



DINNER MENU

FALL 2026

RAW

FRESH OYSTERS* GF

[East & West Coast]

Horseradish, mignonette, cocktail sauce **MKT**

SHRIMP COCKTAIL GF

Horseradish, lemon, cocktail sauce **28**

GRILLED OYSTERS ROCKEFELLER

Herb butter, Parmesan, bread crumbs, lemon **19**

BEEF TARTARE* GF

Chimichurri, Parmesan, lemon, arugula, sea salt, quail egg **28**

OCTOPUS CARPACCIO* GF

Citrus mignonette, eggplant tomato compote, caviar, black salt, toasted pumpernickel **21**

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 **19**

CRAB & ARTICHOKE DIP Parmesan, grilled baguette **25**

HAND CUT FRITES GF Béarnaise **15**

 **POLPETTE JUMBO MEATBALLS** Ragu, Burrata, Parmesan, pesto, grilled bread **24**

 **SAUTÉED BRUSSELS SPROUTS** Kimchi, cotija cheese, ponzu, bonito flakes, togarashi **22**

 **CORN 'RISOTTO'** GF Fresh corn, olive oil, shallots, serrano, wine, cream, Parmesan **18**

 **ROASTED CAULIFLOWER GRATIN** GF Gruyère, truffle oil, Parmesan, shallots, cream **18**

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

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 & MEATBALL** Burrata, Ragu, four cheese blend, pesto, fried basil **23**

TACOS

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

 **BEEF SHORT RIB 'BIRRIA'** GF 4 cheese, cilantro, onions, Birria sauce **23**

 **FRIED WALLEYE** Citrus slaw, avocado, cotija, chipotle crema **23**

SALADS

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

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**

 **HOUSE SMOKED TROUT SALAD** GF Beets, shaved apple, fingerling potatoes, pickled onions, baby greens, white balsamic, pepitas, horseradish cream, poached egg **24**

SOUP

 **FRENCH ONION** Caramelized onion, Gruyère cheese, garlic crouton **bowl 12**

BIRCH'S BLONDE ALE BEER CHEESE Bacon, popcorn **cup 8 | bowl 10**

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

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 fillets, hand cut frites, house tartar, lemon **37**

KING OR QUEEN CUT PRIME RIB GF

Simple salad, baked potato, grilled asparagus, au jus, sour cream chive butter **King 75 | Queen 70**

SURF

STEELHEAD TROUT GF

Lentils, asparagus, mushrooms, sherry cream **38**

HERB CRUSTED WALLEYE

Yukon Gold whipped potatoes, asparagus, house tartar sauce **43**

STUFFED WALLEYE GF

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

SEARED JUMBO SCALLOPS GF

White cheddar grits, asparagus, lardons, lemon brown butter **56**

6 OZ. PRIME FILET MIGNON & GRILLED LOBSTER TAIL GF

Whipped potatoes, asparagus tips, béarnaise **85**

TURF

PAN SEARED VEAL CHOP*

Red wine au jus | **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**

WHIPPED POTATOES GF **9**

WHITE CHEDDAR GRITS **8**

 **SAUTÉED BUTTON MUSHROOMS** GF Shallots, butter, herbs **13**

GRILLED ASPARAGUS GF Balsamic, Parmesan **14**

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 **41**

STEAK FRITES* GF Creekstone Farms Flat Iron steak, hand cut frites, béarnaise sauce **45**

 **SHORT RIBS** GF Mashed potatoes, baby carrots, peas, cipollini onions, horseradish cream **46**

DUCK FRIED RICE Crispy Duck Leg, Jasmine & wild rice, oyster mushrooms, bean sprouts, Thai basil, peas, soft egg **35**

PASTA

GLUTEN FREE PENNE +4

CLASSIC BOLOGNESE Beef, veal & pork sauce, Burrata, Rigatoni pasta, Parmesan, breadcrumbs **36**

 **BLACK SEAFOOD RISOTTO** GF Bay scallops, octopus, shrimp, squid ink, peas, Parmesan **38**

 **SPAGHETTI E POLPETTE** Two jumbo meatballs, Ragu, Parmesan, grilled bread **29**

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**

 **TURKEY WILD RICE BURGER** Lettuce, tomato, Muenster, green goddess **24**

 **CORNED BEEF STACK** Mustard mayo, coleslaw, Muenster, pumpernickel **24**

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