

**PLEASE
ASK YOUR SERVER
ABOUT OUR
LUNCH & BRUNCH
MENUS**



**Experience our
lower level brewery
where all of our
hand crafted brews
are born**

952.473.7373
WWW.BIRCHSONTHELAKE.COM
1310 W Wayzata Blvd
Long Lake, MN 55356



SMALL PLATES ✕ STARTERS

- WALLEYE WILD RICE CAKES**
Lemon, house tartar sauce & harissa oil 14
- PORTOBELLO TACOS**
Poblanos, harissa aioli, cotija 10
- FLATBREAD PIZZA**
Lamb sausage, macerated cherries, red onion, shaved pear, jalapenos, arugula & goat cheese 15

- ZUCCHINI FRIES**
Parmesan & spicy marinara 10
- SAUTÉED CALAMARI**
Greek olives, gigante beans, tomatoes, jalapenos, garlic, lemon, white wine & grilled bread 15
- SPICED PEEL & EAT SHRIMP**
Old Bay Butter & smoky cocktail sauce 18

- RIB SNACK**
Smoked pork ribs with house BBQ sauce, house fries 14

- MEAT BOARD**
Daily selections of sausages & cured meats, pickled onions, mustard & grilled bread 16

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

RAW

- FRESH OYSTERS**
Served neat with horseradish, mignonette & cocktail sauce MKT
- SHRIMP & CRAB ‘LOUIE’**
Grilled chilled shrimp, blue crab, avocado, smoky cocktail sauce & horseradish aioli 24

BURGER

- THE BOSS BURGER**
Our house ground 1/2 lb burger, shaved truffles, bibb lettuce, heirloom tomato, truffle aioli, foie gras, brioche bun. Served with hand-cut french fries & Birch’s slaw 20
Substitute side salad 1.50

SURF ✕ TURF

- HERB CRUSTED WALLEYE**
Charred asparagus, sweet corn & wild rice hot dish, house tartar sauce 29

- GRILLED SKUNA BAY SALMON**
Rhubarb gastrique, sunchoke puree 32
- PAN SEARED SCALLOPS**
Pea & potato puree, baby carrots, pear tomato vinaigrette 36

- PAN SEARED ALASKAN HALIBUT**
Artichokes, gigante beans & truffle broth 36

- ALL STEAKS SERVED WITH MARROW BUTTER**

- NEW YORK STRIP**
14 oz 42
- FILET MIGNON**
6 oz 36

- 28 OZ BEEF TOMAHAWK CHOP** 65

SIDES

- HOUSE FRIES** 6
- LOBSTER MAC & CHEESE** 21
Lobster, pancetta & peas
- SWEET CORN & WILD RICE HOT DISH** 7

- BIRCH’S SLAW** 5
- SKILLET HASHBROWN & ONION POTATOES** 10
- ROASTED BRUSSELS SPROUTS**
Bacon, balsamic & manchego 10

- WHIPPED IDAHO POTATOES** 7
- GRILLED ASPARAGUS**
Gremolata & lemon oil 10
- HERB ROASTED FOREST MUSHROOMS** 9

HOUSE SPECIALTIES

- SMOKED BABY BACK RIBS**
Birch’s slaw, grilled corn, baked potato & Texas toast 26

- FAMOUS ‘BUCKHORN’ FRIED CHICKEN**
Sriracha honey, Birch’s slaw, grilled corn, cheddar biscuit 22

- CLASSIC BOLOGNESE**
Slow cooked beef, veal & pork sauce tossed with rigatoni pasta, parmesan cheese & gremolata breadcrumbs 21

- SMOKED BRISKET**
Carolina BBQ sauce, Birch’s slaw, grilled corn, baked potato & Texas toast 23

SALADS & SOUP

- LOBSTER CHOPPED**
Marinated Maine lobster, soppressata, grilled artichokes, asparagus, piquillo peppers, feta, a soft egg & red wine vinaigrette 18
- BLOOD ORANGE & BLACKBERRY SALAD**
Baby greens, red onions, toasted almond granola, manchego cheese, citrus mascarpone 14
- GATHERER SALAD**
Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 13

- SIMPLE SALAD**
Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing 7

- SUPPER CLUB WEDGE**
Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing 12

- BIRCH’S BEER CHEESE SOUP**
Cup 5 | Bowl 8

- ADD TO ANY SALAD** [Chicken 4.50 • Jumbo Shrimp 9 • NY Strip Steak 9 • Grilled Salmon 7.50]

FRIDAY & SATURDAY SUPPER CLUB SPECIALS: 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.