

**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 15

### HOT LOBSTER & ARTICHOKE DIP

Gruyere, Parmesan, served with grilled bread 18

### LITTLENECK CLAMS

Steamed in white wine, butter, tomato confit, garlic & fresh herbs served with grilled bread 18

### GRILLED FOIE GRAS

Apple & cranberry compote, black pepper port reduction, crispy leeks 22

### BBQ DUCK FLATBREAD

Hoisin BBQ glazed, green onions, wild mushrooms, feta, green apple salad 16

### RIB SNACK

Smoked pork ribs with house BBQ sauce, shoestrings 14

### SAUTÉED CALAMARI

Greek olives, gigante beans, tomatoes, jalapeños, garlic, lemon, white wine & grilled bread 16

### ZUCCHINI FRIES

Parmesan & spicy marinara 11

### SPAGHETTI SQUASH TACO

Borracho beans, cotija cheese, pumpkin seed crema 11

### 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

### BEEF CARPACCIO

Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 16

## SURF

### SEARED JUMBO SEA SCALLOPS

Spaghetti squash, pumpkins seeds, brown butter tomato 36

### SKUNA BAY SALMON

Pan-seared, roasted cauliflower mash, port-cranberry reduction 32

### CRISPY ROAST DUCK

Bacon sautéed Swiss chard & dried blueberry ginger sauce 28

### OPEN FACED LOBSTER RAVIOLI

Maine lobster, wild mushrooms, zucchini ribbons & saffron cream 32



## TURF

### CERTIFIED ANGUS STEAKS

SERVED WITH MARROW BUTTER

### FILET MIGNON

6 oz 36

### BONE IN MANHATTAN

12 oz 48

### TOP SIRLOIN

16 oz 32

### BRAISED LAMB SHANK

White cheddar polenta, tomato confit, grilled figs, warm green olive & almond salad 28

### VEAL ‘SINATRA’

Breaded veal chop, parmesan, provolone, Basque tomato sauce on spaghetti 39

## BURGER

### BURT’S DOUBLE BURGER

Two angus beef patties, special sauce, lettuce, tomato & onions on a brioche bun 15

## SIDES

### HOUSE FRIES 6

SWEET CORN & WILD RICE HOT DISH 8

### SWISS CHARD

Garlic & bacon 9

SKILLET HASHBROWN & ONION POTATOES 11

BIRCH’S SLAW 5

### ROASTED BRUSSELS SPROUTS

Bacon, balsamic & Parmesan 11

### WHIPPED IDAHO POTATOES 7

### ROASTED WILD MUSHROOMS

Shallots, garlic & thyme 9

### SPAGHETTI SQUASH

Brown butter, pumpkin seeds & parmesan 8

### WHOLE ROASTED CAULIFLOWER

Rubbed with garlic, mustard & paprika topped with lemon oil & fresh grated parmesan 16

### MAC & CHEESE GRATIN

Pancetta, peas, beer cheese sauce & toasted bread crumbs 14

## HOUSE SPECIALTIES

### FAMOUS ‘BUCKHORN’ FRIED CHICKEN

Collard greens, succotash, cheddar biscuit & sriracha honey 22



### HERB CRUSTED WALLEYE

Broccolini, sweet corn & wild rice hot dish, house tartar sauce 29



### SMOKED BABY BACK RIBS

Collard greens, succotash, Texas toast & Birch’s slaw 28



### CLASSIC BOLOGNESE

Slow cooked beef, veal & pork sauce tossed with rigatoni pasta, parmesan cheese & gremolata breadcrumbs 22

## SALADS & SOUP

### SMOKED PHEASANT

Wild rice, apple, Bibb lettuce, gorgonzola, red onions, candied pecan, maple vinaigrette 16

### SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing 13

### GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 14

### SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing 7

### LOBSTER CHOPPED

Lobster, soppressata, grilled artichokes, piquillo peppers, feta, a soft egg & red wine vinaigrette 21

### BIRCH’S BEER CHEESE SOUP

Cup 5 | Bowl 8

ADD TO  
ANY SALAD

Chicken 5 • Jumbo Shrimp 9 • Grilled Salmon 8 • Top Sirloin 8

## 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.