



THE SPORTS BAR


Michigan's Most Spectacular Resort
GOLF • SKI • SPA

THE SPORTS BAR

Serving Lunch & Dinner
Celebrating Craft Beer



STARTERS

Pickle Chips

Thinly sliced pickles with a seasoned batter, deep fried golden brown and served with Ranch dipping sauce 9.99

Pub-Style Cheese Spread

Fresh grated Cheddar, Cream Cheese, house seasoning, pimento & horseradish, served with toasted crostini points 10.99

New!

Poutine (Canadian Fries)

Slow roasted beef brisket and french fries served in a skillet, covered in cheese curds, beef gravy and topped with a fried egg 9.99

Grilled Vegetable Platter

Fresh-cut zucchini, yellow squash, red onion, and broccoli, served over a mushroom pesto, with a side of crostini points 13.99

Pretzel Bites

Soft pretzel bites topped with salt and served with White Cheddar cheese sauce 10.99

Cheese Stuffed Breadsticks

Soft breadsticks stuffed with Mozzarella cheese and fried golden brown, tossed with garlic, Italian & Parmesan cheese. Served with marinara sauce 7.99

Treetops Potato Skins

Idaho potatoes stuffed with grilled chicken, hickory smoked bacon, jalapeños and cheese. Served with Ranch dipping sauce 10.99

WINGS

Traditional or Boneless

Tossed in your choice of: Parmesan Garlic, BBQ, Teriyaki, Mild Buffalo, Signature Honey Sriracha, Jack Daniels Glaze or Blueberry Pomegranate

6 piece - 8.99 12 piece - 13.99

SOUPS

Michigan Beer Cheese Soup

Keweenaw Widow Maker Black Ale, vegetable stock, fresh cream carrots, celery and Michigan aged cheddar Cup 3.29 Bowl 4.99

French Onion

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

SALADS

Master's Caesar 🍴

Fresh romaine lettuce tossed in our Caesar dressing with garlic croutons and Parmesan cheese. Served with a cheese stuffed breadstick 7.99 Add Grilled Chicken 9.99 Add Grilled Steak 10.99

Treetops Cobb

Blended greens with tomatoes, red onions, cucumber, avocado, bacon, hard-boiled egg and Cheddar & Swiss cheeses. Served with a cheese stuffed breadstick 10.99 Add Chicken 12.99 Add Steak 13.99

Kale Salad 🍴

Crisp kale & mixed greens blend topped with sliced grape tomatoes, Feta cheese, sunflower seeds, raisins and diced Michigan apples 10.99 Add Grilled Chicken 12.99 Add Grilled Steak 13.99

Treetops Greens

Blended greens with tomatoes, onions, cucumber, green peppers and carrots 7.99 Add Grilled Chicken 9.99 Add Steak 10.99 As a side salad 4.99

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|-------------|--------------------------------|-----------------------|
| | | |
| Ranch | Fat-Free Raspberry Vinaigrette | Balsamic Vinaigrette |
| Italian | Thousand Island | House IPA Vinaigrette |
| Bleu Cheese | Cherry Vinaigrette | |
| | | |

PIZZA

Grilled Chicken BLT Pizza

Topped with grilled chicken, a house cheese blend, tomato, bacon, lettuce and Ranch dressing 16.99

Meat Lover's

Topped with pepperoni, Italian sausage, diced bacon and ham slices 16.99

Wild Mushroom Pizza

Wild mushroom medley served with garlic pesto cream sauce, topped with caramelized onion, Mozzarella and feta cheese 16.99

Super Supreme

Loaded with blended cheese, pepperoni, Italian sausage, mushrooms, green peppers and onion 16.99

BBQ Chicken Pizza

Topped with our house BBQ sauce, slices of grilled chicken breast, red onions and diced bacon 16.99

Garden Vegetable

Traditional crust brushed with basil and pesto, topped with Mozzarella and Feta cheese, roasted red peppers, black olives, mushrooms, tomatoes, roasted garlic and onion 16.99

*Traditional
Build Your Own*

14" hand tossed pizza with herbed tomato pizza sauce and cheese blend 10.99 Toppings 1.50 Each

- | | | | |
|-----------------|---------------|-----------|--------------|
| Ham | Green Peppers | Mushrooms | Onions |
| Italian Sausage | Black Olives | Pineapple | Pepper Rings |
| Bacon | Anchovies | Pepperoni | Green Olives |

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ENTRÉES

*Served with French fries, house cole slaw and a dill pickle spear.
Substitute onion rings for 1.00*

Fish and Chips Platter

Beer battered Alaskan Cod perfectly deep fried and served with lemon wedge and tartar sauce 18.99

Chicken Tenderloin Platter

Boneless, skinless chicken tenderloins lightly breaded and fried to perfection. Served with Ranch dipping sauce 15.99

Delmonico Steak

Great tasting Delmonico steak chargrilled to order, topped with steak butter and served with French fries & house cole slaw 29.99

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 11.99

Byron Black and Bleu Burger

Italian Bleu cheese & Cajun seasoning. Served with lettuce, tomato and onion on a toasted brioche bun 11.99

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 pretzel bun 16.99 - Chef's Choice

Mickelson Mushroom Burger

Chargrilled and topped with sautéed Michigan mushrooms and Provolone cheese on a toasted Brioche bun 11.99

Michelle Wie Melt

Chargrilled and topped with Swiss cheese, grilled onions and mushrooms. Served on marble rye bread 11.99

Extras 50¢ each

Bacon	Jalapeños
Wild Mushrooms	Olives
Grilled Onions	Extra Cheese

WRAPS & SANDWICHES

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

Treetops French Dip

Slow roasted top round of beef with caramelized onions, Provolone cheese and wild mushroom melody on a toasted hoagie bun. Served with AuJus 11.99

Hummus & Grilled Vegetable

Sautéed mushrooms, Feta cheese, avocado, bell peppers, hummus and lettuce in a gluten-free tomato tortilla wrap 10.99

Lobster Grilled Cheese

Seasoned lobster with grilled tomato slices and smoked Cheddar cheese, served on toasted marble rye bread 10.99

Smoke House Hero

Toasted Italian Ciabatta bread with sliced smoked turkey, avocado, lettuce, tomato, bacon and smoked Gouda with a Dark Ale Mustard 13.99

Classic Reuben

Freshly cut, tender corned beef on swirl rye bread with melted Swiss and Provolone cheese and sauerkraut, grilled to a golden brown. Served with a side of Thousand Island dressing 10.99

DESSERTS

Ask your server for our daily dessert selection 4.99

Ask About our \$2 Bottled Beer Cooler

Arcadia Brewing Company, Kalamazoo

- 5% ABV Angler's Ale** - English-style Pale Ale is medium-bodied, crisp and well-balanced with subtle notes of caramel, toffee, and toasted malt 5.00
- 4.5% ABV Cheap Date** - Hoppy session Pale Ale, overloaded with tropical citrusy hops, malty balance 5.00

Arbor Brewing Company, Ypsilanti

- 5.5% ABV Euchre Pilsner** - True Pilsner style beer – medium-light bodied, crisp, hop flavor, pale malt base 5.00
- 7.5% ABV Buzzsaw American IPA** - Bold hop-forward IPA with malt character with a lingering dry finish with notes of pine, grapefruit, and apricot balance 5.00
- 7.7% ABV Strawberry Blonde** - Rich and flavorful medium bodied beer with a fresh, floral strawberry aroma. Citrus, spice, and fruit flavors 5.00

Atwater Brewery, Detroit

- 4.5% ABV Dirty Blonde** - Wheat, orange peel and coriander notes, lightly sweet 5.00

Bell's Brewery, Ann Arbor

- 5% ABV Winter White** - Wheat Ale fermented with Belgian yeast, this blend of wheat malts yields clove and fruity aromas, without the use of any spices 5.00
- 7% ABV Two Hearted Ale** - This IPA (India Pale Ale) is bursting with hop aromas ranging from pine to grapefruit 5.00
- 5% ABV Lager of Lakes** - Bohemian-style Pilsner offers a combination of firm malt and herbal hop bitterness 5.00

Blackrock Brewery, Marquette

- 7.2% ABV Flying Sailor** - This red rye IPA is spicy, peppery, full-bodied 5.00
- 7% ABV 51K IPA** - This American-style IPA is full of earthy grapefruit, apricot, and piney hop flavors 5.00

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 5.00
- 9.75% ABV Scotty Karate Scotch Ale** - Brewed with cherry wood smoked malt, warm notes of coffee, caramel and sweet caramelized brown sugar 5.00

Founders Brewing Company, Grand Rapids

- 5.5% ABV Mosaic Promise** - Mosaic hops and Golden Promise malt. Clean, rich, golden beer 5.00
- 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 5.00

Frankenmuth Brewery, Frankenmuth

- 5.2% ABV The Hef** - German-style Hefeweizen unfiltered, lightly hopped 5.00
- 6.9% ABV Batch 69** - This IPA is the 2015 World Expo of Beer Gold Medal winner 5.00

Keweenaw Brewing Company, Houghton

- 5% ABV Lift Bridge Brown Ale** - A rich, dark brown color, complex malt flavor with hints of chocolate and caramel and a mild hop finish 5.00
- 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 5.00
- 5.2% ABV Widow Maker** - Clean and smooth, easy on the hops, light bodied ale with pleasant hints of a smoky molasses 5.00

Motor City Brewing Works, Detroit

- 4.2% ABV Ghetto Blaster English Style Mild Ale** - Tawny color with a clean biscuit flavor 5.00

New Holland Brewing Company, Holland

- 5.2% ABV Poet Oatmeal Stout** - Creamy, soft mouth-feel & rich, roasty malt character 5.00
- 4.9% ABV Full Circle** - Kolsch-style Beer has a biscuity malt character, low hop profile and slight sweetness 5.00
- 5.8% ABV Michigan Awesome Hatter** - Cascade hops from the Leelanau Peninsula and earthy malt notes from Michigan barley 5.00

North Peak Brewing Company, Traverse City

- 5.0% ABV Siren Amber** - Subtle hop flavor & aroma, caramel sweetness, a hint of roasted barley 5.00
- 6.6% ABV Diabolical** - This IPA is unfiltered and dry-hopped with a smooth malt character and citrus pine aroma 5.00

Odd Side Ales, Grand Haven

- 4.5% ABV Bean Flicker Blonde** - A light coffee note 5.00
- 5.75% ABV Black Citra Pale Ale** - Not quite a pale ale not quite an IPA, brewed with Citra hops 5.00

Petoskey Brewing Company, Petoskey

- 9.2% ABV Hopsessed Double IPA** - Unique citrus aroma with a caramel sweetness imparted by the large quantities of malted barley 5.00
- 6.9% ABV Horney Monk** - Reddish malty Belgian, complex and slightly sweet ale 5.00

Rochester Mills Beer Company, Rochester

- 4.5% ABV Twenty Fore! Seven** - India Session Ale 5.00
- 5.0% ABV Milkshake Stout** - Deep & dark featuring rich, sweet roasted flavors 5.00
- 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 5.00

Saugatuck Brewing Company, Douglas

- 5.5% ABV Third Bear** - This smooth English Pub Ale is not too hoppy and not too sweet 5.00
- 6.2% ABV Neapolitan Milk Stout** - Flavors of Neapolitan ice cream chocolate, vanilla and strawberry 5.00

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 5.00
- 7.5% ABV Soft Parade** - A Fruit Rye Ale brewed with rye flakes and loaded with pureed strawberries, blueberries, raspberries and blackberries 5.00
- 5.0% ABV Space Rock** - Light-bodied American Pale Ale with prominent floral and orange peel-like hop aromas 5.00
- 5.2% ABV Local's Light** - Light Lager 5.00
- 6.3% ABV Starcut Ciders Octorock** - A semi-sweet, light-bodied cider with delicate fruit and yeast aromas and a hint of spice 5.00

Imports

Amstel Light	5.00	Guinness	5.00	Molson Canadian	4.25
Bass	5.00	Hacker Pschorr	6.00	Newcastle	5.00
Becks Lager	5.00	Heineken	5.00	Peroni	5.00
Boddingtons	6.00	Hoegaarden	5.00	Red Stripe	5.00
Corona	5.00	Labatt Blue	4.25	Stella Artois	5.00
Corona Light	5.00	Labatt Blue Light	4.25	Grolsh	7.00
Dos Equis Lager	5.00	Labatt Blue Light Lime	4.25	St. Pauli Girl	5.00

Domestic

Alaskan Amber	5.00	Goose Island Matilda	5.00	Michelob Ultra Light	4.50
Blue Moon	5.00	Goose Island 312 Pale Ale	5.00	Miller Lite	4.00
Bud Light	4.00	Goose Island 312 Wheat	5.00	Miller Genuine Draft	4.00
Budweiser	4.00	Killians	4.50	Sam Adams Boston Lager	4.50
Bud Select 55	4.00	Leinenkugel Ale	4.50	Sierra Nevada IPA	5.00
Coors Light	4.00	Leinie Big Butt Doppelbock	4.50	Sierra Nevada Seasonal	5.00
Fat Tire Amber Ale	5.00	Magic Hat #9	4.50	Stroh's Bohemian Lager	5.00
				Mike's Lite Lemonade	5.00

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	
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	Cambria Julia's Vineyard Pinot Noir, Santa Maria Valley	47
150	Belle Glos, Meomi Monterey Pinot Noir	9 36
180	Mark West Pinot Noir, Edna Valley	8 29
614	Cigar Zin, Lodi	38
618	Chateau Diana Black Oak Merlot	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 2009, Napa Valley	148
570	Caymus Select Napa Cabernet	170
Bin Michigan Selections		
170	Modern Craft Pinot Noir	8 29
510	Mackinaw Trails Cabernet Merlot Blend	46
595	Good Harbor, Blended Red, Leelanau Peninsula	8 28
619	Modern Craft Au Sable River Merlot	8 29

House Wine

Chardonnay, Pinot Grigio, White Zinfandel, Moscato Cabernet, Merlot, Pinot Noir	7 26
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Join us for Happy Hour!

Monday-Thursday, 6pm-9pm

35¢ Chicken Wings & Half Off Pizzas

\$3 Craft Beer, \$2 Blue Moon, \$2 Coors Light

Half Off Michigan Wines

May not be combined with any other offers, discounts or coupons. Dine-in only, not available for carry out.