



Thank you for choosing Birches Bar and Grill. Birches remarkably imagined cuisine features a variety of salads, appetizers, and signature entrées including Turkey Pot Pie, Lobster Mac and Cheese, cedar plank seafood dishes, and woodstone pies.

We have a variety of limited menus to choose from to make your special gathering or meeting a memorable one. For groups of up to 40 people, there is a private dining room available to entertain your guests, which is set against the backdrop of changing seasonal sunsets. All prices are independent of tax, gratuity (18%) and alcohol.



For help booking your next dining experience, please contact:

Mark Mullane
Manager of Operations

Mmullane@mohegansun.com

Office: 1.860.862.7651

Food presented by:

Paul Zenga
Chef de Cuisine





~ Hours of Operation ~

Monday thru Thursday

11:30am thru 12:30am

Friday

11:30am thru 1:30am

Saturday

11:30am thru 1:30am

Sunday

11:30am thru 12:30am



~ Private Dining Room ~

Maximum 40 persons

PACKAGE #1

(Three-Course)

\$44 per person

~ FIRST COURSE ~

please select:

Lobster Fritters

Maine lobster, roasted corn, chives, honey-mustard sauce

Seafood Stuffed Mushrooms

shrimp, scallops and crab stuffing topped with mozzarella, served with cheese sauce and diced tomatoes

Cream of Roasted Tomato Soup

with petite grilled cheese

Zenga Wings

buffalo or sweet birch style, served with celery, baby carrots & blue cheese dip

Birches House Salad

choice of Garden Salad with Sweet-Herb Vinaigrette
or a classic Caesar Salad

~ SECOND COURSE ~

please select:

Baked Stuffed Pasta

ricotta stuffed rigatoni, grilled vegetables, marinara sauce,
melted cheese

General Tso's Chicken

wonton fries

Stuffed Turkey Timbers

craisin and butternut squash stuffing, mixed fingerling potatoes,
spaghetti squash, turkey pan gravy

Seared New York Strip Steak *

caramelized shallot butter, fresh vegetable,
potatoes au gratin, pan gravy

Cedar Plank Salmon

fresh vegetable, pinecone potatoes

~ DESSERT COURSE ~

please select:

Classic Cheesecake **

caramel macadamia nut sauce

Peanut Butter Bar **

rich peanut butter and milk chocolate mousse over a chocolate cookie crust

PACKAGE #2

(Family-Style Appetizers)

\$52 per person ✦

~ FIRST COURSE ~

please enjoy the following selection of appetizers:

Crispy Fried Calamari
Lobster Fritters
Roasted Chicken Quesadillas
Zenga Wings

~ SECOND COURSE ~

please select:

Roasted Half-Chicken
seasonal vegetable, mashed potatoes, chicken pan gravy

Lobster Mac and Cheese
fresh Maine lobster meat, roasted tomatoes, creamy
cheddar cheese sauce

Seared NY Strip Steak *
caramelized shallot butter, fresh vegetables, and potatoes au gratin

Stuffed Turkey Timbers
craisin and butternut squash stuffing, mixed fingerling potatoes, spaghetti
squash and turkey pan gravy

Cedar Plank Salmon
fresh vegetable, pinecone potatoes

~ DESSERT COURSE ~

please select:

Classic Cheesecake **
caramel macadamia nut sauce

Peanut Butter Bar **
rich peanut butter and milk chocolate mousse over a chocolate cookie crust

✦ *Add the below salad option after the Appetizer First Course for
an additional \$5.00 per person:*

Birches House Salad
choice of Garden Salad with Sweet-Herb Vinaigrette
or a classic Caesar Salad

Package #3

Lunch Offering

Available until 4PM

\$25 per person

~ FIRST COURSE ~

please select:

Housemade Soup

a variety of freshly made soups inspired by the chefs at Mohegan Sun

Birches House Salad

choice of Garden Salad with Sweet-Herb Vinaigrette
or a classic Caesar Salad

~ SECOND COURSE ~

please select:

Chief Wegun

corned beef or pastrami (or some of both)

The Classic

jumbo stuffed meatball, rotisserie sausage, spaghetti,
wood-roasted tomato sauce

Surf and Turf

philly cheese steak with sautéed onions, served with a crock
of lobster macaroni and cheese

Build a Burger

choice of beef, buffalo, or turkey burger with bacon,
wild mushroom and/or grilled onions with choice of cheese

Chicken Caesar Salad

grilled chicken breast, hearts of romaine, wood-roasted tomatoes, cured olives and
shaved parmesan with a classic Caesar dressing

~Dessert~

Classic Cheesecake **

caramel macadamia nut sauce

* These items can be cooked to order or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

** These items may contain nut or peanut products.