

SMALL PLATES & STARTERS

BIRCH’S SMOKED BUFFALO WINGS
Dry Spice or Nashville Hot
& Roquefort cheese sauce 12

WALLEYE WILD RICE CAKES
Lemon, house tartar sauce & harissa oil 12

RIB SNACK
Smoked pork ribs with house BBQ sauce,
house fries 13

SHRIMP & CRAB ‘LOUIE’
Grilled chilled shrimp, blue crab, avocado,
smokey cocktail sauce & horseradish aioli 23

LOBSTER MAC & CHEESE
Lobster, pancetta & peas 20

ZUCCHINI FRIES
Parmesan & spicy marinara 10

FLATBREAD PIZZA
Lamb sausage, macerated cherries,
red onion, shaved pear, jalapenos, arugula
& goat cheese 15

SAUTÉED CALAMARI
Greek olives, gigante beans, tomatoes,
jalapenos garlic, lemon, white wine &
grilled bread 14

SPICED PEEL & EAT SHRIMP
Old Bay Butter & smoky cocktail sauce 18

FRESH OYSTERS
Served neat with horseradish, mignonette
& cocktail sauce MKT

MINNESOTA FISH BOARD
Smoked & cured seafood, with lavash
crackers, mustards & pickles 16

BIRCH’S BEER CHEESE SOUP
Cup 5 | Bowl 8

SALADS

LOBSTER CHOPPED
Marinated Maine lobster,
soppressata, grilled artichokes,
asparagus, piquillo peppers,
tomatoes, feta, a soft egg & red
wine vinaigrette 17

**BLOOD ORANGE &
BLACKBERRY SALAD**
Baby greens, red onions, toasted
almond granola, manchego cheese,
citrus mascarpone 13

GATHERER SALAD
Mixed greens, quinoa,
goat cheese, red onions,
pistachios, avocado,
green goddess dressing 12

SUPPER CLUB WEDGE
Pear tomatoes, shaved celery,
red onions, hard boiled egg,
crispy lardons, Roquefort
cheese dressing 11

SIMPLE SALAD
Greens, cucumber, pear tomatoes,
red onion, radishes, black olives,
croutons, choice dressing 6

HOUSE SPECIALTIES

**FAMOUS
‘BUCKHORN’
FRIED CHICKEN**
Sriracha honey,
Birch’s slaw, corn,
cheddar biscuit 15



**SMOKED
BABY BACK
RIBS**
Birch’s slaw, grilled corn,
baked potato &
Texas toast 22



**WISCONSIN
FISH FRY**
Beer battered cod,
hand-cut fries,
house tartar,
Birch’s slaw 15



**CLASSIC
BOLOGNESE**
Slow cooked beef, veal & pork
sauce tossed with rigatoni pasta,
parmesan cheese & gremolata
breadcrumbs 18

SANDWICHES

Served with house fries & Birch’s slaw. Substitute side salad 1.50.

BURT’S DOUBLE BURGER
Two angus beef patties, special sauce, lettuce,
tomato & onions on a brioche bun 13

REUBEN - CUBAN
House made corned beef, spicy pickles, mustard,
bacon sauerkraut, Swiss, 1000 Island dressing 14

FOOT LONG BANH MI DOG
Duck pate, pickled vegetables, Saigon aioli 13

BREWHOUSE BURGER
Berkshire bacon, beer braised onions,
Tillamook smoked cheddar, BBQ Aioli 15

TURKEY BURGER
Smoked Gruyere, avocado, onions, tomato confit,
arugula, green goddess aioli, brioche bun 14

TACOS

PORTOBELLO
Poblanos, harissa aioli, cotija 10

GRILLED HALIBUT
Pineapple pico, radish, citrus slaw,
chipotle crema 16

SMOKED BRISKET
Vinegar slaw, charred corn salsa,
BBQ Aioli 12

ADD TO ANY SALAD
Chicken 4.50
Jumbo Shrimp 9
NY Strip Steak 9
Grilled Salmon 7.50

FRIDAY & SATURDAY SUPPER CLUB SPECIAL: ALASKAN KING CRAB & PRIME RIB

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gratuity of 20% automatically added to parties of 8 or more.



LUNCH

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