

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

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**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

**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

## TURF

**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.