



## 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

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

## 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

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  
Chilled jumbo shrimp, horseradish, cocktail sauce 24

**NEW!** CRISPY CAULIFLOWER TEMPURA  
Fried cauliflower, chili ginger sauce 17

**NEW!** MEXICAN STREET CORN CASSEROLE  
Roasted corn, queso blend, jalapeños,  
cilantro, lime 14

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, cipollini 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, El Dorado, Mosaic hops

### BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, wheat, blood orange

### VANILLA MILK STOUT 6.5%

Whole Madagascar Bourbon vanilla beans

### NELSON DOUBLE IPA 8.0%

North Star Pils barley, Nelson Sauvin Hops

### RASPBERRY SELTZER 5.9%

hard seltzer with raspberries

### COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate



### KELLERBIER 5.8%

unfiltered lager with German Tradition hops

## 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

### 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