



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^{GF} 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^{GF} 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^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce 4 each

JUMBO SHRIMP COCKTAIL^{GF} Chilled shrimp, horseradish, cocktail sauce 24

Tacos

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

GRILLED STEAK^{GF} 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^{GF} 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^{GF} Jumbo shrimp, cucumber, heirloom tomatoes, celery, onion, sliced avocado, mustard vinaigrette 22

Soup

NEW! HALIBUT & CORN CHOWDER cup 9 | bowl 14

STEAK CHILI^{GF} 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

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

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

Breakfast

MALTED BUTTERMILK PANCAKES
Fresh blueberries, lemon whipped ricotta, maple syrup 12

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

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

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

Sides

Coleslaw^{GF} 5

Krinkle Cut Fries^{GF} 9

Birch's Blonde Ale & Bacon Mac & Cheese 11

Sandwiches

KRINKLE CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD 2. GLUTEN FREE BUN 2.^{GF}

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^{GF} 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