



DINNER MENU

FRIDAY & SATURDAY NIGHT FEATURES:

12 OZ. QUEEN CUT PRIME RIB \$52
OR
14 OZ. KING CUT PRIME RIB \$56

ADD ON:

LOADED SPUDS CASSEROLE
SMOKED CHEDDAR, BACON,
SOUR CREAM, CHIVES 12
(GREAT TO SHARE)

BIRCH'S FISH FRY

Beer battered halibut,
krinkle cut fries,
house tartar sauce,
coleslaw 30

LIVE MUSIC IN THE BREWHOUSE

Check Events Calendar
birchsonthelake.com

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
SAUTÉED BRUSSELS SPROUTS Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 18

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

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

NEW! **MEATBALLS** House blend beef & pork, Ragu sauce, Parmesan, grilled bread 18

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

Raw

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

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

NEW! **SALMON TARTARE** Green onions, red chiles, cilantro, avocado, toasted sesame soy aioli, salmon roe, wonton chips 15

NEW! **BEEF CARPACCIO**® Baby arugula, Parmesan, lemon oil, black pepper, truffle dijonaise 20

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

Surf & Turf

PAN SEARED NORWEGIAN SALMON®
Cauliflower purée, charred
broccolini, lemon beurre blanc 34

BIRCH'S WALLEYE
Choice of Herb Crusted or Broiled®
Charred broccolini, white cheddar whipped spuds,
house tartar sauce 33

NEW! **STUFFED DOVER SOLE**
Chesapeake Bay shrimp stuffing, sweet potato purée,
charred broccolini, lemon beurre blanc 28

NEW! **BIRCH'S CLASSIC MEATLOAF**
House blend beef & pork, white cheddar whipped spuds,
baby carrots, peas, Cipollini onions, mushroom gravy 26

NEW! **16 OZ. BRAISED SHORT RIB**®
White cheddar whipped spuds, baby carrots,
peas, red wine au jus, horseradish cream 38

6 OZ. PRIME CENTER CUT FILET MIGNON®
Béarnaise sauce 40

14 OZ. PRIME NY STRIP®
Béarnaise sauce 46

House Specialties

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

SMOKED BABY BACK RIBS
Coleslaw, mac & cheese, toast 32

FRIED CHICKEN & BBQ RIB COMBO
Two pieces of our 'Buckhorn' Fried chicken and
4 smoked baby back ribs, coleslaw, mac & cheese,
cheddar biscuit, sriracha honey 36

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

Sides

Coleslaw® 5

Krinkle Cut Fries® 9

Loaded Spuds Casserole® 12

White Cheddar Whipped Spuds® 8

Roasted Wild Mushrooms® 10

Charred Broccolini
herbed breadcrumbs, Parmesan 12

NEW! Birch's Blonde Ale & Bacon Mac & Cheese 11

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

Tacos

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

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

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

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