BERLINER WEISS MIXED WITH CHAMPAGNE 10

### **PRETTY IN PINK**

TITO'S VODKA, TATTERSALL CRANBERRY, BITTER ORANGE, SIMPLE,  
FRESH LIME 12

### **HOUSE OLD FASHIONED**

BULLEIT BOURBON, TATTERSALL ORANGE CREMA, & SOUR CHERRY  
ANGOSTURA BITTERS 13

### **GRAPEFRUIT APEROL SPRITZ**

TATTERSALL GRAPFRUIT CREMA, APEROL, ASTORIA PROSECCO,  
LEMON 12

### **CHOCOLATE WHITE RUSSIAN MARTINI**

STOLI VANILLA, TATTERSALL CRÈME DE CACAO, KAHLUA, CREAM,  
FRESH MINT 12

### **POMEGRANATE APPLE MULE**

TITOS VODKA, POM LIQUEUR, TATTERSALL POMMEAU, SIMPLE,  
FRESH LIME, GINGER BEER 12

## SPARKLING BY THE GLASS

ASTORIA PROSECCO SPLIT 12

ASTORIA MOSCATO SPLIT 12

## WHITE WINE BY THE GLASS

BIRCH'S HOUSE WHITE 7

LUCCIO PINOT GRIGIO *Veneto, Italy* 9

FLEUR DU CAP CHARDONNAY *South Africa* 10

MER SOLEIL CHARDONNAY *Santa Lucia Highlands* 12

CHALK HILL CHARDONNAY *Sonoma, California* 13

CROSSINGS SAUV BLANC *Marlborough, New Zealand* 10

CUVEE MADAME ROSE *Provence* 11

DISRUPTION RIESLING *Columbia Valley, Washington* 10

## RED WINE BY THE GLASS

BIRCH'S HOUSE RED 7

ANKO MALBEC *Salta, Argentina* 10

KLINKER BRICK OLD VINE ZINFANDEL  
*Mokelumne River, California* 12

COEUR DE TERRE PINOT NOIR  
*Willamette Valley, Oregon* 12

KEN WRIGHT CELLARS PINOT NOIR  
*Willamette Valley, Oregon* 16

CONCANNON CABERNET *Paso Robles, California* 9

BONANZA CABERNET BY CAYMUS *California* 12

SILVER GHOST CABERNET *Napa, California* 18

TUCK BECKSTOFFER THE SUM RED BLEND  
*California* \$15