

## Seafood

Entrees are served with a garden salad or soup, warm sourdough rolls, the vegetable of the day, and your choice of side item.

### Baked Fresh Catch Salmon

served in a Cabernet and berry wine sauce - 19.95  
Columbia Crest GE Chardonnay Washington

### Shrimp Scampi

served in a garlic lemon wine sauce over pasta - 19.95

Cook's Brut Champaign California

### Baked Stuffed Haddock

fresh haddock baked with our own signature crabmeat stuffing - 19.95

Columbia Crest GE Chardonnay Washington

### Baked Haddock

topped with panko breadcrumbs, butter, and white wine sauce - 17.95

Columbia Crest GE Chardonnay Washington



## From The Grill

Entrees are served with a garden salad or soup, warm sourdough rolls, the vegetable of the day, and your choice of side item.



### The Birches Prime Rib Roast

Featured Friday & Saturday Evening  
served with horseradish sauce, cooked to perfection - 27.95

Terrazas Malbec Argentina

### Paul's Rib Eye Steak

char-grilled to order - 26.95

Terrazas Malbec Argentina

### Paul's Own Baby Back Ribs

oven roasted with plenty of barbeque sauce - 19.95

Columbia Crest GE Merlot

### The Birches Char-Grilled Pork Chops

char-grilled to order - 17.95

Tiefenbrunner Pinot Grigio Italy

### Chicken Dijonaise

Chicken breast sautéed with roasted red peppers in a rosemary mustard cream sauce - 16.95

Angeline Pinot Noir California

### Curry- Peanut Chicken

Chicken breast marinated, char- grilled, and smothered in a peanut curry sauce - 16.95

Angeline Pinot Noir California