



# BRUNCH & LUNCH MENU

**BIRCH'S  
BLOODY MARY**  
\$10

**BIRCH'S  
MAGNUM MARY**  
WITH FREE STEIN \$18

**CLASSIC MIMOSA**  
\$10

**BLOOD ORANGE  
BEERMOSA**  
BLOOD ORANGE BERLINER  
WEISS MIXED WITH  
CHAMPAGNE \$10

## 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** House tartar sauce, harissa oil 20

**SMOKED BBQ RIB SNACK**® Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

**NEW!** **FRIED CALAMARI** Jalapeños, cilantro, lemon aioli 18

**NEW!** **ELSWORTH CHEESE CURDS** Nashville hot sauce, bread & butter pickles 14

**FRESH OYSTERS**® [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce 4 each

**JUMBO SHRIMP COCKTAIL**® Chilled shrimp, horseradish, cocktail sauce 24

## Tacos

**CUMIN-LIME CHICKEN** Pico de gallo, cotija cheese, cilantro-lime crema 15

**GRILLED STEAK**® Roasted corn relish, cotija cheese, cilantro, salsa Roja 16

## Salads

ADD ON: CHICKEN 6, STEAK 12, SALMON 12

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

**GATHERER SALAD**® Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 19

**SUPPER CLUB WEDGE** Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 16

**GRILLED CAESAR** Smoked trout, Parmesan, soft boiled egg, croutons 17

**HEARTS OF PALM SALAD**® Jumbo shrimp, cucumber, heirloom tomatoes, celery, onion, sliced avocado, mustard vinaigrette 22

## Soup

**NEW!** **HALIBUT & CORN CHOWDER** cup 9 | bowl 14

**STEAK CHILI**® Green onions, cheddar, sour cream, toast cup 8 | bowl 12

**SMOKED CHEDDAR BEER CHEESE SOUP** Popcorn cup 7 | bowl 10

ADD ON: WARM BAGUETTE & SALTED BUTTER 2

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## Brunch

**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

**CATSKILL LOX SOFT SCRAMBLE**  
Catskill lox, sautéed spinach, chive cream cheese,  
crispy hashbrowns, toast 21

**LONG LAKE BREAKFAST**  
2 eggs your way, 2 strips of bacon, hot links,  
crispy hashbrowns, toast or cheddar biscuit 16

**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, toast 20

**CORN BEEF HASH**  
Corn beef, garlic, potato, onions, poached egg,  
ground mustard hollandaise, toast 18

**WALLEYE BENEDICT**  
Walleye wild rice cakes, poached eggs,  
lemon dijon hollandaise sauce, arugula salad 20

**PRIME RIB BENEDICT**  
English muffin topped with thinly sliced prime rib,  
two poached eggs, crispy hashbrowns, horseradish hollandaise 21

**BERKSHIRE HAM BENEDICT**  
English muffin, berkshire ham, poached egg,  
hashbrowns, hollandaise 15

**NEW!** **TURKEY HASH**  
Turkey sausage, chipotle sweet potatoes, red peppers,  
green onions, mushrooms, caramelized brussels sprouts,  
caramelized onion jam, sunny side egg, toast 15

## House Specialties

**FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN**  
Coleslaw, mac n' cheese, cheddar biscuit, sriracha honey 24

**SMOKED BABY BACK RIBS**  
Coleslaw, mac n' cheese, toast 32

**CLASSIC BOLOGNESE**  
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, bread crumbs 24

**WISCONSIN FISH FRY**  
Beer battered cod, krinkle cut fries, house tartar sauce, coleslaw 23

## Sandwiches

KRINKLE CUT FRIES & COLESLAW.  
SUBSTITUTE SIMPLE SALAD 2. GLUTEN FREE BUN 2.®

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

**TURKEY BURGER** Avocado mayo, bibb lettuce, roasted tomato,  
onion, aged white cheddar 18

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

**NEW!** **CLASSIC MEATLOAF SANDWICH** House blend beef & pork,  
bacon, smoked cheddar, lettuce, tomato, onion, thousand island  
dressing, French pullman toast 21

**NEW!** **BEER BATTERED HALIBUT HOAGIE** Shredded lettuce,  
tomato, pickles, lemon aioli 24

## Bowls

**SALMON QUINOA BOWL** Grilled salmon, kimchi, avocado,  
ponzu, edamame, poached egg, nori, sriracha-lime mayo 23

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

## Flatbreads

**CHICKEN PESTO** Artichokes, roma tomato, four cheese blend,  
Parmesan 18

**TRUFFLE MUSHROOM** Roasted garlic cream, Gouda,  
mozzarella, fontina, Parmesan, truffle oil 18

**GROUND LAMB & ARUGULA** Goat cheese, red onion, arugula,  
shaved apple, jalapeño, Parmesan, balsamic 19

**NEW!** **MEATBALL** House blend beef & pork, aged mozzarella,  
Ragu sauce 17

## Sides

Coleslaw® 5

Krinkle Cut Fries® 9

Birch's Blonde Ale & Bacon Mac & Cheese 11

INQUIRE ABOUT BIRCH'S ON THE LAKE PRIVATE EVENTS.  
WE CAN ACCOMMODATE ANY TYPE OF GATHERING WITH AN  
EXPERIENCED AND FRIENDLY STAFF THAT CAN CUSTOMIZE ANY  
EVENT TO CREATE LONG LASTING MEMORIES.  
CONTACT US AT [INFO@BIRCHSONTHELAKE.COM](mailto:INFO@BIRCHSONTHELAKE.COM)