



MENU

MON-FRI 11AM-9PM
SAT & SUN 10AM-9PM

RAW

FRESH OYSTERS

EAST & WEST COAST
Horseradish, mignonette,
cocktail sauce MKT

SHRIMP COCKTAIL

Chilled jumbo shrimp,
horseradish, cocktail sauce 24

CEVICHE

Calamari, bay scallop,
shrimp, pico de gallo,
corn chips 21

STEAK TARTARE

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

TACOS

CUMIN-LIME CHICKEN

Pico de gallo, cotija,
cilantro-lime crema 15

GRILLED HALIBUT

Coconut crema, grilled
pineapple relish 16

GRILLED STEAK

Roasted corn relish, cotija,
cilantro, Roja sauce 16

SIDES

COLESLAW 5

KRINKLE CUT FRIES 7

SKILLET HASHBROWNS 12

WHITE CHEDDAR

WHIPPED POTATOES 8

ROASTED WILD MUSHROOM 9

GRILLED ASPARAGUS 12

GARLIC CHIP SPINACH 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

SAUTÉED BRUSSELS SPROUTS

Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 16

WISCONSIN STYLE CHEESE CURDS

Nashville hot sauce, bread & butter pickles 13

SMOKED TROUT AND LOX PLATTER

Smoked Trout mousse, Catskill Lox, tomato, red onion,
cucumber, white cheddar, chive cream cheese, hard
boiled egg, everything bagel 21

SMOKED BBQ RIB SNACK

Smoked pork ribs, house BBQ sauce, homemade potato
waffle chips 18

SAUTÉED CALAMARI

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

PEEL AND EAT SHRIMP

Old Bay butter, cocktail sauce 21

CRISPY CAULIFLOWER TEMPURA

Fried cauliflower, chili ginger sauce 17

MEXICAN STREET CORN CASSEROLE

Roasted corn, quatro queso blend, jalapeños,
cilantro, lime, corn chips 14

FLATBREADS

CHICKEN PESTO

Artichokes, roma tomato, four cheese blend, Parmesan 17

TRUFFLE MUSHROOM

Roasted garlic cream, Gouda, mozzarella, fontina,
Parmesan, truffle oil 16

GROUND LAMB & ARUGULA

Lamb, goat cheese, red onion, arugula, shaved
apple, jalapeño, Parmesan, balsamic 19

SANDWICHES

SERVED WITH KRINKLE CUT 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

NEW ENGLAND LOBSTER ROLL

Celery, Old Bay aioli, New England hot dog bun 27

FRIED CHICKEN SANDWICH

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

GRILLED SALMON BLT

Salmon, hickory bacon, bibb lettuce, tomato,
avocado, lemon aioli on Ciabatta 18

AVAILABLE AFTER 3PM

SURF



TURF

ROASTED SKUNA BAY SALMON

Cauliflower purée, sautéed spinach,
lemon chive beurre blanc 32

PAN ROASTED HALIBUT

Tomato, artichoke & white bean broth,
buttered baby spinach 38

14 OZ. NY STRIP

Béarnaise sauce 46

8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce 45

BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled
Grilled asparagus, white cheddar
whipped potatoes, house tartar sauce 32

Warm Baguette & Salted Butter 2 | Add Jumbo Scallop 10

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED CHICKEN

Coleslaw, baked pinto beans,
cheddar biscuit,
sriracha honey 23



SMOKED BBQ RIB DINNER

Coleslaw,
baked pinto beans,
Texas toast 30



WISCONSIN FISH FRY

Beer battered cod,
krinkle cut 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

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

ROASTED BEET & BURRATA SALAD

Baby kale, spinach, frisee, goat cheese aioli, crispy prosciutto,
blood orange, golden beet tartare, crushed pistachio, cava
vinaigrette 17

GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons 17

SALMON QUINOA BOWL

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

MEDITERRANEAN CHICKEN BOWL

Grilled chicken, couscous, cucumber, tomatoes, kalamata olives,
artichokes, red onion, feta cheese, Tzatziki dressing 22

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. Occupancy 550 - Covid Occupancy 225.



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

LOBSTER SOFT SCRAMBLE

Lobster, sautéed spinach, chive cream cheese, crispy hashbrowns, Texas toast 21

WALLEYE BENEDICT

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

PRIME RIB BENEDICT

English muffin topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 16

BERKSHIRE HAM BENEDICT

English muffin, berkshire ham, poached egg, hashbrowns, hollandaise 15

LONG LAKE BREAKFAST

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

BREAKFAST BURRITO

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

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

COCONUT ALMOND PORTER 6.0%

Toasted Coconut and Toasted Almonds



STRATA IPA 6.8%

100% Strata hops, barley, oats

STRAWBERRY CIDER GOSE 4.0%

hard cider with coriander, sea salt and strawberries

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate

MAIBOCK 7.0%

strong golden German lager

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.

HARD SELTZER \$6

Fulton Blood Orange

Fulton Grapefruit

Fulton Lime

Fulton Berry

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

HOUSE OLD FASHIONED

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

GRAPEFRUIT APEROL SPRITZ

TATTERSALL GRAPFRUIT CREMA, APEROL, ASTORIA PROSECCO,
LEMON 12

BIG BLUE OX

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

CUCKOO BANANAS

ANGOSTURA 5YR RUM, TATTERSALL BARRELED RUM, BANANA
LIQUEUR, ORANGE CREMA, LIME CREMA, AGAVE, UMBRELLA 14

POMEGRANATE BOOTLEGGER

TATTERSALL BOOTLEGGER, PAMA LIQUEUR, LIME, LEMON,
SIMPLE, MINT 12

LONG LAKE LEMONADE

BOMBAY SAPPHIRE GIN, MUDDLED CUCUMBER,
FRESH LEMONADE 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

LE PETIT PERROY SANCERRE *Sancerre, France* 13

RADLEY FINCH ROSE *South Africa* 9

TRIENNES ROSE *Provence* 12

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

RAPTOR RIDGE PINOT NOIR
Willamette Valley, Oregon 16

CONCANNON CABERNET *Paso Robles, California* 9

BONANZA CABERNET BY CAYMUS *California* 12

SILVER GHOST CABERNET *Napa, California* 18