



# DINNER MENU

## FRIDAY & SATURDAY NIGHT FEATURES:

**12 OZ. QUEEN CUT PRIME RIB \$56**  
OR  
**14 OZ. KING CUT PRIME RIB \$60**

**SURF N' TURF**  
Lobster tail and filet mignon, whipped potatoes, grilled asparagus, drawn butter, béarnaise 75

**GRILLED 1.5LB LOBSTER**  
Charred lemon, drawn butter, loaded spuds, coleslaw, biscuit 65

## LIVE MUSIC IN THE BREWHOUSE

Check Events Calendar  
birchsonthelake.com

BIRCH'S FRESH BEER BREWED HERE

10.13.22

## Small Plates & Starters

- HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23
- NEW!** JUMBO MEATBALLS Ragu sauce, Parmesan, pesto, Buratta, grilled bread 21
- WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 21
- LUMP CRAB & SHRIMP CAKE <sup>GF</sup> Tabasco Aioli 25
- FRIED CALAMARI Jalapeños, cilantro, lemon aioli 18
- NEW!** ELLSWORTH CHEESE CURDS Nashville hot sauce, bread & butter pickles 14
- SMOKED BBQ RIB SNACK <sup>GF</sup> Baby back ribs, house BBQ sauce, homemade potato waffle chips 18
- APPLEWOOD SMOKED WINGS <sup>GF</sup> Dry spice or Nashville hot, Roquefort dressing 21
- SAUTÉED BRUSSELS SPROUTS Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 18
- NEW!** MEAT BOARD Grilled Ukrainian sausage, Lyon salami, chicken liver pâté, Tillamook smoked cheddar, pickled vegetables, mustard, grilled pretzel 24

## Raw

- NEW!** HAND CUT BEEF TARTAR\* Garlic, lemon, capers, shallots, horseradish aioli, gaufrette potatoes, cornichons, pickled onions, quail egg 23
- GRAVLAX PLATTER\* Capers, chopped onion, egg, tomatoes, chive cream cheese, everything bagel 21
- FRESH OYSTERS\*<sup>GF</sup> [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

JUMBO SHRIMP COCKTAIL\*<sup>GF</sup> Chilled shrimp, horseradish, cocktail sauce 25

## Salads

ADD ON: CHICKEN 6, STEAK 12, SALMON 12, CHILLED SHRIMP 13

- SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes, black olives, croutons, choice of dressing 9
- GATHERER SALAD <sup>GF</sup> Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 21
- SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 19
- GRILLED CAESAR Smoked trout, Parmesan, soft boiled egg, croutons 21
- NEW!** FALL HARVEST SALAD <sup>GF</sup> Honeycrisp apples, baby greens, kale, maple glazed pecans, pepitas, feta cheese, red onion, roasted butternut squash, sliced prosciutto, creamy cider vinaigrette 18

## Soup

- SMOKED CHEDDAR BEER CHEESE SOUP cup 7 | bowl 10
- STEAK CHILI Garnished with cheddar, sour cream, green onion cup 8 | bowl 12

ADD ON: WARM BAGUETTE & SALTED BUTTER 3

## Surf & Turf

- GRILLED NORWEGIAN SALMON <sup>GF</sup>  
Beet purée, grilled asparagus, olive gremolata, sliced almonds 37
- BIRCH'S WALLEYE  
Choice of Herb Crusted or Broiled <sup>GF</sup>  
Grilled asparagus, corn & wild rice mash, house tartar sauce 38
- SAUTÉED ALASKAN HALIBUT <sup>GF</sup>  
Wild rice chowder, grilled asparagus, lemon oil 42
- NEW!** LOBSTER RISOTTO <sup>GF</sup>  
Grilled 1/2 Maine lobster, wild mushrooms, peas, roasted tomatoes, Parmesan 38
- NEW!** 28 DAY DRY AGED BONE IN RIBEYE <sup>GF</sup>  
Béarnaise sauce | 18 oz. 75
- FILET MIGNON <sup>GF</sup>  
Béarnaise sauce | 6 oz. 40
- PRIME NY STRIP <sup>GF</sup>  
Béarnaise sauce | 14 oz. 48
- OSCAR STYLE ADD ON: <sup>GF</sup>  
Lump crab & shrimp cake, grilled asparagus, béarnaise 18

## House Specialties

- SMOKED BABY BACK RIBS  
Coleslaw, charro beans, Texas toast 32
- FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN  
Coleslaw, charro beans, cheddar biscuit, sriracha honey 25
- FRIED CHICKEN & BBQ RIB COMBO  
Two pieces of our 'Buckhorn' fried chicken and four smoked baby back ribs, coleslaw, charro beans, cheddar biscuit, sriracha honey 36
- CLASSIC BOLOGNESE  
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta, bread crumbs 26
- NEW!** BEEF WELLINGTON  
Whipped potatoes, grilled asparagus, red wine demi 46
- NEW!** BRAISED SHORT RIBS  
Peas, carrots & cippolini onions, whipped potatoes, horseradish aioli 42
- NEW!** 14 OZ. DUROC PORK CHOP  
Carolina BBQ sauce, cabbage potato purée, crispy onions 34

## Sides

- Coleslaw <sup>GF</sup> 6 | Krinkle Cut Fries <sup>GF</sup> 10  
Corn & Wild Rice Mash <sup>GF</sup> 9  
Grilled Asparagus <sup>GF</sup> Balsamic, Parmesan 12  
Loaded Spuds Casserole <sup>GF</sup> 12  
Roasted Wild Mushrooms <sup>GF</sup> 10 | Whipped Potatoes <sup>GF</sup> 9  
Birch's Blonde Ale & Bacon Mac & Cheese 11

## Sandwiches

KRINKLE CUT FRIES & COLESLAW.  
SUBSTITUTE SIMPLE SALAD 3. GLUTEN FREE BUN 2. <sup>GF</sup>

- BIRCH BURGER House blend beef, white American cheese, pickles, Kewpie sauce 20
- FRIED CHICKEN SANDWICH Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 18
- NEW!** TURKEY WILD RICE BURGER Muenster cheese, cranberry mayo, bibb lettuce, roasted tomato 21
- NEW!** BEER BATTERED WALLEYE Kimchee Napa slaw, lemon aioli on a hoagie 24
- 1/2LB HOT CORNED BEEF Pumpernickel, coleslaw, Muenster cheese, spicy horseradish mustard 21

## Tacos

- CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema 18
- NEW!** SHORT RIB <sup>GF</sup> Sautéed onions, Mozzarella cheese, cilantro, birria sauce 19

**NEW!** GRILLED HALIBUT <sup>GF</sup> Coconut crema, grilled pineapple, citrus slaw 21

## Bowls

- NEW!** SEARED SALMON BOWL Grilled salmon, 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 21
- NEW!** PEPPERONI & MEATBALL Ragu sauce, five cheese blend, pesto, Parmesan 18

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