



DINNER MENU

RAW

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

SHRIMP & SNOW CRAB COCKTAIL GF
Horseradish, lemon, salsa verde 32

GRILLED OYSTERS ROCKEFELLER
Herb butter, Parmesan, bread crumbs, lemon 19

SEAFOOD CEVICHE GF
Grouper, shrimp, mussels, citrus, tomatoes, jalapeños, avocado, tortilla chips 28

BEEF TARTARE* GF
Chimichurri, Parmesan, lemon, arugula, sea salt, quail egg 28

FRIDAY & SATURDAY NIGHT FEATURES

2LB. BROILED LOBSTER GF
Simple salad, baked potato, grilled asparagus, drawn butter 90

WISCONSIN FISH FRY
Simple salad, beer battered cod filets, hand cut frites, house tartar, lemon 36

KING OR QUEEN CUT PRIME RIB GF
Simple salad, baked potato, grilled asparagus, au jus, sour cream chive butter
King 75 | Queen 70

05.28.26

SMALL PLATES & STARTERS

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

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

CRAB & ARTICHOKE DIP Parmesan, grilled baguette 25

HAND CUT FRITES GF Béarnaise 15

1 LB. PEEL & EAT SHRIMP Old Bay butter, onions, cocktail sauce, grilled sourdough 26

BRISKET BURNT ENDS GF House BBQ sauce, homemade waffle chips 20

1 LB. STEAMED MUSSELS Creamy garlic sauce, smoked bacon, lemon, parsley 23

SALADS

ADD ON: CHICKEN 8, STEAK 12, GRILLED SHRIMP 13

SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes, black olives, croutons, choice of dressing 12

GATHERER SALAD GF Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 22

LONG LAKE CAESAR Shrimp, black olives, artichokes, hearts of palm, tomatoes, red onion, Parmesan, egg, croutons, buttermilk Caesar dressing 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

CRAB LOUIE GF Iceberg lettuce, chives, tarragon, lemon, remoulade, avocado, hard boiled egg, bacon, tomato, celery salad 36

SOUP

SUMMER GAZPACHO GF Avocado, tomato, cucumber, red onion, pickled Fresnos, cilantro crema cup 9 | bowl 12

WALLEYE & WILD RICE CHOWDER Tobasco cup 9 | bowl 12

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

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

SURF

LOBSTER THERMIDOR

1 lb. jumbo crab stuffing, grilled asparagus, lemon, butter 65

HERB CRUSTED WALLEYE

Yukon Gold whipped potatoes, asparagus, house tartar sauce 41

STUFFED WALLEYE

Wild rice & crab, baby carrots, asparagus, cippolini onions, lemon cream 48

SAUTÉED GROUPEL

Black beans, cilantro lime rice, romesco sauce 47

SEARED JUMBO SCALLOPS

Truffle creamed corn, chimichurri, grilled tomato, bacon 52

6 OZ. PRIME FILET MIGNON & SEARED JUMBO SCALLOPS

Truffle creamed corn, asparagus tips, grilled tomato, chimichurri 85

TURF

14 OZ. TOMAHAWK SMOKED PORK CHOP* GF

Apple cider dijon sauce | 45

PRIME FILET MIGNON* GF Creekstone Farms

Béarnaise sauce | 6 oz. 46 | 8 oz. 58

PRIME NY STRIP* GF Creekstone Farms

Béarnaise sauce | 14 oz. 62

OSCAR STYLE ADD ON

Walleye wild rice cake, grilled asparagus, béarnaise 21

SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

LOADED CRAB POTATO GF Bacon four-cheese sauce, scallions 21

OPRAH SPUDS GF Horseradish cream 9 | **COLESLAW** GF 9

ROASTED WILD MUSHROOMS GF 12 | **WHIPPED POTATOES** GF 9

TRUFFLE CREAMED CORN Jalapeño, Parmesan 14

GRILLED ASPARAGUS GF Balsamic, Parmesan 14

SAUTÉED ENGLISH PEAS GF Wild mushrooms 14

CILANTRO LIME RICE & BLACK BEANS GF 12

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

PEPPERONI & BURRATA Ragu, 4 cheese, pesto, fried basil 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 40

STEAK FRITES* GF Creekstone Farms Flat Iron steak, hand cut frites, béarnaise sauce 44

SMOKED BEEF BRISKET GF Hand cut frites, coleslaw, BBQ sauce, grilled sourdough 34

DUCK FRIED RICE Crispy Duck Leg, Jasmine & wild rice, oyster mushrooms, bean sprouts, Thai basil, peas, soft egg 32

PASTA

GLUTEN FREE PENNE +4

CLASSIC BOLOGNESE Beef, veal & pork sauce, Buratta, Rigatoni pasta, Parmesan, breadcrumbs 34

SPAGHETTI NERO Prawns, mussels, tomato concasse, herb butter, white wine, mint, tarragon 38

BOWLS

GRILLED SHRIMP BOWL Poached egg*, kimchi, quinoa, avocado, edamame, sesame seeds, nori, ponzu, cilantro, yum yum sauce 28

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

SANDWICHES

HAND CUT FRITES & 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

LONDON BROIL Shaved flank steak, creamy horseradish, sautéed mushroom, caramelized onions 26

TACOS

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema 20

GRILLED GROUPEL GF Citrus slaw, avocado, cotija, chipotle crema 23

CARNE ASADA GF Caramelized onions, salsa roja, cotija 22

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