



DINNER MENU

RAW

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

JUMBO SHRIMP COCKTAIL* GF
Chilled shrimp, horseradish,
cocktail sauce 25

NEW GRILLED OYSTERS* GF
Bone marrow, Parmesan,
parsley, lemon, garlic butter 18

NEW SHRIMP, SCALLOP
& OCTOPUS CEVICHE* GF
Red onion, jalapeño, cucumber,
avocado, citrus-cilantro
marinade, tortilla chips 26

CHARCUTERIE BOARD

Artisan meats and cheeses,
apple chutney, housemade
pickles, lavash crisps,
candied nuts, fresh fruit 24

LIVE MUSIC

Check Events Calendar
birchsonthelake.com

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

05.29.25

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 18

APPLEWOOD SMOKED WINGS GF Dry spice or Nashville hot,
Roquefort dressing 21

ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant &
zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil,
parsley, grilled pita 17

NEW LOBSTER & CORN DIP Cotija, Parmesan, garlic,
grilled sourdough 24

NEW LAMB MEATBALLS GF Creamy lamb sauce, blistered cherry
tomatoes, red onion, kalamata olives, feta, lemon, pine nuts 23

NEW GREEK FRITES GF Hand-cut fries, olive oil, oregano, crushed
pepper, garlic, feta, tzatziki dipping sauce 16

NEW PEEL & EAT SHRIMP* Old Bay Butter, cocktail sauce, grilled
sourdough 24

NEW GRILLED OCTOPUS* GF Romesco sauce, potatoes, Fresno peppers,
garlic, grilled lemon 24

SALADS

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

SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes,
black olives, croutons, choice of dressing 10

GATHERER SALAD GF Mixed greens, quinoa, goat cheese, red onions,
pistachios, avocado, green goddess dressing 21

SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons,
goldfish crackers, red wine vinaigrette, Roquefort dressing 20

LONG LAKE CAESAR Chopped romaine hearts, black olives, boiled
shrimp, artichokes, hearts of palm, grape tomatoes, red onion, shaved
Parmesan, hard-boiled egg, sourdough croutons, Buttermilk Caesar
vinaigrette 24

NEW TUSCAN CHOPPED GF Iceberg and radicchio, chickpeas,
hard boiled egg, black olives, cherry tomatoes, cucumbers, celery,
red onion, prosciutto, pepperoncini, shredded mozzarella, creamy
lemon vinaigrette 20

NEW LOBSTER FRIED GREEN TOMATO GF Baby spring greens, cucumber,
cherry tomatoes, red onions, Parmesan, creamy remoulade 26

SOUP

NEW GARDEN GAZPACHO Sourdough crisps cup 8 | bowl 10

BLONDE ALE BEER CHEESE Popcorn cup 8 | bowl 11

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

SURF

NEW PATAGONIA SALMON GF

Pea purée, grilled radicchio & fennel, ginger butter 40

BIRCH'S WALLEYE Choice of Herb Crusted or Broiled
Yukon Gold whipped potatoes, asparagus, house tartar sauce 40

NEW CHILEAN SEA BASS GF

Creamed corn, blistered tomatoes, watercress, chimichurri sauce 44

NEW SEARED SCALLOPS GF

Pork belly, sweet and sour bok choy, forbidden rice, nori 44

TURF

18 OZ DRY AGED BONE-IN RIBEYE* GF
Béarnaise sauce | 1855 Black Angus 75

FILET MIGNON* GF Creekstone Farms
Béarnaise sauce | 6 oz. 45 | 8 oz. 56

PRIME NY STRIP* GF Creekstone Farms
Béarnaise sauce | 14 oz. 58

À la carte Broiled Lobster Tail GF 40

NEW Add bone marrow butter 6

OSCAR STYLE ADD ON GF
Lobster, grilled asparagus, béarnaise 21

SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

LOBSTER POTATO GF Bacon four-cheese sauce, scallions 18

WHIPPED POTATOES GF 9 | COLESLAW GF 9

ROASTED WILD MUSHROOMS GF 12 | HANDMADE FRITES GF 10

GRILLED ASPARAGUS GF Balsamic, Parmesan 12

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

FLATBREADS

GLUTEN FREE CRUST +4

TRUFFLE MUSHROOM Roasted garlic cream, Gouda,
mozzarella, fontina, Parmesan, truffle oil 18

BBQ CHICKEN BBQ sauce, roasted corn, spicy Fresno peppers,
red onion, 4 cheese blend, chili lime crema 19

NEW GROUND LAMB Goat cheese, red onions, arugula, shaved
apples, jalapeños, balsamic, Parmesan 23

BOWLS

SEARED SALMON BOWL Poached egg, kimchi, quinoa,
avocado, edamame, sesame seeds, nori, ponzu, cilantro,
yum yum sauce 26

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

HOUSE SPECIALTIES

SIGNATURE 'BUCKHORN' FRIED 1/2 CHICKEN Coleslaw,
mac & cheese, cheddar biscuit, sriracha honey 31

SMOKED BABY BACK RIBS Coleslaw, mac & cheese, grilled
sourdough 38

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 36



STEAK FRITES GF Creekstone Farms Flat Iron steak, hand cut fries,
béarnaise sauce 40

CLASSIC BOLOGNESE GLUTEN FREE PENNE OPTION +4
Beef, veal & pork sauce, Rigatoni pasta, Parmesan, Buratta,
bread crumbs 32

NEW FORAGERS RISOTTO GF Asparagus, corn, mushrooms, truffle,
basil pesto, pine nuts 28

NEW GRILLED TOMAHAWK PORK CHOP GF
Fisher Farms, sautéed potatoes, red cabbage, grilled spring
onions, mustard cream sauce 34

NEW SMOKED HALF BELL & EVANS CHICKEN GF BBQ sauce,
hand cut fries, coleslaw 32

SANDWICHES

HAND CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3.

SMASH BURGER Double burger, white American cheese,
pickles, Kewpie sauce 23

NEW NASHVILLE FRIED CHICKEN Fresh pickles, coleslaw, lemon
aioli, brioche bun 22

LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon
aioli 32

NEW LAMB BURGER Greek salad, whipped feta, tzatziki sauce,
brioche bun 25

NEW CUBAN SANDWICH Kimchee, pork belly, ham, Muenster
cheese, yum yum sauce, Cuban bread 24

TACOS

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

NEW CHILEAN SEA BASS GF Grilled pineapple pico, coconut
crema, cilantro, citrus slaw 23

NEW CRISPY PORK BELLY GF Red cabbage, cilantro, avocado,
salsa verde 22