



DINNER MENU



RAW

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

JUMBO SHRIMP COCKTAIL GF
Chilled shrimp, horseradish,
cocktail sauce 25

GRILLED OYSTERS GF
Bone marrow butter,
Parmesan 18

NEW! STEAK TARTARE*
Quail egg, Dijon, shallots,
capers, cornichons,
pumpnickel 26

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



LIVE MUSIC

Check Events Calendar
birchsonthelake.com

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

10.14.25

SMALL PLATES & STARTERS

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23
ELLSWORTH CHEESE CURDS Nashville hot sauce 14
SMOKED BBQ RIB SNACK GF Baby back ribs, house BBQ sauce,
homemade potato waffle chips 19
APPLEWOOD SMOKED WINGS GF Dry spice or Nashville hot,
Roquefort dressing 22
ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant &
zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil,
parsley, grilled pita 18
NEW! CRISPY CHICKEN LOLLIPOPS Birch's spiced drumsticks, sriracha
ranch 18
NEW! CRAB & ARTICHOKE DIP Parmesan, grilled baguette 25
HOUSEMADE FRITES GF Béarnaise 15
NEW! POLPETTE Jumbo meatballs, Ragu, Burrata, Parmesan, pesto,
grilled bread 23
NEW! BRUSSELS SPROUTS GF Honey sriracha, fresno peppers, bleu
cheese, glazed pecans 21
NEW! BURRATA Squash, arugula, red onions, lemon oil, balsamic glaze,
pepitas GF 23

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 12
GATHERER SALAD Mixed greens, quinoa, goat cheese, red onions,
pistachios, avocado, green goddess dressing GF 22
SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons,
goldfish crackers, red wine vinaigrette, Roquefort dressing 21
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
TUSCAN CHOPPED GF Iceberg and radicchio, chickpeas, hard boiled
egg, Kalamata olives, cherry tomatoes, cucumbers, celery, red onion,
prosciutto, pepperoncini, shredded mozzarella, creamy lemon
vinaigrette 20

SOUP

NEW! FRENCH ONION bowl 14
NEW! WALLEYE & WILD RICE CHOWDER cup 9 | bowl 12

ARTISAN BREADS Daily breads, salted grass-fed
butter, olive oil dipping sauce 10

SURF

NEW! MAPLE-MUSTARD PATAGONIA SALMON GF
Whipped sweet potatoes, wilted kale, apple salad 40
HERB CRUSTED WALLEYE
Yukon Gold whipped potatoes, asparagus, house tartar sauce 40
NEW! STUFFED WALLEYE GF
Wild rice & crab, baby carrots, asparagus,
cippolini onions, lemon cream 48
WISCONSIN FISH FRY
Beer battered cod fillets, hand cut fries, house tartar, lemon 36
GRILLED LOBSTER TAIL & 6 OZ. PRIME FILET MIGNON
Yukon Gold whipped potatoes, grilled asparagus,
drawn butter, béarnaise sauce 80

TURF

18 OZ DRY AGED BONE-IN RIBEYE* GF
Béarnaise sauce | Prime Black Angus 75
PRIME FILET MIGNON* GF Creekstone Farms
Béarnaise sauce | 6 oz. 46 | 8 oz. 58
PRIME NY STRIP* GF Creekstone Farms
Béarnaise sauce | 14 oz. 60
À la carte Broiled Lobster Tail GF 34
Add bone marrow butter 6
OSCAR STYLE ADD ON
Lobster, grilled asparagus, béarnaise GF 21

SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14
CRAB POTATO GF Bacon four-cheese sauce, scallions 18
OPRAH SPUDS GF Horseradish cream 9 | COLESLAW GF 9
ROASTED WILD MUSHROOMS GF 12
GRILLED ASPARAGUS Balsamic, Parmesan GF 14

FLATBREADS

GLUTEN FREE CRUST +4
TRUFFLE MUSHROOM Roasted garlic cream, Gouda,
mozzarella, fontina, Parmesan, truffle oil 20
BBQ CHICKEN BBQ sauce, roasted corn, spicy Fresno peppers,
red onion, 4 cheese blend, chili lime crema 21
NEW! MEATBALL & PEPPERONI Ragu, 4 cheese, pesto sauce 23
NEW! LOBSTER MAC & CHEESE Bacon 32

BOWLS

SEARED SALMON BOWL Poached egg*, kimchi, quinoa,
avocado, edamame, sesame seeds, nori, ponzu, cilantro,
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,
mac & cheese, cheddar biscuit, sriracha honey 32
SMOKED BABY BACK RIBS Coleslaw, mac & cheese, grilled
sourdough 40
FRIED CHICKEN & BBQ RIB COMBO Two pieces of our
'Buckhorn' fried chicken and four smoked baby back ribs,
coleslaw, mac & cheese, cheddar biscuit, sriracha honey 38
STEAK FRITES* GF Creekstone Farms Flat Iron steak, hand cut
fries, béarnaise sauce 42
NEW! BRAISED SHORT RIBS GF Yukon Gold whipped potatoes,
cippolini onions, carrots, peas, horseradish crema 48
NEW! PORK SCHNITZEL Red cabbage slaw, mushroom gravy,
Yukon Gold whipped potatoes 33
NEW! BRAISED CORN BEEF GF Colcannon, baby carrots, mustard
cream 34

PASTA

CLASSIC BOLOGNESE GLUTEN FREE PENNE OPTION +4
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta,
breadcrumbs 34
NEW! SPAGHETTI E POLPETTE Two jumbo meatballs, Ragu,
Parmesan, grilled bread 29
NEW! FALL RISOTTO GF Roasted squash, mushrooms, peas,
Parmesan, pepitas 30

SANDWICHES

HAND CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3.
SMASH BURGER Double burger, white American cheese,
pickles, Kewpie sauce 24
NASHVILLE FRIED CHICKEN Fresh pickles, coleslaw, lemon
aioli, brioche bun 23
NEW! PORK SCHNITZEL Mustard mayo, red cabbage slaw, pickles,
brioche bun 24
NEW! CORNED BEEF STACK Mustard mayo, coleslaw, Muenster,
pumpnickel 24

TACOS

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese,
cilantro-lime crema 20
NEW! FRIED WALLEYE Citrus slaw, avocado, cotija, chipotle crema 22
NEW! BEEF SHORT RIB 'BIRRIA' GF 4 cheese, cilantro, onions,
Birria sauce 22