



Lakeside Dining



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to start

BONELESS WINGS

House breaded breast filets tossed with your choice of sauce: sweet thai chili, bbq, buffalo, general Tsos, blackberry brandy, or mango habanero \$11.50

HUMMUS PLATTER

House made roasted red pepper hummus w/ spinach, kalamata olives, grilled flat bread, fresh veggies, & feta \$12.50

MOZZ STICKS

Crunchy on the outside & gooey on the inside. w/ marinara \$10.50

THREE CHEESE ARTICHOKE DIP

Parmesan, mozzarella, cream cheese, & artichokes. w/ grilled flat bread \$11.50

ONION RINGS

Sweet, thick cut, beer battered, & deep fried \$11.00

WALLEYE WILD RICE CAKES

2 flaky walleye patties w/ chives & wild rice. Sautéed & drizzled with southwest ranch \$13.50

STUFFED DILL PICKLES

Dill pickle spears, dill cream cheese, & pork shoulder bacon wrapped in an egg roll & fried. w/ southwest ranch \$9.50

BALSAMIC BRUSCHETTA

Fresh diced tomatoes, basil, garlic, mozzarella, & red onions. Served on Italian bread & drizzled w/ olive oil & balsamic reduction \$11.50

TRUFFLE FRIES

Light & crispy breaded fries drizzled w/ truffle oil & topped w/ parmesan cheese \$8.00

Pizzas

on a 12" thin crust & baked to perfection

CHEESE

\$11.00

CHICKEN ALFREDO

\$14.00

PEPPERONI

\$12.00

CHICKEN BACON RANCH

\$14.50

ITALIAN STALLION

Meatballs, Capicola Ham, & Pepperoni \$15.00

baskets

w/ fruit, French fries, or house made soup. Sub onion rings or side salad for \$2

WALLEYE FINGERS

Deep fried Red Lake walleye strips w/ tartar \$13.50

CHICKEN STRIPS

5 chicken breast filets deep fried in light & crispy breading \$12.00

WALLEYE TACOS

2 flour tortillas stuffed w/ sautéed walleye, lettuce, tomatoes, Monterey jack, & cilantro ranch dressing \$14.00

to drink

Milk - white or chocolate \$2.50
 Hot cocoa \$2.50
 Juice - orange or apple \$2.50
 Soda (free refills) \$2.50
 Coke, Diet Coke, Sprite, Dr Pepper, Mello Yello, or Barqs Root Beer)
 Iced Tea \$2.50
 Lemonade \$2.50
 Sprechers Soda - 16oz \$4.00
 Orange Dream, Root Beer, or Cream Soda

on the side

French fries \$3.00
 Fresh fruit cup \$3.00
 House salad/spinach salad \$4.00
 Chicken Wild Rice soup - cup \$3.00
 Chicken Wild Rice soup - bowl \$4.00
 Bread basket \$4.00
 Baked potato (after 5pm) \$3.00
 Mashed potatoes (after 5pm) \$3.00
 Fresh Vegetable (after 5pm) \$3.00
 Wild Rice (after 5pm) \$3.00

sweet

CHOCOLATE LAVA CAKE

\$5.00

CARLA'S CHEESECAKE

Add sauce

\$5.00

\$6.00

RHUBARB CREAM CAKE

\$5.00

RED VELVET CHEESECAKE

\$6.00

BREAD PUDDING

w/ whiskey cream sauce \$4.50

CREME BRULEE

\$5.00



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wraps w/ fruit, French fries, or house made soup. Sub onion rings or side salad for \$2

CHICKEN CAESAR

Grilled chicken breast, romaine hearts, diced tomatoes, Caesar dressing, & parmesan cheese \$11.50

substitute proteins
—add \$3.50—

Sirloin Steak, Grilled Shrimp, Fried Walleye, Salmon, or Tuna

ASIAN SESAME CHICKEN

Grilled chicken breast, romaine hearts, cilantro, toasted almonds, sesame seeds, wonton strips, & thai chili sauce \$11.50

TURKEY RANCH CLUB

Romaine hearts, roasted turkey, smoked bacon, diced tomato, Swiss, & ranch dressing \$11.50

BUFFALO CHICKEN

Breaded chicken, spicy buffalo sauce, romaine, diced tomatoes, bacon, & bleu cheese dressing \$11.50

STEAK BITE

Yummy steak bites, romaine hearts, onion, tomatoes, cheddar cheese, & horseradish steak sauce \$12.50

sandwiches

w/ fruit, French fries, or house made soup. Sub onion rings or side salad for \$2

RED LAKE WALLEYE

Deep fried & served on a grilled hoagie w/ lettuce, tomato, & sliced red onion \$13.50

NORTHWOODS STEAK

Shaved prime rib, sautéed peppers, onions, Portobello mushrooms, havarti, & horseradish cream sauce on a hoagie \$13.50

RUTTGER BLT

Fresh melted mozzarella, basil, smoked bacon, lettuce, tomato, & pesto aioli on thick sliced toast \$12.00

GRILLED CHICKEN MELT

Tender chicken breast topped w/ artichoke dip & provolone on a brioche bun \$11.50

CHICKEN SALAD

House made chicken salad w/ toasted almonds & red grapes on toasted cranberry wild rice bread w/ lettuce & tomato \$11.50

TURKEY CLUB

Turkey, Swiss, lettuce, tomato, bacon, deep fried avocado petals, & poblano avocado sauce on thick sliced toast \$13.00

burgers

1/3lb. Hand pattied burger on a brioche bun. w/ fruit, French fries, or house made soup. Sub onion rings or side salad for \$2

BISON WILD RICE

Lean bison meat patty blended w/ wild rice & diced Portobello mushrooms, grilled onions, gorgonzola, & balsamic reduction \$13.50

BBQ BACON

Stittsworth burger, sweet bbq sauce, apple smoked bacon, onion tanglers & American cheese \$12.50

MUSHROOM SWISS

Stittsworth burger topped w/ sauteed Portobello mushrooms & Swiss \$11.50

CHEESEBURGER

Stittsworth burger, choice of cheese, lettuce, tomato, & red onion \$11.25

VEGGIE

Veggie burger, lettuce, tomato, red onion, & roasted garlic mayo \$11.25

DOOBER

Stittsworth burger, creamy peanut butter sauce, jalapenos, apple smoked bacon, & white sharp cheddar cheese \$12.00

BLACK N BLEU

Stittsworth burger, melted bleu cheese crumbles, lettuce, tomato, bacon, onion tanglers, & roasted garlic mayo \$12.00

CHIPOTLE BLACK BEAN

Chipotle black bean burger, lettuce, tomato, red onion, & roasted garlic mayo \$10.50

DIRTY BIRD

Stittsworth burger, topped w/ a fried egg, American cheese, lettuce, tomato, bacon, onion tanglers, & roasted garlic mayo \$12.50

MANGO HABENERO

Stittsworth burger, pepper jack cheese, bacon, onion tanglers, & mango habanero sauce \$12.00

every Friday
ALL YOU CARE TO EAT DEEP
FRIED RED LAKE WALLEYE
\$25

every Saturday
PRIME RIB
\$26





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salads

protein adds

Grilled Chicken	\$3.50
Sirloin Steak	\$4.50
Grilled Shrimp	\$4.50
Fried Walleye	\$5.00
Salmon	\$5.50
Tuna	\$5.50

dressing choices

Buttermilk ranch, bleu cheese, French, Caesar, raspberry vinaigrette, honey mustard, hot bacon vinaigrette, oil & vinegar, thousand island, southwest ranch, balsamic vinaigrette, greek feta vinaigrette, or pesto vinaigrette

TRAIL MIX

Spinach, romaine, sliced apple, toasted walnuts & cashews, red onion, dried cranberries, & feta. w/ raspberry vinaigrette dressing
\$13.50

RUTTGER'S COBB

Romaine, sliced egg, smoked bacon, tomatoes, red onions & gorgonzola. w/ dressing choice
\$12.50

MEDITERRANEAN QUINOA

Black quinoa tossed w/ cucumbers, red onions, tomatoes, kalamata olives, & artichoke hearts. On a bed of greens & topped w/ feta & pine nuts
\$12.50

CAESAR

Romaine, diced tomato, red onion, parmesan, & garlic croutons. w/ Caesar dressing
\$11.00

QUINOA CAPRESE

Tri-color quinoa with tomato, mozzarella, & fresh basil chiffonade. Tossed in basil pesto dressing
\$11.50

pasta

Available all day. w/ garlic bread & choice of house or spinach salad w/ hot bacon dressing

SHRIMP PESTO FETTUCCINE

Shrimp, sun dried tomatoes, red onion, & spinach tossed in a basil pesto cream sauce
\$19.00

WILD MUSHROOM AND KALE

Fresh blend of mushrooms, shallots, & kale. Bow tie pasta tossed in a light cream sauce & drizzled w/ a white truffle oil
\$18.00

SHRIMP SCAMPI

Sautéed shrimp, w/ white wine garlic butter sauce
\$19.00

CHICKEN FETTUCCINE

Chicken breast & fresh garlic tossed in creamy parmesan sauce
\$17.00

TRUFFLE MAC

Pasta tossed in a rich truffle cheese sauce & drizzled w/ white truffle oil
\$20.00

entrees

Available after 5pm. w/ house or spinach salad, seasonal vegetable, & choice of Minnesota harvested wild rice, baked potato, mashed potatoes, French fries, fruit, or soup

ST LOUIS RIBS

Pecan smoked pork ribs w/ house made apple bbq sauce (blackberry brandy & sweet baby ray's also available)
Half rack \$18.00
Full rack \$23.00

8OZ TUNA STEAK

Sesame seed crusted Sashimi grade tuna steak pan seared to order. w/ pickled ginger & wasabi
\$26.00

PARMESAN BAKED SHRIMP

4 jumbo shrimp w/ toasted almonds & parmesan breading
\$26.00

RED LAKE WALLEYE

Lightly breaded in house. Deep fried, pan fried, or oven baked

One filet \$19.00
Two filets \$25.00

8OZ SALMON FILET

Lightly seasoned Norwegian Atlantic salmon filet topped w/ strawberry compote salsa
\$26.00

12OZ. RIBEYE

House cut & broiled to order
\$31.00

8OZ. CENTER CUT SIRLOIN

Chairman's reserve angus beef. Broiled to order
\$23.00

Top your steak

Sautéed mushrooms \$3.00
Sautéed onions \$2.00
Gorgonzola Cheese \$2.00

8OZ. MAHI MAHI

Grilled & topped w/ avocado chile salsa
\$23.00

The history

IN 1898, JOE RUTTGER, A LATE 19TH CENTURY IMMIGRANT FROM GERMANY, BUILT SOME COTTAGES ON THE FARM THAT HE HOMESTEADED IN BAY LAKE, MINNESOTA. FISHERMEN WOULD TAKE THE TRAIN FROM THE TWIN CITIES TO DEERWOOD, MN, WHERE JOE WOULD MEET THEM WITH HIS TEAM OF HORSES AND DRIVE THEM TO HIS FARM ON BAY LAKE. THE FISHING WAS GOOD, THE CABINS WERE CLEAN AND COMFORTABLE, AND THE MEALS COOKED BY HIS JOE'S WIFE, JOSEPHINE, WERE DELICIOUS.

THE FISHERMEN RETURNED YEAR AFTER YEAR TO FISH AND ENJOY THE WONDERFUL HOSPITALITY. THERE WAS NO AIR-CONDITIONING, AND MANY OF THE GUESTS CAME FROM TEXAS, NEBRASKA, OKLAHOMA, AND MISSOURI TO SPEND AN ENTIRE SUMMER IN THE COOL, NORTHERN MINNESOTA WEATHER. JOE BUILT A NEW CABIN ABOUT EVERY YEAR, AND HIS RESORT CONTINUED TO GROW. JOE'S GRANDSON, JACK RUTTGER, AND HIS FAMILY NOW OPERATE RUTTGER'S BAY LAKE LODGE, ONE OF THE OLDEST RESORTS IN MINNESOTA. EVENTUALLY, ALL FOUR OF JOE'S SONS AND SOME OF HIS GRANDSONS HAD THEIR OWN RESORTS FOR A TOTAL OF FIVE RUTTGER RESORTS IN MINNESOTA AND THREE IN FLORIDA.

IN 1913, GEORGE COCHRAN DECIDED THAT HIS PROPERTY ON THE NORTH END OF LAKE BEMIDJI WOULD BE IDEAL TO CONSTRUCT A FEW CABINS. ITS EXCELLENT BEACH, WONDERFUL FISHING, AND SCENIC GRANDEUR COULD PROVE ATTRACTIVE TO VACATIONERS STARTING TO DISCOVER NORTHERN MINNESOTA. HE HAD HIS LUMBERJACKS BUILD THREE LOG CABINS WHICH, TWO YEARS LATER, HAD EXPANDED TO 15 FRAME COTTAGES AND A THREE STORY LODGE. SOME OF THE CABINS GEORGE BUILT IN 1915 STILL STAND TODAY: 1, 2, 9, 10, 11, 12, 15, AND 23. WITH THE LAKE SO HANDY, GEORGE SAW NO NEED FOR BATHROOMS IN EITHER THE LODGE OR THE CABINS!

ON SEPT. 2, 1920, THE MAIN LODGE CAUGHT FIRE AND WAS COMPLETELY DESTROYED. NO ONE WAS HURT, BUT COCHRAN DECIDED TO GET OUT OF THE RESORT BUSINESS. THE PROPERTY WAS SOLD TO A GROUP OF BEMIDJI BUSINESSMEN. THEY FORMED THE BIRCHMONT BEACH HOTEL COMPANY, EXPANDED THE RESORT, AND BUILT A 50- ROOM HOTEL AND CONVENTION HALL. THEY ALSO MODERNIZED THE COTTAGES WITH INDOOR PLUMBING!

THE '20S SAW THE BIRCHMONT BEACH HOTEL PROSPER AND BECOME ONE OF THE FEW FINE RESORTS IN MINNESOTA. IT WAS SO POPULAR FOR GUESTS TO BRING THEIR MAIDS AND CHAUFFEURS, THAT A SPECIAL DINING ROOM WAS SET UP FOR THEM.

AROUND THIS TIME, GOLF BECAME MORE POPULAR, SO A 9-HOLE GOLF COURSE WAS CUT OUT OF THE DENSE PINE FOREST. NINE MORE HOLES WERE CONSTRUCTED, AND THE ENTIRE COURSE WAS WATERED, TO MAKE IT ONE OF THE FINEST IN THE STATE. THE ANNUAL BIRCHMONT INTERNATIONAL GOLF TOURNAMENT GOT ITS START IN THE '20S WHEN A LARGE GROUP OF RESORT GUESTS FROM WINNIPEG CHALLENGED BEMIDJI GOLFERS TO A MATCH. THE TOURNAMENT IS STILL BEING PLAYED THE LAST WEEK OF JULY AT THE BEMIDJI TOWN & COUNTRY CLUB.

THE DEPRESSION OF THE '30S PUT A DAMPER ON TRAVEL AND VACATIONING, BECAUSE VERY FEW PEOPLE HAD DISPENSABLE INCOME. THE BIRCHMONT BEACH HOTEL COMPANY WEATHERED TWO YEARS OF PRACTICALLY NO BUSINESS, THEN WENT BANKRUPT IN 1934. BACK IN BAY LAKE, JOE RUTTGER'S SONS MAX AND ALEX HEARD THAT THE BIRCHMONT BEACH HOTEL IN BEMIDJI WAS FOR SALE, AND IN SEPTEMBER OF 1936 THEY ACQUIRED THE PROPERTY FOR ONLY \$39,000.

IN THE SPRING OF 1937, THE NEW OWNERS OF THE BIRCHMONT, MAX AND ALEX, WERE BUSY WITH THEIR OWN RESORTS, SO THEY SENT MAX'S SON DON, UP TO BEMIDJI. DON, ONLY 21, HAD THE JOB OF RESTORING A RUN-DOWN PROPERTY, REBUILDING A CLIENTELE, AND GETTING THE BUSINESS BACK INTO THE BLACK. IT WAS AN IMMEDIATE SUCCESS. DON EVENTUALLY BOUGHT THE RESORT FROM HIS FATHER AND UNCLE, AND IN 1944, HE MARRIED BEMIDJI NATIVE, LUCILLE FORESTER. THEY HAD TWO CHILDREN, RANDY AND SALLY. SALLY HAS SINCE MOVED TO FLORIDA, BUT RANDY, WHO NOW OWNS THE RESORT, IS THE FIRST OF THE FOURTH GENERATION OF RUTTGRS TO CONTINUE IN THE FAMILY TRADITION.

THE BIRCHMONT HAS SEEN MANY CHANGES OVER THE 70 + YEARS SINCE DON FIRST MOVED TO BEMIDJI. THE RUTTGRS MAINTAINED THE CHARM OF THE GRAND OLD SUMMER RESORT ON THE NORTH SHORE OF LAKE BEMIDJI WHILE MAKING THE CONTINUAL IMPROVEMENTS THAT ARE NECESSARY TO KEEP UP WITH THE CHANGING TIMES. AND NOW KARRIE & MARK NELSON ARE LOOKING FORWARD TO CONTINUING THE LEGACY THAT THE RUTTGER FAMILY HAS BUILT.

ONE THING WILL NEVER CHANGE HOWEVER; THE FRIENDLY HOSPITALITY OF FAMILY OWNERSHIP. YOU WILL FIND PHOTOS OF THE OLD BIRCHMONT HOTEL, BIRCHMONT BEACH HOTEL, AND OF PERSONAGES THAT HAVE STAYED HERE SCATTERED AROUND THE LOBBY.



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