



MENU

MON-FRI 11AM-9PM
SAT & SUN 10AM-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! SMOKED BRISKET
Kimchi, cojita, green chili
hoisin sauce 16

SIDES

COLESLAW 5

STEAK FRIES 7

SKILLET HASHBROWNS 12

WHITE CHEDDAR
WHIPPED POTATOES 8

ROASTED WINTER VEGETABLES 9

ROASTED WILD MUSHROOM 9

BUTTERED GREEN BEANS
WITH ROASTED CASHEWS 9

SMALL PLATES ✦ STARTERS

APPLEWOOD SMOKED WINGS
Dry spice or Nashville hot, Roquefort dressing 16

HOT LOBSTER & ARTICHOKE DIP
Gruyere, Parmesan, grilled bread 23

WALLEYE WILD RICE CAKES
Lemon, house tartar sauce 18

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

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

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

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 18

PRIME RIB & SCALLOP SLIDERS
Grilled onions, béarnaise sauce 23

WISCONSIN STYLE CHEESE CURDS
Nashville hot sauce, bread & butter pickles 13

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

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

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

NEW! SHRIMP COCKTAIL
Jumbo shrimp, horseradish, cocktail sauce 24

FRIED CHICKEN SANDWICH
Buttermilk brined chicken breast, cilantro jalapeño
coleslaw, Nashville hot sauce, bread & butter
pickles 17

NEW ENGLAND LOBSTER ROLL
Celery, Old Bay aioli, New England hot dog bun 25

NEW! BRISKET GRILLED CHEESE
Sourdough bread, red wine braised brisket, four
cheese blend, pickles, horseradish mustard 16

SURF



TURF

ROASTED SKUNA BAY SALMON

Cauliflower purée, braised kale,
lemon chive beurre blanc 32

14 OZ. NY STRIP

Béarnaise sauce 46

NEW! BRISKET MAC-N-CHEESE

Four cheese sauce, smoked brisket,
peas 22

8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce 45

AVAILABLE AFTER 3PM

NEW! SEARED DIVER
SEA SCALLOPS

Butternut squash purée,
lardons, lemon shallot butter,
shaved Pink Lady apple,
power greens salad 38

BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled
Buttered green beans with cashews,
white cheddar whipped potatoes,
house tartar sauce 32

NEW! BRAISED SHORT RIBS

Roasted parsnips, carrots,
peas, cipolini onions,
white cheddar whipped potatoes,
horseradish cream 36

NEW! Warm Baguette & Salted Butter 2 | Add Jumbo Scallop 10

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 24

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' Fried chicken and half rack ribs, coleslaw, baked beans, cheddar biscuit, sriracha honey 34

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! SALMON QUINOA BOWL
Kimchi, avocado, ponzu, edamame, poached egg, quinoa,
grilled salmon, nori, sriracha-lime mayo 23

NEW! MEDITERRANEAN CHICKEN BOWL
Grilled chicken, couscous, cucumber, tomatoes, kalamata olives,
artichokes, red onion, feta cheese, Tzatziki dressing 22

NEW! ANCHO BRISKET CHILI
Green onions, cheddar, sour cream, Texas toast cup 7 | bowl 10

CRAB & CORN CHOWDER cup 7 | bowl 10

CHICKEN WILD RICE (broth based) cup 6 | bowl 8

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

ADD ON: LOADED BAKED POTATO 5

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

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

BREAKFAST

SERVED UNTIL 3PM

MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta, maple syrup 12

CHALLAH FRENCH TOAST

Bourbon flamed bananas, whipped cream, maple glazed pecans, powdered sugar 13

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs, lemon dijon hollandaise sauce, arugula salad 16

PRIME RIB BENEDICT

Cheddar biscuit topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 16

BREAKFAST BURRITO

Ancho steak, scrambled eggs, pico de gallo, smoked cheddar fondue sauce, black beans, sour cream, fresh fruit 18

LONG LAKE BREAKFAST

2 eggs your way, 2 strips of bacon, hot links, crispy hashbrowns, Texas toast or cheddar biscuit 15

HUEVOS RANCHEROS

Chorizo, poached eggs, pinto beans, avocado crema, cilantro, roasted corn salsa, queso fresco, corn tortillas, Ranchero sauce 14

STEAK & EGGS

6 oz. NY strip, 2 eggs your way, crispy hashbrowns, Texas toast 20

CORN BEEF HASH

Corn beef, garlic, potato, onions, poached egg, ground mustard hollandaise, Texas toast 18

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, Simcoe, Mosaic hops

BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, wheat, blood orange

EXPORT STOUT 7.1%

Irish Stout Malt, roasted barley

NEW! NELSON DOUBLE IPA 8.0%

North Star Pils barley, Nelson Sauvignon Hops

NEW! RASPBERRY SELTZER 5.9%

hard seltzer with raspberries

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate

DOPPELBOCK 7.5%

strong 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 GRAPEFRUIT CREMA, APEROL, ASTORIA PROSECCO,
LEMON 12

CHOCOLATE WHITE RUSSIAN MARTINI

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

BIG BLUE OX

TITOS VODKA, TATTERSALL BLUEBERRY LIQUEUR, FRESH LIME,
GINGER BEER 12

NEW HAT

TATTERSALL RYE WHISKEY, FRESH GRAPEFRUIT, HONEY SYRUP,
GRAPEFRUIT BITTERS 13

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