

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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5.10.2017