



Lakeside Dining



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to start

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

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

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

SWEET POTATO FRIES \$8.00
Served w/ chipotle pesto aioli sauce

THREE CHEESE ARTICHOKE DIP \$11.50
Parmesan, mozzarella, cream cheese, & artichokes. Served w/ grilled flat bread

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

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

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

STUFFED DILL PICKLES \$10.50
Dill pickle spears, dill cream cheese, & pork shoulder bacon wrapped in an egg roll & fried. Served w/ southwest ranch

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

CHEDDAR FRIES \$10.00
Crispy breaded fries topped w/ mozzarella, smoked cheddar, bacon, tomato, & green onion. Served w/ ranch

lahvosh

on a 15" sesame seed cracker crust smothered in Havarti cheese & baked to perfection

MEDITERRANEAN \$17.00
Grilled artichokes, green olives, kalamata olives, red onion, sundried tomatoes, roasted red peppers, & Havarti cheese on a thin cracker crust drizzled w/ olive oil

HAWAIIAN \$16.00
Grilled chicken, bacon, caramelized onions, pineapple, cheddar cheese, & bbq sauce

BBQ CHICKEN \$15.00
Grilled chicken, red onions, bacon, cheddar cheese, & bbq sauce

BUFFALO CHICKEN \$15.00
Grilled chicken, bacon, tomato, buffalo sauce, & mozzarella cheese

TACO \$16.00
Ground taco beef, green onion, lettuce, tomato, black olives, cilantro, & cheddar cheese. w/ a side of seasoned sour cream & salsa

baskets

served w/ fruit, french fries, or soup. Sub onion rings or side salad for \$2
Sub sweet potato fries or truffle fries for \$4.

WALLEYE FINGERS \$14.00
Deep fried Red Lake walleye strips w/ tartar

CHICKEN STRIPS \$12.00
Chicken breast filets deep fried in light & crispy breading

WALLEYE TACOS \$15.00
2 flour tortillas stuffed w/ sautéed walleye, lettuce, tomatoes, monterey jack, & cilantro ranch dressing

wraps

served w/ fruit, french fries, or soup. Sub onion rings or side salad for \$2.
Sub sweet potato fries or truffle fries for \$4.

CHICKEN CAESAR \$11.50
Grilled chicken breast, romaine hearts, diced tomatoes, caesar dressing, & parmesan cheese
-SUB PROTEIN FOR \$3.50 EACH-
sirloin steak, grilled shrimp, fried walleye, salmon, or tuna

ASIAN SESAME CHICKEN \$12.00
Grilled chicken breast, romaine hearts, cilantro, toasted almonds, sesame seeds, wonton strips, & thai chili sauce

TURKEY RANCH CLUB \$12.00
Romaine hearts, roasted turkey, smoked bacon, diced tomato, swiss, & ranch dressing

BUFFALO CHICKEN \$12.00
Breaded chicken, spicy buffalo sauce, romaine, diced tomatoes, & bacon. Bleu cheese dressing on the side.

STEAK BITE \$12.50
Steak bites, romaine hearts, onion, tomatoes, cheddar cheese, & horseradish steak sauce

VEGGIE \$13.00
Fresh spinach, roasted red pepper hummus, olive tapenade, tomatoes, feta, & pesto dressing



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sandwiches

served w/ fruit, french fries, or soup. Sub onion rings or side salad for \$2.
Sub sweet potato fries or truffle fries for \$4.

RED LAKE WALLEYE \$15.00
Deep fried & served on a grilled hoagie w/ lettuce, tomato, & sliced red onion

SMOKED TURKEY MELT \$13.00
Hot sliced smoked turkey w/ spinach artichoke dip, swiss cheese, bacon, tomato, & caramelized onions on thick sliced toast

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

BUFFALO CHICKEN \$12.50
Grilled chicken breast, mozzarella cheese, lettuce, tomato, bacon, & buffalo sauce on a brioche bun. Bleu cheese dressing on the side

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

NORTHWOODS STEAK \$13.50
Shaved roast beef, sautéed peppers, onions, Portobello mushrooms, havarti, & horseradish cream sauce on a hoagie

burgers

1/3lb. Hand pattied Stittsworth's burger on a brioche bun. w/ fruit, french fries, or soup.
Sub onion rings or side salad for \$2. Sub sweet potato fries or truffle fries for \$4.

BISON WILD RICE* \$13.50
Lean bison meat patty blended w/ wild rice & diced portobello mushrooms, grilled onions, gorgonzola, & balsamic reduction

BBQ BACON* \$12.50
Topped w/ sweet bbq sauce, apple smoked bacon, onion tanglers & American cheese

MUSHROOM SWISS* \$11.50
Topped w/ sautéed Portobello mushrooms & Swiss cheese

CHEESEBURGER* \$11.25
Topped w/ lettuce, tomato, red onion, & choice of cheese

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

DOOBER* \$12.50
Topped w/ creamy peanut butter sauce, jalapeños, apple smoked bacon, & white sharp cheddar cheese

BLACK N BLEU* \$13.00
Topped w/ melted bleu cheese crumbles, lettuce, tomato, bacon, onion tanglers, & roasted garlic mayo

MOZZARELLA* \$13.00
Topped w/ fresh mozzarella, spinach, tomato, basil, & pesto aioli

DIRTY BIRD* \$13.00
Topped w/ a fried egg, american cheese, lettuce, tomato, bacon, onion tanglers, & roasted garlic mayo

MANGO HABANERO* \$12.00
Topped w/pepper jack cheese, bacon, onion tanglers, & mango habanero sauce

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 dressing

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

CAESAR \$12.00
Romaine, diced tomato, red onion, parmesan, & garlic croutons. w/ Caesar dressing

RUTTGER'S COBB \$12.50
Romaine, sliced egg, smoked bacon, tomatoes, & gorgonzola. w/ dressing choice

TACO \$13.00
Romaine, tomato, red onion, black olives, ground taco meat, cheddar cheese, cilantro, & tortilla strips. w/ a side of sour cream, salsa, & southwest ranch

MEDITERRANEAN QUINOA \$13.00
Black quinoa tossed w/ cucumbers, red onions, tomatoes, kalamata olives, & artichoke hearts. On a bed of greens & topped w/ feta & pine nuts

GORGONZOLA STEAK \$15.00
Romaine, sautéed steak, red onion, bacon, tomatoes, & gorgonzola

*consuming these items raw or undercooked may increase your risk of foodborne illness





Lakeside Dining

Available all day.

pasta

Served w/ garlic bread & choice of house or spinach salad w/ hot bacon dressing

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

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

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

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

SPICY CAJUN SHRIMP \$19.00
Sautéed cajun shrimp, sundried tomatoes, red onion, & penne pasta tossed in a spicy cajun cream sauce

CHICKEN BRUSCHETTA \$18.00
Fresh diced tomatoes, basil, garlic, red onion, & bowtie pasta tossed in a light cream sauce

Available after 5pm.

entrees

w/ house or spinach salad, seasonal vegetable, & choice of Minnesota harvested wild rice, baked potato, mashed potatoes, french fries, fruit, or soup

8OZ BLACKENED HALIBUT* \$26.00
Alaskan Halibut, blackened & served w/ a side of clarified garlic butter & lemon wedge

RED LAKE WALLEYE
Lightly breaded in house.
Deep fried, pan fried, or oven baked
One filet \$23.00
Two filets \$29.00

8OZ TUNA STEAK* \$26.00
Sesame seed crusted sashimi grade tuna steak pan seared to order. Served w/ pickled ginger & wasabi

8OZ SALMON FILET* \$26.00
Lightly seasoned Norwegian Atlantic salmon filet topped w/ strawberry compote salsa

TERIYAKI MAHI MAHI* \$24.00
8oz. pan seared mahi mahi topped w/ a teriyaki garlic ginger glaze

BROILED SHRIMP \$26.00
4 jumbo shrimp in clarified garlic butter

12OZ RIBEYE* \$31.00
Stittsworth's cut & broiled to order

8OZ CENTER CUT SIRLOIN* \$23.00
Stittsworth's cut & broiled to order

top your steak
Sautéed mushrooms \$3.00
Sautéed onions \$2.00
Gorgonzola Cheese \$2.00

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to drink

Milk - white or chocolate \$3.00
Hot cocoa \$3.00
Juice - orange or apple \$3.00
Soda \$3.00

Coke, Diet Coke, Sprite, Dr Pepper, Mello Yello, or Barq's Root Beer

Iced Tea \$3.00
Lemonade \$3.00
Sprecher's Soda - 16oz \$4.00
Orange Dream, Root Beer, or Cream Soda

on the side

French fries \$3.00
Fresh fruit cup \$4.00
House salad/spinach salad \$4.00
Chicken Wild Rice soup - cup \$3.50
Chicken Wild Rice soup - bowl \$4.50
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) \$3.50

sweet

CHOCOLATE LAVA CAKE \$5.00

RED VELVET CHEESECAKE \$6.00

CARLA'S CHEESECAKE \$5.00
Add sauce for \$1

BREAD PUDDING \$4.50
w/ whiskey cream sauce

RHUBARB CREAM CAKE \$5.00

CREME BRULEE \$5.00

every friday
All you can to eat
Red Lake Walleye
\$30

every saturday
Prime Rib
\$28

history

THE START

In 1898, Joe Ruttger, a late 19th century immigrant from Germany, built some cottages on the farm that he homesteaded in Bay Lake, Minnesota. Fisherman 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 Joe's wife, Josephine, were delicious.

The fisherman returned year after year to fish and enjoy the wonderful hospitality. There was no air-conditioning, but the guests didn't mind. Many of the guests came from Texas, Nebraska, Oklahoma, and Missouri to spend an entire summer in the cool, Northern Minnesota climate. Joe built a new cabin nearly 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 5 Ruttger's resorts in Minnesota and 3 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. It's excellent beach, wonderful fishing, and scenic grandeur would prove attractive to vacationers starting to discover Northern Minnesota. He had his lumberjacks build 3 log cabins which, two years later, had expanded to 15 frame cottages and a 3 story lodge. Some of the cabins built in 1915 still stand today: 1, 2, 9, 10, 11, 12, 15, and 23.

THE BIRCHMONT BEACH HOTEL COMPANY

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.

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. 9 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 it's start in the '20s when a large group of resort guests from Winnipeg challenged Bemidji golfers to a match. The Birchmont Tournament is still being played the last week of July at the Bemidji Town & Country Club.

HARD TIMES

The Depression of the '30s put a damper on travel and vacationing, because few people had dispensable income. The Birchmont Beach Hotel Company weathered 2 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.

RUTTGER OWNERSHIP

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 2 children, Randy and Sally. Sally moved to Florida, but Randy ran the Bemidji resort, as the first of the 4th generation of Ruttger's to continue in the family tradition.

The Birchmont has seen many changes over the 80+ years since Don first moved to Bemidji. The Ruttger family maintained the charm of the grand old summer resort on Lake Bemidji from 1936 to 2018.

NELSON OWNERSHIP

In February of 2018, Mark & Karrie Nelson purchased the property. Mark & Karrie are looking forward to continuing the legacy that the Cochran & Ruttger families have built.

"We understand that we are just the new guardians of this iconic resort, it really belongs to all of you."

One thing will never change, the friendly hospitality of family ownership.

Photos of the Old Birchmont Hotel, Birchmont Beach Hotel, and Ruttger's Birchmont Lodge are scattered around the resort. For more historic information, please inquire at the Front Desk.



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