



Michigan's Most Spectacular Resort
GOLF • SKI • SPA



Appetizers

Irish Nachos

Seasoned crispy slices of potatoes oven baked with corned beef and a mixed blend of White Cheddar and Mozzarella, topped with Thousand Island & sour cream 12.99

Sturgeon River Mussels

One pound of mussels steamed with white wine, butter, & garlic, tossed in roasted tomatoes, basil and served with toasted crostini points 14.99

Michigan Beer & Cheese Soup

Keweenaw Widow Maker Black Ale, vegetable stock, carrots, celery, fresh cream and Michigan Aged Cheddar - Cup 3.29 Bowl 4.99

Wild Mushroom Bruschetta

Medley of wild mushrooms sautéed in pesto, served on toasted crostini points, topped with a balsamic reduction and scallion 11.99

Smoked Whitefish Dip

Smoked Great Lakes whitefish creamed with dill and spices served with toasted crostini points 13.99

French Onion Soup

Sweet caramelized onions in a rich burgundy beef broth with croutons, melted Swiss and Provolone cheese - Crock 4.99

Dinner Salads

Treetops Greens Side Salad \$4.99

Greens, Tomatoes, Onions, Cukes, Green Peppers

Full Salads 10.99 / Half Salads 6.99

Add Grilled Chicken 2.00 / Grilled Steak 3.00

All full & half salads are served with a garlic parmesan breadstick

Hunter's Salad

Mixed greens topped with dried cherries, fresh blueberries, shredded carrots, and Goat cheese

Greek Feta

Mixed greens topped with grape tomatoes, cucumbers, red onion, Kalamata & green olives, pepperoncini, sliced beets & Feta cheese.

Master's Caesar

Fresh romaine tossed in our Caesar dressing, garlic croutons and Parmesan cheese.

Treetops Cobb

Blended greens with grape tomatoes, red onion, cucumber, bacon, hardboiled eggs, Cheddar and Swiss cheese. Served with choice of dressing.

Dressings: Ranch, Italian, Bleu Cheese, Vinaigrette, Thousand Island, Cherry Vinaigrette, Balsamic Vinaigrette, House IPA Vinaigrette

Burgers

Freshly seasoned mixture of brisket, sirloin & ground chuck, chargrilled to order.

Served with French fries and a dill pickle spear. Substitute onion rings for 1.00

Tiger Woods

Topped with BBQ sauce, hickory smoked bacon, jalapeño tangles, Pepper Jack and Cheddar cheese. Served on a toasted brioche bun 13.99

Byron Black and Bleu Burger

Italian bleu cheese & Cajun seasoning. Served with lettuce, tomato and onion on a toasted brioche bun 13.99

Jack Daniel's Double Decker

Two patties topped with bacon, onion rings, Cheddar, Pepper Jack, fried egg and Jack Daniel's glaze, served on a toasted Brioche bun 18.99 - Chef's Choice

Hunter's Chicken Sandwich

Marinated, grilled chicken breast topped with bacon, melted Goat cheese and our signature spicy Hunter's blueberry sauce, served on a Brioche bun 12.99



Entrées

Pan-fried Walleye

Whole Walleye filet lightly floured and pan-fried with a light lemon, roasted red pepper sauce, served with Cheddar smashed potatoes & seasonal vegetables 23.99

Blackened Whitefish

Lake Superior Whitefish blackened with our house Cajun spices, served with a spicy mustard sauce, rice pilaf & seasonal vegetables 24.99

Baby Back Ribs

Full rack of slow roasted pork ribs with Michigan apple BBQ sauce, garnished with spicy onion tangles. Served with Cheddar smashed potatoes and seasonal vegetables 26.99

Jack Daniels Glazed Chicken

Dual chicken breast grilled with our signature Jack Daniels Glaze, served with rice pilaf & seasonal vegetables 21.99

Delmonico Steak 🍴

Great tasting Delmonico steak chargrilled to order, topped with steak butter and served with Cheddar smashed potatoes & seasonal vegetables 29.99 (\$3 surcharge with voucher)

Michigan Apple BBQ Brisket

Hickory smoked beef brisket in a Michigan apple BBQ glaze, served with Cheddar smashed potatoes and seasonal vegetables 21.99

Wild Mushroom Beef Medallions

Grilled choice beef tenderloin topped with wild mushroom sauce, served with Cheddar smashed potato & seasonal vegetables 33.99

Cherry Chutney Pork Chops

Twin center-cut pork chops marinated in a maple IPA, grilled and served with Michigan cherry chutney sauce, Cheddar smashed potatoes and seasonal vegetables 25.99

Mushroom Ravioli

Wild blend of mushroom with a Brandy creme sauce, tossed with cheese ravioli and Asiago cheese 20.99 Add Grilled Chicken 23.99

Sides

All side orders are gluten-free

Cheddar Smashed Potatoes 3.29

Seasonal Vegetables 3.29

Sautéed Mushrooms 2.99

Baked Potato with Sour Cream 3.29

Shrimp Skewer Grilled with Garlic Butter 9.99

Sautéed Onions 1.99

Seasoned Fries 3.29

Wild Rice Pilaf 2.99

Desserts

Chocolate Truffle Ganache 7.99

Crème Brule 7.99

Ask your server for our daily dessert selection

Michigan Craft Beer

Arcadia Brewing Company, Kalamazoo

4.5% ABV Cheap Date - Hoppy session Pale Ale, overloaded with tropical citrusy hops, malty balance 6.00

Arbor Brewing Company, Ann Arbor

5.5% ABV Euchre Pilsner - Medium-light bodied bursting with noble hop flavor - perfectly balanced 6.00

Atwater Brewery, Detroit

4.5% ABV Dirty Blonde - Wheat, orange peel and coriander notes, lightly sweet 6.00

Bell's Brewery, Ann Arbor

5.8% ABV Oberon - A classic summer beer. Made with only 4 ingredients, the color and scent of sunny afternoon 6.00

7% ABV Two Hearted Ale - This IPA (India Pale Ale) is bursting with hop aromas ranging from pine to grapefruit 6.00

5% ABV Lager of Lakes - Bohemian-style Pilsner offers a combination of firm malt and herbal hop bitterness 6.00

Blackrock Brewery, Marquette

7% ABV 51K IPA - This American-style IPA is full of earthy grapefruit, apricot, and piney hop flavors 6.00

6% ABV Black Rock Lager Rhythm - American Lager dry hopped with Mosaic and Bitter Gold hops 6.00

Crankers Brewery, Mount Pleasant

5.1% ABV Irish Red - Rich caramel aromas with a touch of dark sugar, there is just enough hop character to balance 6.00

6.6% ABV Professor IPA - Golden, citrus, apricot, and herbal notes define this brew 6.00

Dark Horse Brewing Company, Marshall

6.5% ABV Crooked Tree IPA - Dry hopped giving it a big aroma of pine and citrus & very balanced between fresh hops and malt 6.00

Founders Brewing Company, Grand Rapids

8.5% ABV Dirty Bastard - Dark color, brewed with seven varieties of imported malts 6.00

5.7% ABV Rubaeus - The infusion of nitrogen makes a smooth, creamy raspberry beer brewed with pale wheat malt and crystal hops 6.00

4.7% ABV All Day IPA - Brewed with an array of malts, grains and hops. Balanced with a clean finish 6.00

Frankenmuth Brewery, Frankenmuth

5.2% ABV The Hef - German-style Hefeweizen unfiltered, lightly hopped 6.00

6.9% ABV Batch 69 - This IPA is the 2015 World Expo of Beer Gold Medal winner 6.00

Great Lakes Brewing, Cleveland

5.8% ABV Dortmund Lager - Award-winning balance of sweet malt and dry hop flavors 6.00

6% ABV Edmond Fitzgerald Porter - Brewed in memory of the sunken freighter, with rich roasted barley and bittersweet chocolate-coffee notes 6.00

Keweenaw Brewing Company, Houghton

4.7% ABV Pick Axe Blonde Ale - True single malt light golden ale comes with a distinctive malt flavor and just a kiss of hops 6.00

5.2% ABV Widow Maker - Clean and smooth, easy on the hops, light bodied ale with pleasant hints of a smoky molasses 6.00

New Holland Brewing Company, Holland

5.2% ABV Poet Oatmeal Stout - Creamy, soft mouth-feel & rich, roasty malt character 6.00

4.9% ABV Full Circle - Kolsch-style Beer has a biscuity malt character, low hop profile and slight sweetness 6.00

9% ABV Hoptronix - Mosaic hops give this IPA a dark aroma and a smooth and crisp finish 6.00

Michigan Craft Beer

North Peak Brewing Company, Traverse City

- 5.0% ABV Siren Amber** - Subtle hop flavor & aroma, caramel sweetness, a hint of roasted barley 6.00
- 6.6% ABV Diabolical** - This IPA is unfiltered and dry-hopped with a smooth malt character and citrus pine aroma 6.00

Odd Side Ales, Grand Haven

- 4.5% ABV Bean Flicker Blonde** - A light coffee note 6.00

Old Nation Brewing Company, Williamston

- 6.8% ABV M-43 IPA** - Calypso, Simcoe, Citra and Amarillo hops. Citrus and Tropical notes of Pineapple, Mango and Grapefruit 6.00

Petoskey Brewing Company, Petoskey

- 5.7% ABV Juicy India Pale Ale** - Citrus and tropical aromas, smooth - hoppy, crushable 6.00
- 6.9% ABV Horney Monk** - Reddish malty Belgian, complex and slightly sweet ale 6.00

Right Brain Brewing, Traverse City

- 5.8% ABV Amber Ale** - Lovely malty nose, and packed full with notes of caramel 6.00
- 6.9% ABV Will Power** - Made with all local Cascade Hops. Effervescent, light in color, subtly malty with mildly hoppy notes 6.00

Rochester Mills Beer Company, Rochester

- 5.0% ABV Milkshake Stout** - Deep & dark featuring rich, sweet roasted flavors 6.00
- 5.9% ABV Rochester Red Ale** - Deep red-colored Irish-Style Ale features a rich, malty flavor profile, medium body and a low level of hop bitterness 6.00

Saugatuck Brewing Company, Douglas

- 5.5% ABV Third Bear** - This smooth English Pub Ale is not too hoppy and not too sweet 6.00

Short's Brewing Company, Bellaire

- 7.7% ABV Huma Lupa Licious** - Brewed with five different hop varieties. Intense bitterness that is balanced by a rich malty flavor 6.00
- 7.5% ABV Soft Parade** - A Fruit Rye Ale brewed with rye flakes and loaded with pureed strawberries, blueberries, raspberries and blackberries 6.00
- 5.0% ABV Space Rock** - Light-bodied American Pale Ale with prominent floral and orange peel-like hop aromas 6.00
- 5.2% ABV Local's Light** - Light Lager 6.00
- 6.3% ABV Starcut Ciders Octorock** - A semi-sweet, light-bodied cider with delicate fruit and yeast aromas and a hint of spice 6.00
- 3% ABV Treetops Shandy** - Made with local lemonade 6.00

Imports

Bass	6.00	Guinness	6.00
Becks Lager	6.00	Hacker Pschorr	6.00
Boddingtons	6.00	Hoegaarden	6.00
Corona	6.00	Newcastle	6.00
Corona Light	6.00	Stella Artois	6.00
		St. Pauli Girl	6.00

Domestic

Bud Light	4.00	Goose Island 312 Pale Ale	6.00
Budweiser	4.00	Goose Island 312 Wheat	6.00
Bud Select 55	4.00	Michelob Ultra Light	4.50
Busch Lite	4.00	Sierra Nevada IPA	6.00
Dogfish Head "Sea Quench Ale"	6.00	Sierra Nevada Oktoberfest	6.00
Fat Tire Amber Ale	6.00	Stroh's Bohemian Lager	6.00



White Wine

Bin	Wine Selections	Glass/Bottle	
200	Beringer White Zinfandel, California	6	24
210	Barefoot Moscato	7	26
220	Rodney Strong Sauvignon Blanc	8	32
230	Cakebread Cellars Sauvignon Blanc, Napa Valley		50
250	Ecco Domani Pinot Grigio, Delle Venezie Italy	8	32
260	Campanile Pino Grigio, Italy		27
270	Mer Soleil Silver Unoaked Chardonnay, Monterey		49
280	Clos Du Bois Chardonnay, California	9	31
290	Kendall-Jackson Chardonnay, Vinter's Reserve	9	36
300	Cakebread Cellars Chardonnay, Napa Valley		59
Bin Michigan Selections			
310	Leelanau Cellars Select Harvest Riesling, Leelanau Peninsula	7	28
330	Good Harbor Vineyard, Late Harvest Riesling, Leelanau Peninsula	7	28
340	Good Harbor Vineyard, Pinot Grigio, Leelanau Peninsula	7	28
Bin Sparkling Wine Selections			
400	Moët & Chandon, Imperial Brut		59
420	MoscaMango, Moscato & Mango Pulp	8	32
380	Wycliff Brut	7	26
420	Freixenet Brut		Split-11
430	Cantine Maschio, Prosecco		Split-11

Red Wine

Bin	Wine Selections	Glass/Bottle	
120	Da Vinci Chianti, Tuscany Italy	9	36
130	J Vineyards, Pinot Noir Monterey		47
150	Belle Glos, Meomi Pinot Noir, Monterey	9	36
180	Mark West Pinot Noir, Edna Valley	8	29
614	Carnivor Zinfandel, Lodi		38
618	Chateau Diana Merlot, Black Oak	8	28
621	Rodney Strong Merlot, Sonoma	9	34
623	Blackstone Merlot, California		31
624	Stags Leap Winery Merlot, Napa Valley		55
520	Rodney Strong Cabernet Sauvignon, Sonoma Valley		34
530	Chateau Diana Black Oak Cabernet		29
540	Clos Du Bois Cabernet Sauvignon, Sonoma	9	32
560	Louis Martini Cabernet Sauvignon, Napa Valley	10	31
592	Silver Oak Cabernet Sauvignon 2012, Napa Valley		148
570	Caymus Special Select Cabernet 2013, Napa Valley		170
Bin Michigan Selections			
170	Mackinaw Trails Pinot Noir/Syrah	8	29
510	Mackinaw Trails Cabernet Merlot Blend		29
595	Good Harbor, Blended Red, Leelanau Peninsula	8	28

House Wine Selections

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 Chardonnay, Pinot Grigio, White Zinfandel, Moscato
 Cabernet, Merlot, Pinot Noir