



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, bourbon, blackberry brandy, or mango habanero

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

SPINACH 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, olive tapenade, & feta. w/ grilled flat bread & fresh veggies

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

CHILI FRIES \$10.00
Crispy breaded fries topped w/ house made chili, cheddar cheese, tomatoes, green onion, and seasoned sour cream

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

BEEF TENDERLOIN TIPS \$14.00
Tender house cut beef tips w/ garlic toast

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

lahvosh

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

MEDITERRANEAN \$18.00
Grilled artichokes, green olives, kalamata olives, red onion, sundried tomatoes, & roasted red peppers

CHICKEN BACON RANCH \$17.00
Grilled chicken, bacon, diced tomatoes, green onions, & alfredo ranch sauce

BBQ CHICKEN \$16.00
Grilled chicken, red onions, bacon, cheddar cheese, & bbq sauce

HAWAIIAN \$17.00
Grilled chicken, bacon, caramelized onions, pineapple, cheddar cheese, & bbq sauce

BUFFALO CHICKEN \$16.00
Grilled chicken, bacon, tomato, buffalo sauce, & mozzarella cheese

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 \$14.50
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

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, or salmon

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

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

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

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

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

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

PATTY MELT \$12.00
Grilled Stittsworth patty, & fried onions w/ Swiss & American cheese on marble rye bread

TURKEY SWISS \$12.00
Hot sliced turkey, melted Swiss, applewood smoked bacon, lettuce, tomato, & honey mustard on a pretzel bun

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

REUBEN \$12.00
Corned beef, sauerkraut, Russian dressing, & Swiss cheese on marble rye bread

burgers

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

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

DOOBER* \$12.50
Creamy peanut butter sauce, jalapeños, apple smoked bacon, & white sharp cheddar cheese

DIRTY BIRD* \$13.00
Fried egg, american cheese, lettuce, tomato, bacon, onion tanglers, & roasted garlic mayo

BBQ BACON* \$12.50
Sweet bbq sauce, apple smoked bacon, onion tanglers & American cheese

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

CHILI* \$13.00
House made chili, cheddar cheese, seasoned sour cream, & green onions

MUSHROOM SWISS* \$11.50
Sautéed Portobello mushrooms & Swiss cheese

BEER CHEESE* \$13.00
House made beer cheese sauce and bacon crumbles on a pretzel bun

CHEESEBURGER* \$11.25
Lettuce, tomato, red onion, & cheese

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

salads

protein adds

Grilled Chicken*—\$3.50 Sirloin Steak*—\$4.50
Grilled Shrimp—\$4.50 Fried Walleye—\$5.00
Salmon—\$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

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

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

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

ASIAN CHICKEN \$15.00
Romaine, grilled chicken, mandarin oranges, purple cabbage, cashews, green onion, & pickled ginger. w/ thai chili dressing

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

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

LOBSTER GNOCCHI \$30.00
House made gnocchi & tender lobster claw meat in creamy parmesan sauce. Garnished w/ truffle oil

SHRIMP SCAMPI \$19.00
Fettuccine, sautéed shrimp, w/ white wine garlic butter sauce

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

LOBSTER MAC \$26.00
Tender lobster claw meat in creamy cheese sauce. Topped w/ bacon, diced tomato, & green onion

Available after 4pm.

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

entrees

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

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

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

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

BEEF SHORT RIBS* \$26.00
Slow cooked, bone in, tender & juicy. Served over mashed potatoes

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

FILET MIGNON* \$32.00
House cut 6oz tenderloin wrapped in applewood smoked bacon

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

TOP YOUR STEAK
Sautéed mushrooms \$3.00
Sautéed onions \$2.00
Gorgonzola Cheese \$2.00

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sweet

CHOCOLATE LAVA CAKE \$5.00
APPLE CRISP \$5.00
CHEESECAKE \$5.00
Add sauce for \$1
BREAD PUDDING \$4.50
w/ whiskey cream sauce
SEASONAL PIE \$5.00
CRÈME BRÛLÉE \$5.00

on the side

French fries \$3.50
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
Chili - cup \$4.00
Chili - bowl \$5.00
Bread basket \$4.00
Baked potato (after 4pm) \$3.00
Mashed potatoes (after 4pm) \$3.00
Fresh vegetable (after 4pm) \$3.00
Wild rice (after 4pm) \$3.50

every friday

All you can to eat
Red Lake Walleye
\$30

every saturday

Prime Rib
\$28



red

GLASSBOTTLE

<i>PINOT NOIR</i>			
Bogle, California	7	20	
Shooting Star, California	9	27	
Montinore, Willamette Valley, OR	11	35	

<i>CABERNET SAUVIGNON</i>			
Milbrandt, Washington	6		
Los Vascos, Chile	8	22	
Freakshow, Michael David	10	30	
Katherine Goldschmidt, California	12	36	

<i>MERLOT</i>			
Bogle, California	8	24	
Milbrandt, Washington	8	24	

<i>ZINFANDEL</i>			
Shooting Star, California	9	27	
Steele, Catfish, California	11	35	

<i>BLENDS & OTHER REDS</i>			
Montepulciano d'Abruzzo, Italy	10	28	
Bousquet Malbec, Argentina	6		
Maïpe Malbec, Argentina	8	24	
Petraio Sangiovese, Italy	8	22	
Freakshow, Michael David	10	30	
Lafage Tessellae, GSM, France	9	27	
Palagio Dance Chianti, Tuscany	12	36	

private cellar

BOTTLE

<i>PINOT NOIR</i>		
Andrea Formilla Fendi, Umbria Italy	2014	274

<i>CABERNET SAUVIGNON</i>		
Barnett Vineyards, Rattlesnake Estate	2015	240

<i>CABERNET FRANC</i>		
Barnett Vineyards, Spring Mount. Dist	2015	225

<i>MERLOT</i>		
Tua Rita, Redigaffi, Tuscany, Italy	2015	611

<i>BLENDS</i>		
Montepulciano, Kurni, Marche, Italy	2015	230
Sangiovese, Tili, Rosso Assisi, Italy	1997	272
Sangiovese/Merlot Blend, Nadel, Italy	2013	270
Sassicaï, Italian Red	2014	427
Sacreterre, Tili, Umbria, Italy	2004	612

<i>CHARDONNAY</i>		
Barnett Vineyards, Sangiacomo Vineyard, Carneros	2016	105

Happy Hour
 EVERY DAY
 3pm - 6pm
 \$2 off Draft Beer, House Wine, & Rail Liquor

white

GLASSBOTTLE

<i>CHARDONNAY</i>			
Bogle, California	7	22	
Wente Morning Fog, California	9	28	
Maddelena, California	9	27	

<i>SAUVIGNON BLANC</i>			
Boulder Bank, Marlborough, NZ	10	29	
Pikorua, Marlborough, NZ	8	25	
Sanama, Chile	6	17	

<i>PINOT BLANC</i>			
Wolfberger Vin d' Alsace, France	10	28	

<i>PINOT GRIGIO</i>			
Milbrandt, Washington	6		
Cavazza, Italy	7	19	

<i>RIESLING</i>			
Milbrandt, Washington	6	17	

<i>MOSCATO</i>			
Smoking Loon, California	6	17	

<i>BLUSH</i>			
Rosé, Milbrandt, Washington	6		
Rosé, Herencia, Altes, Spain	8	24	
White Zinfandel, Forestville, CA	6	18	

<i>BLENDS & OTHER WHITES</i>			
Côte Est, France	8	24	

bubbles

187ML 750ML

<i>SPARKLING</i>			
Prima Perla Prosecco, Italy	8	24	
Bousquet Brut Rosé, Argentina		22	
Jaume Serra Cristalino Brut, Spain	8	24	

only in the Cove
 EVERY DAY
 3pm - 6pm
 1/2 price select appetizers!

Martini Monday
 Signature Martinis
 \$5

Tequila Tuesday
 \$4 Margaritas
 José All Day

Wine Wednesday
 Half Price Bottles of Wine

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 in 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 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.