

APPETIZERS

Fried Pickle Spears 8

Dill Spears • Spicy Remoulade

Knollwood Wings 14 GF

House Smoked • Bone-In • Celery • Ranch

Bang Bang Shrimp 13

Crispy Shrimp • Sweet Chili Aioli

Humus Crudité 13 GF V

Roasted Garlic Humus • Seasonal Vegetables

Caprese Flatbread 13

Pesto • Mozzarella • Grape Tomato • Balsamic Glaze

Pub Pretzel 11

Salted • Yuengling Cheese

Crab Cakes 14

Panko • Jumbo Crab • Spicy Remoulade

FIELD/KETTLE

Chefs Soup 5•7

Chili • Potato Soup • Chefs Special

Mixed Green Salad 7•10

Tomato • Cucumber • Red Onion • Cheese • Croutons

Caesar Salad 7•10

Romaine • Shaved Parmesan • Croutons

Strawberry Salad 9•12

Mixed Greens • Strawberries • Grapes • Mandarin Orange Feta Cheese • Walnuts • Raspberry Vinaigrette

House Steak Salad 17

Long Island Strip • Romaine Heart • Blue Cheese • Bacon

Crispy Onions • Grape Tomato

Power Salad 13

Quinoa • Avocado • Tomato • Cucumber • Arcadia Blend Cilantro Balsamic Vinaigrette

Additions • 6oz Grilled Chicken 7 • Shrimp 9 • 8oz Salmon 11

FEATURES

Pesto Chicken 17 GF

Blistered Tomatoes • Asparagus • Yukon Potatoes

Red Pepper Coulis

Ahi Tuna 29 GF

Seared Rare • Roasted Green Beans • Wild Rice

Salmon Oscar 28 GF

Jumbo Crab • Asparagus • Hollandaise • Wild Rice

Vegetarian Stuffed Peppers 18

Impossible Meat • Diced Tomato • Black Beans

Cheese • Spanish Rice • Marinara

Blackened Chicken Penne 19

Mushrooms • Peppers • Onions • Mornay • Garlic Bread

Fish n' Chips 15

Founder's Beer Battered • Salt and Vinegar Fries

Chicken Marsala 17

Rich Mushroom Marsala • Mashed Potatoes

Seafood Penne 31

Jumbo Crab • Grilled Shrimp • Pesto • Tomato • Parmesan

OFF THE GRILL

Served with one side choice

Steak Additions • Oscar Topping 5 • Crab Cake 5

7oz Filet Mignon 40 GF

Meats by Linz Heritage Angus

14oz Ribeye 46 GF

Meats by Linz Heritage Angus

Pork Porterhouse 21 GF

Halperns' Finest Cut

Baby Back Ribs 17•30

Homemade BBQ • Green Beans • Homestyle Mac

BBQ Platter 22

BBQ Chicken Breast • Ribs

Green Beans • Homestyle Mac

HANDHELDS

Birchwood Burger 15 W/ Fries

Linz Heritage Angus • Savory Aioli • Tomato • Arugula

Mulligan Burger 18 W/ Fries

Pulled Baby Back Ribs • Onion Straws • BBQ • Pepper Jack

Cali Club Sandwich 15 W/ Fries

Turkey • Avocado • Tomato • Arugula • Mayo • Bacon

Shaved Prime Rib 16 W/ Fries

Mushrooms • Onions • Swiss • Horseradish Sauce

Steak Quesadilla 15

Grilled Steak • Mixed Cheese • Pico de Gallo • Steak Sauce

Crispy Chicken Sandwich 14 W/ Fries

Fried Chicken Breast • Mayo • Tomato • Arugula

Philly Steak Flatbread 16

Shaved Prime Rib • Steakhouse Aioli • Onions • Peppers

Mushrooms • Mozzarella

EXTRAS

Sides 5

Wild Rice • Fries • Broccoli • Seasonal Fruit

Mashed Potato • Sautéed Mushrooms and Onions • Green Beans

Premium Sides 6

Asparagus • Truffle Fries • Homestyle Mac • Brussel Sprouts



BIRCHWOOD

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

All food and beverage purchases are subject to an automatic 20% service charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The service charge is not a tip or gratuity.

SPARKLING

	G / B
Prosecco, Mionetto Avantgarde , IT	7 / 28
Prosecco, La Marca , IT (SPLIT)	13
Champagne, Taittinger , FR (375 ml)	65
WHITE & ROSÉ	
Riesling, Chateau Ste Michelle , WA	10 / 34
Rosé, Anew , WA	9 / 30
Rosé, Miravel , FR	13 / 46
Pinot Grigio, Ecco Domani , IT	8 / 26
Pinot Gris, J Vineyard , CA	13 / 46
Sauvignon Blanc, Joel Gott , CA	9 / 30
Sauvignon Blanc, Kim Crawford , NZ	10 / 34
Chardonnay, Simi , CA	10 / 34
Chardonnay, Indian Wells , WA	12 / 40
White Blend, EVO Lucky #9 , WA	13 / 46

RED

	G / B
Pinot Noir, Decoy , CA	11 / 38
Pinot Noir, Böen , CA	18 / 66
Merlot, Columbia Winery , WA	9 / 30
Cabernet Sauvignon, Sterling , CA	9 / 30
Cabernet Sauvignon, Silver Palm , CA	13 / 46
Cabernet Sauvignon, Justin , CA	14 / 50
Cabernet Sauvignon, Quilt , CA	75
Cabernet Sauvignon, Duckhorn , CA	90
Sangiovese, Silverado , CA	68
Red Blend, Locations CA , CA	15 / 55
Red Blend, Charles & Charles , WA	11 / 38
Malbec, Tahuan , AR	10 / 34

SIGNATURE COCKTAILS

Black Russian Martini 11

Absolut • Kahlua

The Botanist G&T 14

The Botanist Gin • Rose Water
Tonic • Lemon Juice

Blackberry Margarita 14

Casamigos Reposado • Fresh Citrus Juice
Blackberry

Bourbon Renewal 14

High West Prairie • Bitters
Lemon Juice • Blackberry

Pom Collins 12

Mt. Gay Rum • Cointreau • Lime • Pomegranate Juice
Simple Syrup • Club Soda

Aperol Spritz 10

Aperol • Mionetto Avantgarde • Club Soda



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