



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 60

LIVE MUSIC IN THE BREWHOUSE

Check Events Calendar
birchsonthelake.com

BIRCH'S FRESH BEER BREWED HERE

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 ^{GF} 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 ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18
- APPLEWOOD SMOKED WINGS ^{GF} 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 paté, 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*^{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, CHILLED SHRIMP 13

- SIMPLE SALAD Greens, cucumber, 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 Tomatoes, celery, red onions, egg, lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 20
- GRILLED CAESAR Smoked trout, Parmesan, soft boiled egg, croutons 21
- NEW** FALL HARVEST SALAD ^{GF} Honeycrisp apples, baby greens, kale, maple glazed pecans, pepitas, feta cheese, red onion, roasted butternut squash, sliced prosciutto, creamy cider vinaigrette 19

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 ^{GF}
Beet purée, grilled asparagus, olive gremolata, sliced almonds 37
- BIRCH'S WALLEYE
Choice of Herb Crusted or Broiled ^{GF}
Grilled asparagus, corn & wild rice mash, house tartar sauce 38
- SAUTÉED ALASKAN HALIBUT ^{GF}
Wild rice chowder, grilled asparagus, lemon oil 42
- NEW** LOBSTER RISOTTO ^{GF}
Maine lobster, wild mushrooms, peas, roasted tomatoes, Parmesan 42
- NEW** 28 DAY DRY AGED BONE IN RIBEYE ^{GF}
Béarnaise sauce | 18 oz. 75
- FILET MIGNON ^{GF}
Béarnaise sauce | 6 oz. 40
- PRIME NY STRIP ^{GF}
Béarnaise sauce | 14 oz. 48
- OSCAR STYLE ADD ON: ^{GF}
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** BRAISED SHORT RIBS
Peas, carrots & cippolini onions, whipped potatoes, horseradish aioli 42
- NEW** DUROC SMOKED PORK CHOP
Carolina BBQ sauce, cabbage potato purée, crispy onions 14 oz. 34

Sides

- Coleslaw ^{GF} 6 | Krinkle Cut Fries ^{GF} 10
- Corn & Wild Rice Mash ^{GF} 9
- Grilled Asparagus ^{GF} Balsamic, Parmesan 12
- Loaded Spuds Casserole ^{GF} 12
- Roasted Wild Mushrooms ^{GF} 10 | Whipped Potatoes ^{GF} 9
- 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 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 ^{GF} Sautéed onions, Mozzarella cheese, cilantro, birria sauce 19

NEW GRILLED HALIBUT ^{GF} 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 20

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