



# MENU

## RAW

### FRESH OYSTERS

EAST & WEST COAST  
Horseradish, mignonette,  
cocktail sauce MKT

### SHRIMP COCKTAIL

Chilled jumbo shrimp,  
horseradish, cocktail sauce 24

### NEW! 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

### NEW! GRILLED HALIBUT

Coconut crema, grilled  
pineapple relish 17

### NEW! GRILLED STEAK

Roasted corn relish, cotija,  
cilantro, Roja sauce 16

## SIDES

COLESLAW 5

KRINKLE CUT FRIES 9

LOADED SPUDS CASSEROLE 12

WHITE CHEDDAR

WHIPPED POTATOES 8

ROASTED WILD MUSHROOM 10

GRILLED ASPARAGUS 12

GARLIC CHIP SPINACH 9

# SMALL PLATES \* STARTERS

### APPLEWOOD SMOKED WINGS

Dry spice or Nashville hot, Roquefort dressing 20

### HOT CRAB & 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

### 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

### NEW! BURNT BRISKET ENDS

Carolina BBQ sauce 14

### SAUTÉED CALAMARI

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

### NEW! 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, 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

### NEW! 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 24

### NEW! RIBEYE STEAK SANDWICH

Bacon jalapeño jam, onion, roasted tomato, arugula,  
lemon garlic aioli 21

### FRIED CHICKEN SANDWICH

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

### NEW! GRILLED SALMON BLT

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

AVAILABLE AFTER 3PM

## SURF \* TURF

### ROASTED NORWEGIAN SALMON

Cauliflower purée, sautéed spinach,  
lemon chive beurre blanc 34

### 14 OZ. NY STRIP

Béarnaise sauce 46

### 16 OZ. WAGYU KC STRIP

Béarnaise sauce 72

### NEW! PAN ROASTED HALIBUT

Tomato, artichoke & white bean broth,  
buttered baby spinach 39

### BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled  
Grilled asparagus, white cheddar  
whipped potatoes, house tartar sauce 33

### 8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce 45

Warm Baguette & Salted Butter 2 | Oscar Style Grilled shrimp, asparagus, bearnaise sauce 18

## HOUSE SPECIALTIES

### FAMOUS 'BUCKHORN' FRIED CHICKEN

Coleslaw, grilled corn,  
cheddar biscuit,  
sriracha honey 24



### SMOKED BBQ RIB DINNER

Coleslaw,  
grilled corn,  
Texas toast 30



### WISCONSIN FISH FRY

Beer battered cod,  
krinkle cut fries,  
house tartar sauce, coleslaw 23



### 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, grilled corn,  
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 16

### GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios,  
avocado, green goddess dressing 19

### SIMPLE SALAD

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

### HEARTS OF PALM & SHRIMP SALAD

Cucumber, heirloom tomatoes, celery, onion, sliced avocado,  
mustard vinaigrette 22

### NEW! HEIRLOOM TOMATO & FETA SALAD

Kalamata garlic relish, arugula, grilled lemon 18

### GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons 17

### 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

CRAB & CORN CHOWDER cup 7 | bowl 10

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

## FRIDAY & SATURDAY NIGHT FEATURE: KING OR QUEEN CUT PRIME RIB

ADD ON: LOADED SPUDS CASSEROLE Smoked cheddar, bacon, sour cream, chives 12 (Great to share)

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

## NEW CATSKILL LOX SOFT SCRAMBLE

Catskill lox, 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 18

## 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. ribeye, 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

NEW

### S'MORES STOUT-6.4%

toasted marshmallows, graham cracker, chocolate, lactose

### GRISSETTE 5.1%

saison, spelt, Motueka hops  
brewed for brewer Erik and Danielle's wedding

### KEY LIME PIE SOUR 5.5%

kettle sour, key lime, graham cracker, lactose

### COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate

### OKTOBERFEST 5.9%

rich amber lager, Munich and Vienna barley

## HARD CIDER

### SOCIABLE FREEWHEELER \$6

16oz, 6.4% abv  
dry apple cider

### MINNEAPOLIS CIDER CO.

#### RASPBERRY \$6

12oz, 5.5% abv  
dry cider with raspberry

### KEEPSAKE CIDER ORCHARD

#### RESERVE WILD \$12

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

## HARD SELTZER \$6

Fulton Blood Orange | Fulton Grapefruit  
Fulton Lemon Lime | Fulton Berry

Want to enjoy your  
favorite fresh

Birch's Beer at home?

CROWLERS (750ml) \$8.50 each or \$30 for a 4-pack

GROWLERS (64oz) \$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 GRAPEFRUIT CREMA, APEROL, ASTORIA PROSECCO,  
LEMON 12

### BIG BLUE OX

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

### 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

RADLEY FINCH ROSE *South Africa* 9

CHAMPS DE PROVENCE ROSE *Provence, France* 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

CANNONBALL CABERNET *California* 9

BONANZA CABERNET BY CAYMUS *California* 12

SILVER GHOST CABERNET *Napa, California* 18