

to start

WINGS \$14
Bone-in or house breaded boneless wings. Tossed with choice of: thai chili, bbq, buffalo, blackberry brandy, mango habanero, sriracha honey

WALLEYE CAKES \$14
Blended with wild rice, sautéed & finished with southwest ranch

HUMMUS PLATTER ^{GF} \$13
House made roasted red pepper hummus, spinach, olive tapenade & feta. Served with grilled flat bread & fresh veggies

MOZZ STICKS \$11
Crunchy on the outside & gooey on the inside. Served with marinara

SPINACH ARTICHOKE DIP \$12
Served with grilled flat bread

STUFFED DILL PICKLES \$12
Dill pickles, cream cheese & pork shoulder bacon wrapped in an egg roll. Served with southwest ranch

BREAD BASKET \$9
House baked rolls tossed in parmesan garlic butter

TRUFFLE FRIES \$9
Finished with truffle oil & parmesan

lahvosh

MEDITERRANEAN \$19
Grilled artichoke, green olive, kalamata olive, red onion, sundried tomato, roasted red pepper & feta

CHICKEN BACON RANCH \$18
Grilled chicken, bacon, tomato, green onion, ranch & parmesan

HAWAIIAN \$18
Grilled chicken, bacon, caramelized onion, pineapple, cheddar & bbq

CURRY \$19
Roasted cauliflower, peppers, onion & tzatziki sauce

BUFFALO CHICKEN \$18
Grilled chicken, bacon, tomato, house buffalo & mozzarella

baskets

WALLEYE FINGERS \$15
Deep fried Red Lake walleye strips served with house tartar

SEAFOOD \$13
Deep fried shrimp & calamari fries. Served with house cocktail

WALLEYE TACOS \$15
Two tacos stuffed with sautéed walleye, lettuce, tomato, monterey jack & cilantro ranch

CURRY CHICKEN PITA \$14
Chicken, roasted cauliflower, peppers, lettuce, tomato, onion & tzatziki sauce

CHICKEN STRIPS \$12
Chicken breast filets deep fried in light & crispy breading

wraps

CHICKEN CAESAR \$13
Grilled chicken, mixed greens, tomato, caesar dressing & parmesan
-Sub grilled shrimp \$5.50, fried walleye \$5.00, or salmon for \$6.50 -

VEGGIE \$13
Fresh spinach, roasted red pepper hummus, olive tapenade, diced tomato, feta & pesto dressing

ASIAN SESAME CHICKEN \$13
Grilled chicken, mixed greens, cilantro, toasted almond, sesame seeds, wonton strips & thai chili

TURKEY RANCH CLUB \$13
Mixed greens, roasted turkey, bacon, tomato, swiss & ranch

BUFFALO CHICKEN \$13
Grilled chicken, house buffalo, mixed greens, tomato & bacon

Baskets, wraps, sandwiches and burgers are served with fries or soup
Sub 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—
—Cokeage Fee - \$15—
—Corkage Fee - \$15—

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

sandwiches

RED LAKE WALLEYE \$16
Deep fried & served on a grilled hoagie with lettuce, tomato & red onion

REUBEN (GF) \$13
Corned beef, sauerkraut, house russian sauce & swiss on marble rye -sub turkey if you like-

RUTTGER'S BLT (GF) \$13
Melted mozzarella, basil, bacon, lettuce & tomato. Finished with house pesto aioli

CHICKEN SALAD (GF) \$13
House made chicken salad, toasted almonds, red grapes, lettuce & tomato on toasted cranberry wild rice bread

NORTHWOODS STEAK (GF) \$15
Shaved roast beef, sautéed peppers, onion, portobello mushroom, swiss & horseradish cream

TURKEY SWISS (GF) \$13
Sliced turkey, melted swiss, bacon, lettuce, tomato & honey mustard on a pretzel bun

CUBAN (GF) \$15
Slow cooked pork, ham, swiss, house pickles & dijon aioli

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

burgers

BISON WILD RICE* (GF) \$18
Locally sourced bison mixed with wild rice & portobello mushroom. Topped with grilled onion, gorgonzola & finished with balsamic reduction

BBQ BACON* (GF) \$16
Sweet bbq, bacon, onion tanglers & cheese

MUSHROOM SWISS* (GF) \$15
Sautéed portobello mushroom & swiss. Finished with truffle oil

SALMON* \$17
House made salmon burger, fresh avocado, sprouts, cucumber, lettuce, tomato & onion. Finished with southwest ranch

BLACK N BLEU* (GF) \$16
Melted bleu crumbles, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

SRIRACHA* (GF) \$16
Feta, cheddar, bacon, house pickle, lettuce, tomato & sriracha mayo on a pretzel bun

DIRTY BIRD* (GF) \$16
Fried egg, cheese, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

CHEESEBURGER* (GF) \$14
Keep it simple: lettuce, tomato, red onion & cheese

BEYOND BURGER™ (GF) \$14
Plant-based. Non-GMO. 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
Spinach, mixed greens, sliced apple, toasted walnuts, cashews, red onion, dried cranberries & feta. Served with raspberry vinaigrette

CAESAR (GF) \$14
Mixed greens, tomato, red onion, parmesan & garlic croutons

RUTTGER'S COBB (GF) \$14
Mixed greens, egg, bacon, tomato & gorgonzola

dressing

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

ASIAN CHICKEN (GF) \$15
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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Lakeside Dining

pasta

Grilled Chicken—4 *protein* Grilled Shrimp—5.5

CHICKEN FETTUCCINE \$20
Chicken breast & fresh garlic tossed in our creamy parmesan alfredo sauce

BASIL ALMOND PESTO \$20
House made pesto cream sauce, sun dried tomato, red onion, spinach, garlic & toasted almonds over a bed of penne

SPICY CAJUN SHRIMP \$21
Sautéed cajun shrimp, sundried tomato & red onion tossed in our spicy cajun cream sauce

BUFFALO CHICKEN MAC \$21
Penne, bacon & our creamy three cheese blend. Topped with buffalo chicken, diced tomato & chives

SHORT RIB STROGANOFF \$23
Fettuccine, mushrooms & short ribs

SQUASH FARFALLE \$20
Spinach, onion, sun dried tomatoes & parmesan in a squash cream 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
Two filet \$32

JUMBO SHRIMP **GF** \$28
Broiled in clarified garlic butter or beer battered & deep fried

7OZ SIRLOIN* **GF** \$28
House cut & broiled to order with café de paris butter

8OZ SALMON FILET* **GF** \$27
Wild Norwegian Atlantic salmon topped with our strawberry salsa

BEEF SHORT RIBS* \$28
Beer braised with a rosemary demi-glace served over mashed potatoes

FINISH YOUR STEAK
Sautéed Mushrooms \$3
Sautéed Onions \$2
Gorgonzola \$2
Truffle, Parsley & Parm \$4

BIRCHMONT CLASSIC* **GF** \$33
Two bacon wrapped jumbo shrimp & house cut 7oz sirloin broiled to order

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

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Dessert



CHOCOLATE LAVA CAKE \$6
CHEESECAKE \$7
BREAD PUDDING \$6
CRÈME BRÛLÉE \$6
CHOCOLATE TORTE \$7
CHOCOLATE TORTE **GF** \$8
BUDINO \$6



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

Every Saturday
Prime Rib
\$33