

Dinner Entrees

New York Strip Steak *

Aged twelve ounce center cut strip steak seasoned with our fresh herbs & char-grilled topped with a smoked lobster butter, garlic mashed potatoes and chef's vegetable 25.99

Baby Back Ribs

Full rack of slow roasted pork ribs, apple barbeque sauce garnished with spicy onion tanglers, chef's garlic mashed potatoes & vegetable 23.99

Southwest Lamb Chops

Southwest seasoned double bone lamb chops char grilled, brushed with Mexican adobo sauce, Garlic mashed potatoes and chefs vegetable 28.99

Veal Morel

Tender veal loin cutlets lightly seasoned and sautéed smothered with Michigan morels, crimini, shiitake and oyster mushrooms in a rich veal demi glace, buttered linguini and chefs vegetables 28.99

Michigan Maple Pork Chops

Local Circle "M" Ranch twin garlic butter marinated center cut Pork chops, brushed with pure Michigan maple syrup presented with a fresh pineapple jalapeño salsa. Garlic mashed potatoes and chef's vegetable 21.99

Michigan Garlic Duck

Garlic & peppercorn marinated duck breast hot seared, finished with port wine, Michigan dried cherries and duck demi glace, Garlic mashed potatoes & chefs vegetable 21.99

Chicken Florentine

Tender boneless chicken breast lightly seasoned and sautéed with roasted garlic, artichoke hearts, baby spinach, white wine and farm fresh cream served over buttered linguini and chef's vegetables 16.99

Fettuccini Primavera

Fresh tri-colored fettuccini tossed with seasoned vegetables, garlic Alfredo sauce and parmesan cheese 13.99
Add Grilled Chicken 15.99 or Jumbo Shrimp Scampi 17.99

Chicken Wild Mushroom

Tender boneless chicken lightly seasoned and char grilled smothered with sautéed Michigan morels, crimini, shiitake and oyster mushroom stew. Buttered linguini and chefs vegetable 21.99

Cheese Ravioli Bake

Fresh made cheese ravioli made by local Yummy Ravioli Company topped with marinara, parmesan cheese, provolone and mozzarella then oven baked 17.99

Pecan Crusted Chicken

Tender boneless chicken breast pecan crusted and sautéed in a frangelico cream with cider glazed apples. Wild rice pilaf and chefs vegetable 17.99

A Taste of the Great Lakes

Parmesan Crusted Walleye

Great lakes fresh walleye dredged in parmesan and pan-fried, presented with a sauce of concasse Tomatoes, capers with rice pilaf and chef's vegetables 24.99

Cajun Style Whitefish

Great Lakes whitefish Southwest seasoned and baked, served with Cajun style shrimp in a spicy garlic butter sauce, rice pilaf and chef's vegetables 19.99

Potato Crusted Whitefish

Great Lakes Whitefish filet potato encrusted and sautéed in lemon caper butter sauce with wild rice pilaf and chef's vegetables 18.99

Lemon Caper Whitefish

Great Lakes whitefish lightly seasoned and baked served with a lemon caper butter sauce, rice pilaf and chef's vegetables 18.99

Ala Carte Side Orders

Shrimp Skewer grilled w/garlic butter 8.99

Seasoned Fries 3.29

Baked Potato with Sour Cream 3.29

Garlic Mashed Potatoes 3.29

Wild Rice Pilaf 2.99

Sautéed Onions 1.99

Chef's Vegetable 3.29

Sautéed Mushrooms 2.99

Wild Mushroom Sauce 4.99

*Cooked to order NOTE: consuming raw/under cooked meats, eggs, seafood or poultry may increase your risk of food borne illness

Legends on the Hill

Michigan Beer & Cheese Bisque

Keweenaw Widow Maker Black Ale, vegetable stock, farm fresh cream and Michigan aged cheddar Cup 2.49 Bowl 3.99

Chicken Quesadilla

Grilled Chicken, blend of cheese, onions & bell peppers in a grilled flour tortilla. Served with sour cream and salsa 7.99

East Coast Crab Cakes

Blue lump crab cakes with sautéed tomatoes and capers in a lemon butter sauce 9.99

Roasted

Garlic & Escargot

Slow roasted bulb of garlic, bleu cheese gratin, sautéed snails in butter & white wine. Served with focaccia bread 9.99

Spinach Artichoke Dip

Artichoke hearts, onions, fresh spinach, mozzarella, Asiago and white cheddar with a hint of lemon baked golden brown. Served with Naan bread 7.99

Buffalo Chicken Wings

Jumbo wings tossed in our classic wing sauce with blue cheese dip & crispy vegetables Half Dozen 7.99 Dozen 11.99

Ultimate Nachos

House made tortilla chips piled high with seasoned beef, cheddar cheese, diced tomatoes, green onion, olives and jalapeños topped with salsa and sour cream 9.99

Poached Shrimp Martini

Poached jumbo Tiger shrimp served with Bloody Mary cocktail sauce and fresh lemon 8.99

Side Salads

Classic Caesar

Crisp cut romaine, Caesar dressing; garlic croutons & parmesan cheese 3.99

Treetops Greens

Seasonal greens, red cabbage, cucumber, carrot, ripe tomato & red onion 3.99

Michigan Woods Salad

Seasonal greens, topped with Michigan dried cherries, local apples, slivered carrots & candied walnuts. Served with a cherry vinaigrette 4.99

Dressings Available

Ranch, Italian, Bleu Cheese, Caesar, Fat Free Raspberry Vinaigrette, Thousand Island, Cherry Vinaigrette

Sandwiches & Dinner Salads

Add French fries to your sandwich for 1.99

Classic Caesar Salad

Crisp romaine tossed in our Caesar dressing, garlic croutons & parmesan cheese. Served with grilled focaccia bread

Salad 5.99 ~ Add Grilled Chicken 7.99

Northern Michigan Cherry Chicken Salad

Mixed greens, topped with Northern Michigan dried cherries, strawberries, mandarin oranges, candied walnuts, local apples & a grilled Michigan cherry glazed chicken breast served with cherry vinaigrette & sesame flatbread crackers 11.99

Grilled Chicken B.L.T.

Grilled marinated chicken breast topped with dry cured bacon & melted Swiss cheese, lettuce, tomato and onion on grilled focaccia 8.99

Black and Bleu Burger*

Fresh southwest seasoned ground chuck with Italian bleu cheese served on a toasted brioche bun with lettuce, tomato, onion and pickle 8.99

Treetops Classic Burger*

Fresh herb seasoned ground chuck on a grilled brioche bun with lettuce, tomato & onion

Burger 8.49 ~ With Cheese 8.99

(Cheeses: Pepper Jack, Cheddar, Provolone, Swiss & Bleu)

Legendary Burger*

Fresh herb seasoned ground chuck, char grilled & topped with hickory smoked bacon, jalapeño onion tangles, pepper jack cheese & bistro sauce served on focaccia bread. 8.99

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