



Lakeside Dining

to start

BONELESS WINGS \$13.00
House breaded boneless wings.
Tossed with choice of sauce: thai
chili, bbq, buffalo, bourbon,
blackberry brandy, mango habanero

CALAMARI FRIES \$12.50
Lightly breaded, deep fried squid.
Served with our house made cocktail
& southwest ranch

HUMMUS PLATTER  \$13.00
House made roasted red pepper
hummus, spinach, olive tapenade &
feta. Served with grilled flat bread &
fresh veggies

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

MOZZ STICKS \$11.00
Crunchy on the outside & gooey on
the inside. Served with house
marinara

SPINACH ARTICHOKE DIP \$11.50
Served with grilled flat bread

STUFFED DILL PICKLES \$12.00
Dill pickles, cream cheese & pork
shoulder bacon wrapped in an egg
roll. Served with southwest ranch

BREAD BASKET \$9.00
House baked rolls tossed in
parmesan garlic butter

TRUFFLE FRIES \$9.00
Finished with truffle oil & parmesan

BALSAMIC BRUSCHETTA \$12.00
Served on Italian bread, drizzled with
olive oil & balsamic reduction

lahvosh

MEDITERRANEAN \$19.00
Grilled artichoke, green olive,
kalamata olive, red onion, sundried
tomato & roasted red pepper

CHICKEN BACON RANCH \$18.00
Grilled chicken, bacon, tomato,
green onion & ranch

HAWAIIAN \$18.00
Grilled chicken, bacon, caramelized
onion, pineapple, cheddar & bbq

BRUSCHETTA \$18.00
Fresh tomato, basil, garlic, red onion,
olive oil, fresh mozzarella & balsamic
reduction

BUFFALO CHICKEN \$18.00
Grilled chicken, bacon, tomato,
house buffalo & mozzarella

TACO \$18.00
Ground beef, green onion, lettuce,
tomato, black olive, cilantro &
cheddar. Served with sour cream &
salsa

baskets

WALLEYE FINGERS \$14.50
Deep fried Red Lake walleye strips
served with our house tartar

DEEP FRIED SHRIMP \$14.00
Hand breaded shrimp, fried &
served with house cocktail sauce

WALLEYE TACOS \$15.00
Two tacos stuffed with sautéed
walleye, lettuce, tomato, monterey
jack & cilantro ranch

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

POUTINE \$15.00
Fries covered in sausage gravy and
cheese curds

wraps

CHICKEN CAESAR \$13.00
Grilled chicken, mixed greens,
tomato, caesar dressing & parmesan
-Sub grilled shrimp \$5.50, fried
walleye \$5.00, or salmon for \$6.50 -

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

ASIAN SESAME CHICKEN \$13.50
Grilled chicken, mixed greens,
cilantro, toasted almond, sesame
seeds, wonton strips & thai chili


TURKEY RANCH CLUB \$13.00
Mixed greens, roasted turkey, bacon,
tomato, swiss & ranch

BUFFALO CHICKEN \$13.00
Grilled chicken, house buffalo, mixed
greens, tomato & bacon

TACO \$13.00
Mixed greens, ground beef, green
onion, tomato, black olive, cilantro,
& cheddar. Served with sour cream
& salsa

Baskets, wraps, sandwiches and burgers are served with fries, fruit, coleslaw or soup
Sub onion rings, side salad or spinach salad for \$2
Sub sweet potato fries or truffle fries for \$4

—Extra Plate Fee - \$8.00—
—Cakeage Fee - \$15.00—
—Corkage Fee - \$15.00—

 Symbol indicates these items are available to be prepared gluten free upon request.
Additional charges may apply.

sandwiches

RED LAKE WALLEYE \$16.00

Deep fried & served on a grilled hoagie with lettuce, tomato & red onion

REUBEN (GF) \$13.00

Corned beef, sauerkraut, house russian sauce & swiss on marble rye

RUTTGER'S BLT (GF) \$13.00

Melted mozzarella, basil, bacon, lettuce & tomato. Finished with our pesto aioli

CHICKEN SALAD (GF) \$13.00

House made chicken salad, toasted almonds, red grapes, lettuce & tomato on toasted cranberry wild rice bread

NORTHWOODS STEAK (GF) \$14.50

Shaved roast beef, sautéed peppers, onion, portobello mushroom, swiss & horseradish cream

EGG SALAD (GF) \$11.00

House made egg salad with lettuce & tomato on a croissant

TURKEY SWISS (GF) \$13.00

Sliced turkey, melted swiss, bacon, lettuce, tomato & honey mustard on a pretzel bun

PATTY MELT* (GF) \$15.00

Fried onion, swiss & american cheese on marble rye

Baskets, wraps, sandwiches and burgers are served with fries, fruit, coleslaw or soup.
Sub onion rings, side salad or spinach salad for \$2
Sub sweet potato fries or truffle fries for \$4.

burgers

BISON WILD RICE* (GF) \$15.50

Diced portobello mushroom, grilled onion, gorgonzola & balsamic reduction

BBQ BACON* (GF) \$16.00

Sweet bbq, bacon, onion tanglers & cheese

MUSHROOM SWISS* (GF) \$14.50

Sautéed portobello mushroom & swiss. Finished with truffle oil

SALMON* \$17.00

House made salmon burger, fresh avocado, sprouts, cucumber, lettuce, tomato & onion finished with southwest ranch

BLACK N BLEU* (GF) \$16.00

Melted bleu crumbles, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

DOOBER* (GF) \$16.00

House peanut butter sauce, jalapeño, bacon & sharp white cheddar

DIRTY BIRD* (GF) \$16.00

Fried egg, cheese, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

CHEESEBURGER* (GF) \$14.25

Keep it simple: lettuce, tomato, red onion & cheese

BEYOND BURGER (GF) \$14.00

Lettuce, tomato, red onion & roasted garlic mayo

salads

protein

Grilled Chicken— 4 Salmon*— 6.5
Grilled Shrimp— 5.5 Fried Walleye— 5

dressing

House ranch, house bleu, french, caesar, raspberry vinaigrette, hot bacon vinaigrette, 1000, balsamic vinaigrette, greek feta vinaigrette

TRAIL MIX (GF) \$16.00

Spinach, mixed greens, sliced apple, toasted walnuts, cashews, red onion, dried cranberries & feta. Served with raspberry vinaigrette

MEDITERRANEAN QUINOA \$15.00

Black quinoa tossed with cucumber, red onion, tomato, kalamata olives & artichoke hearts. Served on a bed of greens & finished with feta (GF)

ASIAN CHICKEN (GF) \$15.00

Mixed greens, grilled chicken, mandarin orange, purple cabbage, cashews, green onion & pickled ginger. Served with thai chili

CAESAR (GF) \$13.50

Mixed greens, tomato, red onion, parmesan & garlic croutons

RUTTGER'S COBB (GF) \$14.00

Mixed greens, egg, bacon, tomato & gorgonzola

TACO (GF) \$14.50

Mixed greens, tomato, red onion, black olive, ground taco meat, cheddar cheese, cilantro & tortilla strips. Sour cream, salsa & southwest ranch on the side.

—Extra Plate Fee - \$8.00—

—Cakeage Fee - \$15.00—

—Corkage Fee - \$15.00—

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

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Lakeside Dining

pasta

Grilled Chicken—4 ^{protein} Grilled Shrimp—5.5

MEDITERRANEAN \$20.00
Sautéed artichokes, red onion, kalamata olive, green olive, roasted red peppers & garlic in olive oil over a bed of penne

BASIL ALMOND PESTO \$20.00
House made pesto cream sauce, sun dried tomato, red onion, spinach, garlic & toasted almonds over a bed of penne

SPICY CAJUN SHRIMP \$21.00
Sautéed cajun shrimp, sundried tomato & red onion tossed in our spicy cajun cream sauce

CHICKEN FETTUCCINE \$20.00
Chicken breast & fresh garlic tossed in our creamy parmesan alfredo sauce

SHRIMP SCAMPI \$21.00
Fettuccine & sautéed shrimp tossed in a white wine garlic butter sauce

CHICKEN BRUSCHETTA \$20.00
Chicken, fresh tomato, basil, garlic & red onion in a cream sauce and served over a bed of penne

Available all day. Served with garlic bread & choice of soup, house salad or spinach salad

entrees

RED LAKE WALLEYE ^{GF}
Locally sourced walleye
Served deep fried, pan fried or oven baked

JUMBO SHRIMP ^{GF} \$28.00
Broiled in clarified garlic butter or beer battered & deep fried

BIRCHMONT CLASSIC* ^{GF} \$33.00
Two bacon wrapped jumbo shrimp & house cut 7oz sirloin broiled to order

One filet \$26.00
Two filet \$32.00

SESAME AHI* ^{GF} \$28.00
Sesame crusted Ahi Tuna, house soy ginger lime sauce & pickled ginger served over a bed of greens

7OZ SIRLOIN* ^{GF} \$28.00
House cut & broiled to order

8OZ SALMON FILET* ^{GF} \$27.00
Wild Norwegian Atlantic salmon topped with our sesame mandarin ginger glaze

MAHI MAHI* ^{GF} \$27.00
Blackened Mahi Mahi finished with cucumber wasabi sauce

FINISH YOUR STEAK
Sautéed Mushrooms \$3.00
Sautéed Onions \$2.00
Gorgonzola \$2.00
Truffle, Parsley & Parm \$4.00

Available after 4pm. Served with seasonal veg, choice of soup, house salad, spinach salad, fruit or coleslaw & choice of locally sourced wild rice, baked potato or mashed potatoes

—Extra Plate Fee - \$8.00—
—Cokeage Fee - \$15.00—
—Corkage Fee - \$15.00—

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Dessert



CHOCOLATE LAVA CAKE \$6.00
CHEESECAKE \$5.00
BREAD PUDDING \$5.00
CRÈME BRÛLÉE \$5.00
CHOCOLATE TORTE \$7.00
CHOCOLATE TORTE ^{GF} \$8.00



Every Friday
All you can eat
Red Lake Walleye
\$33

Every Saturday
Prime Rib
\$33