## Lunch at The Birches Resort

Soups & Salads

Soup of the Day - Chef's Choice Cup \$4.95 Crock	\$6.95	
River Runners Salad Abed 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 Chargrilled Steak \$17.95		
With Jumbo Shrimp \$18.95		
The Birches Caesar Salad Abed of Crisp Romaine lettuce tossed	in a	
creamy Caesar Dressing, topped with parmesan cheese and house made cro	outons.	
(Gluten free is served without croutons) \$	11.95	
With Seasoned Chicken \$16.95 With Chargrilled Steak \$17.9	95	
With Jumbo Shrimp \$18.95		
Soup and Salad A cup of our "soup of the day" and a house salad.	12.95	
Sandwiches		
Our Reuben Sandwich Shaved corned beef, sauerkraut, Swiss cho	eese and	
Russian dressing, grilled on pumpernickel rye bread.	\$14.95	
Vegetarian Reuben Same as the traditional Reuben but the meat is replaced		
with fresh sliced tomato or zucchini/summer squash.	\$13.95	
Chicken Breast Sandwich Ajuicy chicken breast char-grilled with	BBQo	
Buffalo sauce on a Bulkie roll with lettuce, tomato and onion.	\$14.95	
The Club Our version of the classic triple decker sandwich of bacon,	lettuce	
and tomato with turkey or ham and a choice of white, wheat or rye bread.	\$16.95	
Greek Grilled Cheese Mozzarella, Feta, roasted red peppers, red onion, olives,		
banana peppers, grilled to perfection.	\$12.95	
Chicken Cashew Wrap A summer twist on chicken salad, cashews, roasted red		
peppers, pesto, celery and mayonnaise. Served as a wrap	\$14.95	

TexMex Rice Bowl Brown rice, topped with a medley of sweet cor	n and black
Beans. Finish with Colby jack cheese blend, salsa, and guacamole.	\$15.95

Quesadilla Grilled Quesadilla with onions, tomato, peppers and other in season vegetables and served with sour cream and salsa. \$12.95

W/Chicken \$18.95 W/Steak \$19.95

BLT Sandwich A bacon, lettuce and tomato sandwich with your choice of bread white, wheat or rye. \$11.95

Baked Haddock Sandwich Baked haddock filet served on a bulkie roll with lettuce, tomato and tartar sauce. \$16.95

The Birches Burger Black Angus Beef Patty, Chargrilled to perfection.

Served on a warm toasted bun, served with lettuce, tomato and onion. \$14.95

Add your choice of cheese for an additional \$1.50

Quinoa Burger Versatile plant based patty, topped with lettuce, tomato and onion. (locally made Vegan/GF/Nut Free)\$ 13.95 Add Cheese \$1.50

Also Available "Beyond Meat" Burger \$13.95 Add Cheese \$1.50

The Great American Hot Dog Two Classic Maine Red Hotdogs served
on a split top bun with your choice of condiments. \$11.95

BBQ Pulled Pork Sandwich Slow cooked shredded pork mixed with Zesty BBQ sauce. \$12.95

\*\*\*Cheese choices: Swiss/Cheddar/American/Provolone/Feta/Mozzarella
Add \$1.50

\*\*\*Gluten Free bread and wraps available.

\*\*\*All of our sandwiches are served with potato chips and a pickle, or you can substitute potato salad or coleslaw for \$2.95, or French fries, sweet potato fries or onion rings for \$3.95.

Soda \$2.50 Coffee/Tea \$2.50 Milk \$3.00 Hot Cocoa \$3.00 Juice \$3.00 lce Tea or Lemonade \$2.50 Items from our full service Bar Domestic/Imported Beer - Wines - Mixed Drinks - Frozen Drinks Ask your server about today's selection of home baked desserts.

"Notice: Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.

Rev. +/11/25

Add a garden salad or cup of soup available with your entrée for \$4.95.

All Entrees, except for pasta dishes, include your choice of house potato or rice, the vegetable of the day or pickled beets, and warm rolls.

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Please ask about our house baked desserts selections!

Items from our full service Bar:

Domestic/Imported Beer - Wine by glass or bottle.

Mixed/Frozen Drinks

Notice: #1 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#2 Although items noted as "gluten free" are, our kitchen does use flour, so some cross contamination may occur.