

entree

- Broasted Chicken 13
creamy cole slaw,
hand cut sweet potato fries
**Covey Run Sauvignon Blanc, Washington*
- Pan Roasted Chicken Breast 15
kiln dried cranberry vegetable medley,
roasted three potato hash, sage scented chicken jus
**Montevina Pinot Grigio, California*
- Indiana Maple Leaf Farm Duck 20
mission fig polenta cake, baby spinach,
dried cherry port sauce
**Beringer Founders' Estate Chardonnay, California*
- Bourbon Glazed
Organic Pork Tenderloin 19
wisconsin white cheddar cheese grits,
grilled asparagus, bourbon demi
**Robert Mondavi Private Selections Pinot Noir,
Central Coast, California*
- Char-Grilled Cowboy Rib Eye 29
steamed broccolini, grilled portabello mushroom,
crispy onions, red wine demi
**Red Diamond Shiraz, Columbia Valley, Washington*
- Wisconsin Blue Cheese Crusted
Filet Mignon 30
grilled asparagus, whipped potatoes,
red wine veal jus
**Cellar No. 8 Cabernet Sauvignon, North Coast, California*
- Meatloaf Tower 15
ground beef, veal, pork, crispy haystack
onions, yukon gold mash, roasted tomato glaze
**14 Hands Merlot, Columbia Valley, Washington*
- Yankee Pot Roast 18
braised carrots, celery, onions,
yukon gold potatoes, red wine sauce
**Two-Tone Cabernet Sauvignon 2005, Napa, California*
- Smokey BBQ Ribs 14/20
jalapeno corn bread, sweet potato fries,
horseradish coleslaw
**Covey Run Sauvignon Blanc, Washington*
- Chervil Crusted Wisconsin
Northern Pike 19
Mac 'n' Locally Farmed Cheese,
Sautéed Green Beans
**Chateau St. Michelle Riesling, Columbia Valley, Washington*
- Cedar Planked Maple Salmon 20
maple rosemary garlic glaze,
smoked pepper bacon wild rice pilaf,
steamed broccoli, baby carrots,
**Beringer Founders' Estate Chardonnay, California*
- Rock Shrimp Scampi Linguini 16
garlic lemon butter sauce,
sun-dried tomato, arugula
**Geysers Peak Sauvignon Blanc, California*
- Mushroom Ravioli 11
crispy shiitake mushrooms, brown butter cream,
chives, shaved grana padano
**Montevina Pinot Grigio, California*
- Birch River Mac N' Cheese 10
cavatappi noodles, wisconsin mild & sharp cheddar
cheeses, toasted brioche crumb
**Sycamore Lane Cellars Chardonnay, California*

sides

- Hand Cut Fries
Sautéed Spinach
Horseradish Coleslaw
Yukon Gold Mashed Potatoes
Sweet Potato Mash
- Sweet Potato Fries
White Cheddar Grits
Mac N' Cheese
Vegetable of the Day
House and Petite Caesar Salads

Executive Chef
Sarudi Navarro

Let Birch River Grill Host Your Next Event!
Our Private Dining Room is perfect for any special occasion.
Please ask our manager for details

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs May Increase Your Risk of Food Borne Illness.*

18% Gratuity Added to Parties of 6 or More