

# HUNTER'S GRILLE

Treetops is proud to announce their continued support for the local farmer and promote sustainability, using our neighboring farmers market and resources from around the state. Treetops restaurants resonate pride in offering a menu harvested of only the finest products and ingredients grown for a Pure Michigan dining experience.

## HORS D'OEUVRES

### MICHIGAN FARMED SALADS

This salad is based on seasonal produce availability through the Gaylord Farmers Market, (ask your server for more details)

### ZUCCHINI ROLLS

Herb seasoned goat cheese & baby spinach rolled in thinly sliced zucchini and grilled. Topped with our house made pico de gallo 9.99

### BUFFALO SLIDERS

Two freshly seasoned farm-raised buffalo burgers chargrilled, topped with bacon & marinated red onions on mini pretzel buns 10.99

### FRIED CHICKPEAS

Chickpeas sautéed in bacon and pearl onions until golden and crispy, seasoned with our house blend of smoked paprika and cayenne pepper 9.99

## ENTRÉES

 = Gluten Free

### LOBSTER MAC & CHEESE

Fresh lobster seasoned with a hint of onion and celery, tossed in a rich, creamy sauce, topped with a mozzarella & smoked cheddar blend and baked to perfection. Served with toasted crostinis 12.99

### STUFFED BURGER

Freshly seasoned ground buffalo burger stuffed with chopped jalapenos, smoked cheddar, spicy mayo & bacon. Served on a pretzel bun 12.99

### PRIME RIB

Searched to perfection, served with garlic mashed potatoes, seasonal vegetables and sides of house made au jus & horsey sauce  
10oz 27.99 • 12oz 32.99 • 14oz 37.99

### PORK CHOPS

Two pork chops marinated in Michigan IPA, chargrilled, topped with grilled sliced grape tomatoes, onions, garlic & feta. Served with garlic mashed potatoes and seasonal vegetables 24.99

### HUNTER'S PERCH

Lightly crumb coated, seasoned & pan-fried golden brown Michigan perch, served with wild rice and seasonal vegetables 24.99

## DESSERT

Michigan made desserts,  
(please ask your server for details)

