



DINNER MENU

FRIDAY & SATURDAY NIGHT FEATURES:

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

SURF N' TURF

Lobster tail and filet mignon, corn & wild rice mash, grilled asparagus, drawn butter, béarnaise 75

LIVE MUSIC IN THE BREWHOUSE

Check Events Calendar
birchsonthelake.com

BIRCH'S FRESH BEER BREWED HERE

05.05.22

Small Plates & Starters

- NEW!** FRIED CAULIFLOWER Chili oil, elote topping, cilantro 16
- HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23
- NEW!** 1 LB. PEEL & EAT SHRIMP Caramelized onions, cocktail sauce, Old Bay butter 21
- WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 21
- LUMP CRAB & SHRIMP CAKE ^{GF} Tabasco Aioli 25
- FRIED CALAMARI Jalapeños, cilantro, lemon aioli 18
- NEW!** BRISKET BURNT ENDS ^{GF} Tossed with BBQ sauce, waffle chips 18
- SMOKED BBQ RIB SNACK ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18
- NEW!** BURRATA & HEIRLOOM TOMATO Arugula, pesto, pistachios, balsamic drizzle, grilled bread 18
- APPLEWOOD SMOKED WINGS ^{GF} Dry spice or Nashville hot, Roquefort dressing 21

Raw

- NEW!** TUNA POKE* Avocado, cucumber, cilantro, green onion, ponzu, Japanese togarashi, sesame, yum yum sauce, crispy wontons 24
- X** GRAVLAX PLATTER* Capers, chopped onion, egg, tomatoes, chive cream cheese, everything bagel 21
- FRESH OYSTERS* ^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT
- JUMBO SHRIMP COCKTAIL* ^{GF} Chilled shrimp, horseradish, cocktail sauce 25

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 21
- SUPPER CLUB WEDGE Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 17
- GRILLED CAESAR Smoked trout, Parmesan, soft boiled egg, croutons 18

Soup

- SMOKED CHEDDAR BEER CHEESE SOUP cup 7 | bowl 10
- ADD ON: WARM BAGUETTE & SALTED BUTTER 2

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

Surf & Turf

PAN SEARED NORWEGIAN SALMON ^{GF}
Grilled asparagus, cherry tomatoes, white wine, corn & wild rice mash 36

BIRCH'S WALLEYE
Choice of Herb Crusted or Broiled ^{GF}
Grilled asparagus, corn & wild rice mash, house tartar sauce 36

SAUTÉED ALASKAN HALIBUT ^{GF}
Wild rice chowder, grilled asparagus, lemon oil 42

NEW! SEARED SCALLOPS ^{GF}
Corn succotash, bacon, tomato, creole mustard cream 40

FILET MIGNON ^{GF}
Béarnaise sauce | 6 oz. 40 | 8 oz. 52

14 OZ. PRIME NY STRIP ^{GF}
Béarnaise sauce 48

OSCAR STYLE ADD ON: ^{GF}
Lump crab & shrimp cake, grilled asparagus, béarnaise 18

House Specialties

SMOKED BABY BACK RIBS
Coleslaw, chilled Mexican street corn, Texas toast 32

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN
Coleslaw, roasted potato salad, cheddar biscuit, sriracha honey 25

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

NEW! SMOKED BBQ BRISKET
Chilled Mexican street corn, coleslaw, Texas toast 28

CLASSIC BOLOGNESE
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, bread crumbs 26

Sides

- Coleslaw ^{GF} 6
- Krinkle Cut Fries ^{GF} 10
- Corn & Wild Rice Mash ^{GF} 9
- Corn Succotash ^{GF} 9
- Grilled Asparagus ^{GF} Balsamic, Parmesan 12
- Loaded Spuds Casserole ^{GF} 12
- Roasted Wild Mushrooms ^{GF} 10
- Roasted Potato Salad ^{GF} 7
- Birch's Blonde Ale & Bacon Mac & Cheese 11

Sandwiches

KRINKLE CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD 3. 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, Muenster cheese 18

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

BEER BATTERED WALLEYE HOAGIE Shredded lettuce, tomato, pickles, lemon aioli 22

1/2LB HOT CORNED BEEF Pumpnickel, coleslaw, Muenster cheese, spicy horseradish mustard 21

Tacos

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

GRILLED STEAK ^{GF} Roasted corn relish, cotija cheese, cilantro, salsa Roja 17

X **NEW!** GRILLED HALIBUT ^{GF} Coconut crema, grilled pineapple, citrus slaw 19

Bowls

NEW! SEARED TUNA BOWL Sesame seared rare tuna, poached egg, kimchi, quinoa, avocado, edamame, nori, yum yum sauce 26

MEDITERRANEAN CHICKEN BOWL Grilled chicken, couscous, cucumber, tomatoes, kalamata olives, artichokes, red onion, feta cheese, Tzatziki dressing 24

Flatbreads

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! BURRATA Fresh Mozzarella, pistachio pesto, heirloom tomato, kalamata olives, spring onions, arugula 18