



## 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

**HUMMUS PLATTER** **(GF)** \$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

### 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

### baskets

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

**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

### 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 -

**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

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

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

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

—We are unable to split checks for groups of 8 or more—  
—Corkage Fee - \$15.00—  
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**(GF)** 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

**TURKEY SWISS** (GF) \$13.00  
Sliced turkey, melted swiss, bacon, lettuce, tomato & honey mustard on a pretzel bun

**RACHEL\*** (GF) \$13.00  
Sliced turkey, sauerkraut, house russian sauce & swiss on marble rye

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Sub onion rings or side 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

**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

**TRAIL MIX** (GF) \$16.00  
Spinach, mixed greens, sliced apple, toasted walnuts, cashews, red onion, dried cranberries & feta. Served with raspberry vinaigrette

**CAESAR** (GF) \$13.50  
Mixed greens, tomato, red onion, parmesan & garlic croutons

**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)

**RUTTGER'S COBB** (GF) \$14.00  
Mixed greens, egg, bacon, tomato & gorgonzola

### dressing

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

**ASIAN CHICKEN** (GF) \$15.00  
Mixed greens, grilled chicken, mandarin orange, purple cabbage, cashews, green onion & pickled ginger. Served with thai chili

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

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*protein*

## pasta

Grilled Chicken— 4    Grilled Shrimp— 5.5

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

**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

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

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

## entrees

**RED LAKE WALLEYE** **(GF)**  
Locally sourced walleye  
Served deep fried or oven baked  
One filet    \$26.00  
Two filet    \$32.00

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

**JUMBO SHRIMP** **(GF)**    \$28.00  
Broiled in clarified garlic butter or beer battered & deep fried

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

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

**7OZ SIRLOIN\*** **(GF)**    \$28.00  
House cut & broiled to order

**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, fruit or coleslaw & choice of locally sourced wild rice, baked potato or mashed potatoes

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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