



DINNER MENU

RAW

FRESH OYSTERS* (GF)
[EAST & WEST COAST]
Horseradish, mignonette,
cocktail sauce MKT

JUMBO SHRIMP COCKTAIL* (GF)
Chilled shrimp, horseradish,
cocktail sauce 25

CARPACCIO*
Arugula, Parmesan,
truffle aioli, crispy capers,
grilled baguette,
rye bread rounds 22

CHARCUTERIE BOARD
Artisan meats and cheeses,
apple chutney, housemade
pickles, lavash crisps,
candied nuts, fresh fruit 21

LIVE MUSIC

Check Events Calendar
birchsonthelake.com

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

10.24.24

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

PURPLE SAVORY CLAM 'FRITES' (GF) Saffron rouille, bacon lardons,
garlic, lemon, Birch's Blonde Ale 23

SMOKED BBQ RIB SNACK (GF) Baby back ribs, house BBQ sauce,
homemade potato waffle chips 18

POLPETTE 3 Jumbo meatballs, ragu sauce, Burrata cheese,
Parmesan, pesto, grilled bread 21

APPLEWOOD SMOKED WINGS (GF) Dry spice or Nashville hot,
Roquefort dressing 21

SCALLOP & SHORT RIB SLIDERS Horseradish & chive crema 23

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

ELLSWORTH CHEESE CURDS Nashville hot sauce, bread & butter
pickles 14

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 10

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

PANZANELLA SALAD Toasted bread croutons, burrata,
grape tomatoes, kalamata olives, red onion, radish, lemon dijon
vinaigrette 18

LONG LAKE CAESAR Chopped romaine hearts, black olives, boiled
shrimp, artichokes, hearts of palm, grape tomatoes, red onion, shaved
Parmesan, hard-boiled egg, sourdough croutons, Buttermilk Caesar
vinaigrette 24

SOUP

SHORT RIB & CABBAGE BORSCHT (GF)
Horseradish crema, chives cup 8 | bowl 12

BIRCH'S BLONDE BEER CHEESE Popcorn cup 7 | bowl 10

SURF

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

LINGUINI & CLAMS

Lardons, white wine, garlic, cream 32

JUMBO SCALLOPS (GF)

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

TURF

18 OZ DRY AGED BONE-IN RIBEYE* (GF)
Béarnaise sauce | 1855 Black Angus 75

FILET MIGNON* (GF) Creekstone Farms
Béarnaise sauce | 6 oz. 45 | 8 oz. 56

PRIME NY STRIP* (GF) Creekstone Farms
Béarnaise sauce | 14 oz. 58

À la carte Broiled Lobster Tail 35

OSCAR STYLE ADD ON (GF)

Lump crab & shrimp cake, grilled asparagus, béarnaise 18

SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

LOADED LOBSTER POTATO (GF) Bacon four-cheese sauce, scallions 16

HOMEMADE FRITES (GF) Béarnaise sauce 9

SWEET POTATO PURÉE (GF) Maple glazed pepitas 9

WHIPPED POTATOES (GF) 9 | **COLLARD GREENS** (GF) Lardons 10

COLESLAW (GF) 9 | **ROASTED WILD MUSHROOMS** (GF) 12

GRILLED ASPARAGUS (GF) Balsamic, Parmesan 12

ARTISAN BREADS Daily breads from Bakersfield
Flour & Bread, salted grass-fed butter, olive oil dipping
sauce 7

FLATBREADS

GLUTEN FREE CRUST +4 (GF)

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

BBQ CHICKEN BBQ sauce, roasted corn, spicy Fresno
peppers, red onion, 4 cheese blend, chili lime crema 19

PEPPERONI & MEATBALL Buratta, ragu sauce, Parmesan,
pesto, fried basil 20

BOWLS

SEARED SALMON BOWL Poached egg, kimchi, quinoa,
avocado, edamame, sesame seeds, nori, yum yum sauce 26

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

HOUSE SPECIALTIES

SIGNATURE 'BUCKHORN' FRIED 1/2 CHICKEN Coleslaw,
charro beans, cheddar biscuit, sriracha honey 30

SMOKED BABY BACK RIBS Coleslaw, charro beans, grilled
sourdough 36

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

STEAK FRITES (GF) Creekstone Farms Flat Iron steak, hand cut fries,
béarnaise sauce 40

CLASSIC BOLOGNESE GLUTEN FREE PENNE OPTION +4
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta,
bread crumbs 32

SPAGHETTI E POLPETTE Two Jumbo meatballs, ragu sauce,
Parmesan, grilled bread 28

VEAL PARMESAN Parmesan & oregano breading, ragu
sauce, burrata, spaghetti 42

SHORT RIBS (GF) Mashed potatoes, cipolini onions, carrots,
peas, creamy horseradish sauce 44

SEARED DUCK (GF) Duck breast, sweet potato purée, collard
greens, butternut squash, fig compote, rhubarb port gastrique 38

SANDWICHES

HAND CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3. (GF)

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

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

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

HOT CORNED BEEF Ground mustard mayo, coleslaw,
Muenster cheese, Pumpnickel 24

TACOS

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

FRIED WALLEYE Citrus slaw, avocado, cotija, chipotle aioli 22

SHORT RIB 'BIRRIA' (GF) 4 cheeses, onions, cilantro, Birria
sauce 20

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