

Dinner at The Birches Resort

Appetizers

Steamy Soup of the Day ~ A soup of our Chef's choice, served in a crock.
served with crackers \$6.95

Baked Onion Soup ~ Sautéed onion in a beef broth served in a crock hot from
the oven topped with house made croutons and melted Provolone cheese. \$8.95

Crabmeat Stuffed Mushrooms ~ button mushrooms baked with our signature
house made blue crab stuffing. \$14.95

Smoked Salmon Plate ~ Thinly sliced smoked salmon finished with red onions,
capers and a creamy horseradish dressing. Served with crackers. \$15.95

Steamed Mussels ~ a generous portion, steamed in white wine, garlic and cream,
then served with rolls for dipping. GF if served without rolls. \$16.95

Shrimp Cocktail ~ 6 fresh jumbo shrimp served with zesty cocktail sauce. \$19.95

Spinach ~ Artichoke Dip ~ Freshly baked and served with Tortilla Chips.
\$9.95

Spanakopita ~ Baked to order spinach and feta in a buttery phyllo crust. \$14.95

Salads and Light Fare

River Runners Salad ~ Bed of crisp greens with a medley of fresh garden
vegetables served with our house made Honey Poppy Dressing. \$11.95

With seasoned Chicken \$16.95 With Tender Char Grilled Steak \$17.95

With Jumbo Shrimp \$18.95

The Birches Caesar Salad ~ Bed of Crisp Romaine lettuce tossed in a
creamy Caesar Dressing, topped with parmesan cheese and house made croutons.
GF w/o croutons \$11.95

With seasoned Chicken \$16.95

With Tender grilled Steak \$17.95

With Jumbo Shrimp \$18.95

Our house dressing is a homemade "Honey Poppy". Also available is: Ranch -
Bleu Cheese ~ 1000 Island ~ Italian-Roasted garlic vinegarette, French, Raspberry
Vinegarette and Honey Mustard.

Rev. 4/11/25

Entrees

Baked Haddock - A mild white fish baked to perfection topped with seasoned breadcrumbs, butter and white wine. \$25.95

Baked Stuffed Haddock - A mild white fish baked to perfection and stuffed with our own signature house made blue crab stuffing. \$28.95

Baked North Atlantic Salmon with a Honey Glaze. - Fresh Salmon filet baked in our homemade honey glaze. \$27.95

Eggplant Parmesan - Hand Breaded Eggplant cutlet served with a zesty marinara sauce topped with fresh Provolone Cheese. Served with pasta or vegetable. \$18.95

Vegetable Alfredo - garden vegetables sautéed in a creamy parmesan sauce over pasta. \$18.95

W/seasoned Chicken \$23.95 W/ Jumbo Shrimp \$26.95

W/ Char grilled Steak \$25.95

Vegan Ravioli - vegan roasted vegetable ravioli, served with a chunky marinara sauce. \$19.95

Vegetable Stir-Fry - peppers, onions, mushrooms and in season veggies and served over rice. \$18.95

Chicken Dijonaise - Juicy chicken breast sautéed with roasted red peppers in a rosemary mustard cream sauce. GF \$22.95

The Birches Grilled Pork Chop - Bone in, Center cut grilled pork chop. (Hand cut) \$22.95

Shrimp Scampi - Jumbo Shrimp in a garlic/lemon wine sauce and served over pasta. \$29.95

Rib Eye Steak - Mouthwatering steak, hand cut and char-grilled to order. GF \$31.95

Paul's Baby Back Ribs - Tender, juicy oven roasted pork ribs with a generous portion of barbeque sauce. GF \$29.95

The Birches Prime Rib Roast (Featured Friday & Saturday Evening) - Mouthwatering certified Black Angus Beef cooked to perfection and served with horseradish sauce. GF \$33.95