



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

FISH FRY

Beer battered cod fillets, fresh cut fries, mixed salad, house tartar, lemon 36



LIVE MUSIC IN THE BREWHOUSE

Check Events Calendar
birchsonthelake.com

BIRCH'S FRESH BEER BREWED HERE

06.21.23

PARTIES OF 8 OR MORE WILL HAVE A 20% GRATUITY CHARGE ADDED TO BILL.

Small Plates & Starters

- NEW** 1 LB. OLD BAY PEEL & EAT SHRIMP* Cocktail sauce, drawn old bay butter 25
- HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23
- WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23
- LUMP CRAB & SHRIMP CAKE® Tabasco Aioli 28
- FRIED CALAMARI Five spice, jalapeños, cilantro, lemon aioli 18
- SMOKED BBQ RIB SNACK® Baby back ribs, house BBQ sauce, homemade potato waffle chips 18
- APPLEWOOD SMOKED WINGS® Dry spice or Nashville hot, Roquefort dressing 21
- NEW** BRISKET BURNT ENDS® House BBQ sauce, homemade waffle chips 19
- SAUTÉED BRUSSELS SPROUTS Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 18

Raw

- NEW** STURGEON CAVIAR & BURRATA* Lemon aioli, chives, red onion, hard-cooked egg, rye crisps 33
- GRAVLAX PLATTER* Capers, chopped onion, egg, tomatoes, chive cream cheese, everything bagel 22
- FRESH OYSTERS*® [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT
- JUMBO SHRIMP COCKTAIL*® Chilled shrimp, horseradish, cocktail sauce 25
- NEW** BIG-EYE TUNA CRUDO*® Thai basil chimichurri, yum yum sauce, crispy nori, togarashi, sturgeon caviar 28
- HAND CUT BEEF TARTARE*® Garlic, lemon, capers, shallots, horseradish aioli, gaufrette potatoes, cornichons, pickled onions, quail egg 23

Salads

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

- SIMPLE SALAD Greens, cucumber, 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 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** MEDITERRANEAN Spring greens, Israeli cous-cous, chickpeas, tomato, cauliflower, kalamata olives, feta, mint, pistachios, red wine vinaigrette, tzatziki sauce 21
- NEW** LOBSTER SALAD® Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

Surf & Turf

- NEW** GRILLED NORWEGIAN SALMON® Peas, lardons, truffle beurre blanc, frisée & fennel salad 39
- NEW** SEARED FLORIDA GROUPER Black charro beans and yellow rice, Spanish Rouille sauce 38
- BIRCH'S WALLEYE
Choice of Herb Crusted or Broiled®
Grilled asparagus, corn & wild rice mash, house tartar sauce 38
- NEW** GRILLED 1.5 LB LOBSTER Mexican corn, coleslaw, cheddar biscuit 65
- FILET MIGNON®
Creekstone Farms
Béarnaise sauce | 6 oz. 43
- PRIME NY STRIP®
Béarnaise sauce | 14 oz. 48
- À la carte Broiled Lobster Tail 35
- OSCAR STYLE ADD ON:
Lump crab & shrimp cake, grilled asparagus, béarnaise 18

House Specialties

- SMOKED BABY BACK RIBS
Coleslaw, Mexican corn, Texas toast 32
- FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN
Coleslaw, Mexican corn, cheddar biscuit, sriracha honey 25
- FRIED CHICKEN & BBQ RIB COMBO
Two pieces of our 'Buckhorn' fried chicken and four smoked baby back ribs, coleslaw, Mexican corn, cheddar biscuit, sriracha honey 36
- NEW** BRISKET DINNER
Texas Toast, smoked brisket, house BBQ Sauce, Mexican corn, coleslaw 29

STEAK FRITES

Creekstone Farms Flat Iron steak, hand cut fries, béarnaise sauce 38

CLASSIC BOLOGNESE

Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta, bread crumbs 28

CAPRESE PASTA

Fresh cavatappi pasta, heirloom tomatoes, fresh mozzarella, garlic, basil, extra virgin olive oil, Parmesan 24

Sides

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

Soup

SMOKED CHEDDAR BEER CHEESE SOUP cup 7 | bowl 10
ADD ON: Warm baguette & salted butter 3

Sandwiches

KRINKLE CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD 3. GLUTEN FREE BUN 2.®

BIRCH BURGER House blend beef, white American cheese, pickles, Kewpie sauce 21

FRIED CHICKEN SANDWICH Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 18

TURKEY WILD RICE BURGER Muenster cheese, cranberry mayo, bibb lettuce, roasted tomato 21

BEER BATTERED WALLEYE Kimchi Napa slaw, lemon aioli on a hoagie 26

NEW LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon aioli 32

NEW 'CUBAN' Ham, smoked pork, Swiss, Brie, kimchi, pickles, spicy aioli 21

Tacos

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema 18

NEW GRILLED GROUPER® Coconut crema, grilled pineapple, citrus slaw 22

NEW PORK CARNITAS® Creamy slaw, cotija cheese, cilantro avocado sauce 19

Bowl

NEW SEARED TUNA BOWL Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, yum yum sauce 28

Flatbreads

GLUTEN FREE CRUST 4®

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 GRAVLAX House cured salmon, chive cream cheese, egg, fried capers, red onion 20

NEW BURRATA WITH PEPPERONI Ragu sauce, Parmesan, pesto, fried basil 19

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