



RAW

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

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

GRILLED OYSTERS GF
Bone marrow butter,
Parmesan

STEAK TARTARE* GF
Hand cut beef filet, garlic,
lemon, capers, shallots,
horseradish aioli,
gaufrette potatoes

YELLOWTAIL CARPACCIO* GF
Tomato, jalapeño, shallots



CHAMPAGNE

LUC BELAIRE LUX
CHAMPAGNE [FRANCE]
200 ml split btl with straw
750ml

SMALL PLATES & STARTERS

CRAB & ARTICHOKE DIP Parmesan, grilled baguette

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil

POLPETTE Jumbo meatballs, Ragu, Burrata, Parmesan, pesto,
grilled bread

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

CRISPY CHICKEN LOLLIPOPS Birch's spiced drumsticks, sriracha
ranch

CLASSIC ESCARGOT

Garlic & lemon butter, bread crumbs, grilled bread

BRUSSELS SPROUTS GF Honey sriracha, fresno peppers,
bleu cheese, glazed pecans

SALADS

ADD ON: CHICKEN, STEAK, SALMON, GRILLED SHRIMP

SIMPLE SALAD

Greens, cucumber, tomatoes, red onion, radishes, black olives,
croutons, choice of dressing

GATHERER SALAD GF

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado,
green goddess dressing

SUPPER CLUB WEDGE

Tomatoes, celery, red onions, egg, lardons, goldfish crackers,
red wine vinaigrette, Roquefort dressing

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

GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons

SOUP

FRENCH ONION bowl

LOBSTER BISQUE GF cup | bowl

WALLEYE & WILD RICE CHOWDER cup | bowl

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

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

SURF

MAPLE-MUSTARD PATAGONIA SALMON GF
Whipped sweet potatoes, wilted kale, apple salad

HERB CRUSTED WALLEYE

Yukon Gold whipped potatoes, asparagus, house tartar sauce

STUFFED WALLEYE GF

Wild rice & crab, baby carrots, asparagus,
cippolini onions, lemon cream

TURF

18 OZ DRY AGED BONE-IN RIBEYE* GF
Béarnaise sauce | Prime Black Angus

PRIME FILET MIGNON* GF Creekstone Farms
Béarnaise sauce | 6 oz. | 8 oz.

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

BROILED LOBSTER TAIL GF

OSCAR STYLE ADD ON

Lobster, grilled asparagus, béarnaise GF

VALENTINE'S SPECIALS

INCLUDES A SIMPLE SALAD

KING OR QUEEN CUT PRIME RIB

Whipped potatoes, grilled asparagus,
au jus, sour cream chive butter
King | Queen

JUMBO SCALLOPS

White cheddar grits, brown butter,
bacon lardons, asparagus

1 1/2 LB. MAINE WHOLE LOBSTER

Gruyere au gratin, grilled asparagus,
Old Bay drawn butter

SURF N' TURF

Grilled Lobster Tail & Filet Mignon

Gruyere au gratin, grilled asparagus,
drawn butter, béarnaise

CHATEAUBRIAND FOR TWO

SERVED WITH TWO PROSECCO SPLITS
Caesar salad, center cut filet, roasted vegetables,
gruyere au gratin, cabernet demi

HOUSE SPECIALTIES

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

SMOKED BABY BACK RIBS Coleslaw, charro beans, grilled
sourdough

BRAISED SHORT RIBS GF Mashed potatoes, cippolini onions,
carrots, peas, creamy horseradish sauce

PORK SCHNITZEL Red cabbage slaw, mushroom gravy,
Yukon Gold whipped potatoes

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

CLASSIC BOLOGNESE GLUTEN FREE PENNE OPTION

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

LOBSTER RISOTTO GF Maine lobster, wild mushrooms, peas,
roasted tomatoes, Parmesan

SANDWICHES

HAND CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD. GLUTEN FREE BUN AVAILABLE.

SMASH BURGER

Double burger, white American cheese, pickles, Kewpie sauce

FRIED CHICKEN SANDWICH

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

PORK SCHNITZEL

Mustard mayo, red cabbage slaw, pickles, brioche bun

FLATBREADS

GLUTEN FREE CRUST AVAILABLE

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

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

MEATBALL & PEPPERONI Ragu, 4 cheese, pesto sauce

SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE

LOADED CRAB POTATO GF Bacon four-cheese sauce, scallions

SWEET POTATO PURÉE GF Maple glazed pepitas

OPRAH SPUDS GF Horseradish cream | LYONNAISE POTATOES

COLESLAW GF | ROASTED WILD MUSHROOMS GF

GRILLED ASPARAGUS GF Balsamic, Parmesan