



DINNER MENU

FRIDAY & SATURDAY NIGHT FEATURES:

12 OZ. QUEEN CUT PRIME RIB \$60

OR

14 OZ. KING CUT PRIME RIB \$65

Served with baked potato, asparagus, au jus & sour cream chive butter

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

Check Events Calendar
birchsonthelake.com

BIRCH'S FRESH BEER BREWED HERE

05.20.24

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

SMALL PLATES & STARTERS

HOT CRAB & ARTICHOKE DIP Gruyère, Parmesan, grilled baguette 23

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

LUMP CRAB & SHRIMP CAKE ^{GF} Tabasco Aioli 28

SAUTÉED CALAMARI Greek olives, gigante beans, tomatoes, jalapeños, garlic, fresh herbs, lemon, white wine, grilled baguette 23

^{NEW} PEEL & EAT SHRIMP* Old Bay butter, cocktail sauce 26

SMOKED BBQ RIB SNACK ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

^{NEW} BRISKET BURNT ENDS ^{GF} House BBQ sauce, homemade waffle chips 18

APPLEWOOD SMOKED WINGS ^{GF} Dry spice or Nashville hot, Roquefort dressing 21

^{NEW} HOUSEMADE FRITES ^{GF} Béarnaise sauce 14

^{NEW} STEAMED CLAMS 1 lb. Littleneck clams, Birch's Blood Orange Berliner Weiss, garlic, cherry tomatoes, lardons, grilled baguette 21

^{NEW} ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant & zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil, parsley, grilled pita 16

RAW

FRESH OYSTERS* ^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

JUMBO SHRIMP COCKTAIL* ^{GF} Chilled shrimp, horseradish, cocktail sauce 25

^{NEW} HAND CUT BEEF TARTARE* ^{GF} Garlic, lemon, capers, shallots, horseradish aioli, cornichons, pickled onions, quail egg, homemade waffle chips 23

^{NEW} CEVICHE* Shrimp, grouper, cherry tomatoes, cucumbers, Serrano pepper, red onion, red pepper, cilantro, corn chips 23

^{NEW} TUNA POKE* Raw Big-Eye Tuna, wakami seaweed, avocado, serrano, ponzu, yum-yum sauce, homemade waffle chips 26

SALADS

ADD ON: CHICKEN 8, STEAK 12, SALMON 12, GRILLED 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

LOBSTER SALAD ^{GF} Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

^{NEW} CORN AREPA SALAD ^{GF} Grilled jumbo shrimp, lardons, cherry tomato, red onion, cotija, avocado, baby greens, cilantro lime crema, citrus vinaigrette 24

SOUP

^{NEW} MANHATTAN CLAM CHOWDER ^{GF} cup 8 | bowl 12

SMOKED CHEDDAR BEER CHEESE cup 7 | bowl 10

ADD ON: Warm baguette & salted butter 4

SURF

^{NEW} KVARØY ARCTIC SALMON ^{GF}

Ancient grains, asparagus mushroom sherry sauce 39

BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled

Yukon Gold whipped potatoes, asparagus, house tartar sauce 40

^{NEW} LINGUINI & CLAMS

Steamed Littleneck clams, lardons, white wine, garlic, cream 32

^{NEW} SEARED GROUPE ^{GF}

Sunchoke purée, English peas, pear tomatoes, spring onions 40

JUMBO SCALLOPS ^{GF}

White cheddar grits, brown butter, bacon lardons, asparagus 48

TURF

^{NEW} 18 OZ DRY AGED BONE-IN RIBEYE ^{GF}

Béarnaise sauce | 1855 Black Angus 75

FILET MIGNON ^{GF}

Creekstone Farms

Béarnaise sauce | 6 oz. 45

PRIME NY STRIP ^{GF}

Creekstone Farms

Béarnaise sauce | 14 oz. 54

À la carte Broiled Lobster Tail 35

OSCAR STYLE ADD ON: ^{GF}

Lump crab & shrimp cake, grilled asparagus, béarnaise 18

SIDES

Loaded Lobster Potato ^{GF} Bacon four-cheese sauce, scallions 16

Whipped Potatoes ^{GF} 9

Birch's Blonde Ale & Bacon Mac & Cheese 14

Grilled Asparagus ^{GF} Balsamic, Parmesan 12

Coleslaw ^{GF} | Roasted Wild Mushrooms ^{GF} 12

FLATBREADS

GLUTEN FREE CRUST +4 ^{GF}

TRUFFLE MUSHROOM Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil 18

GROUND LAMB & ARUGULA Goat cheese, red onion, shaved apple, jalapeño, Parmesan, balsamic 21

^{NEW} BURATTA & PEPPERONI Ragu sauce, Parmesan, fried basil 20

BOWLS

^{NEW} SEARED AHI TUNA BOWL Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, yum yum sauce 26

^{NEW} FRIED CHICKEN BOWL Ancient grains, corn salsa, red cabbage slaw, pickled cucumbers & red onions, cilantro lime crema, honey sriracha 23

HOUSE SPECIALTIES

SMOKED BABY BACK RIBS

Coleslaw, corn salsa, grilled sourdough 36

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN

Coleslaw, corn salsa, cheddar biscuit, sriracha honey 30

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' fried chicken and four smoked baby back ribs, coleslaw, corn salsa, cheddar biscuit, sriracha honey 36

STEAK FRITES ^{GF}

Creekstone Farms Flat Iron steak, housemade frites, béarnaise sauce 40

CLASSIC BOLOGNESE

GLUTEN FREE PENNE OPTION +4

Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta, bread crumbs 30

^{NEW} BRISKET ENTRÉE

Homemade frites, coleslaw, BBQ sauce, grilled sourdough 32

^{NEW} BELL AND EVANS PAN ROASTED HALF CHICKEN ^{GF}

Whipped potatoes, baby spring vegetables, chicken jus 28

SANDWICHES

KRINKLE CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3. ^{GF}

SMASH BURGER Double burger, white American cheese, pickles, Kewpie sauce 23

^{NEW} LOBSTER SMASH BURGER Single burger, buttered lobster, bacon, four cheese sauce 28

FRIED CHICKEN SANDWICH Buttermilk brined chicken thighs, cilantro jalapeño slaw, cucumber pickles, tzatziki, Nashville hot and corn salsa 21

TURKEY WILD RICE BURGER Muenster cheese, cranberry mayo, bibb lettuce, roasted tomato 22

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

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

TACOS

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

^{NEW} GROUPE ^{GF} Red cabbage slaw, cilantro, avocado salsa verde 22

^{NEW} BRISKET ^{GF} Corn salsa, cotija, guajillo chili sauce 21

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