



LEGENDS ON THE HILL



APPS MUNCHIES SNACKS STARTERS

IRISH NACHOS ^{GF}

Crispy Potatoes baked with Corned Beef, White Cheddar, Mozzarella, Thousand Island, Sour Cream 13.99

MUSSELS ^{GF}

Steamed in Bell's Oberon (beer), Butter & Garlic, tossed with Roasted Tomatoes & Basil 14.99

CALAMARI

Lightly fried Calamari Rings with spicy Marinara Sauce 14.99

MUSHROOM BRUSCHETTA

Pesto sautéed Mushroom Medley on Crostinis with Balsamic Drizzle 11.99

SMOKED WHITEFISH DIP

Smoked Great Lakes Whitefish with creamy Cheese, served bubbling hot with crostini points 13.99

PEROGIES

Cheese-stuffed and pan-fried, topped with Caramelized Onions, served with Sour Cream (5) 11.99

SOUPS AND SALADS

Full Salad 10.99 / Half Salad 6.99 / Add Grilled Chicken 2.00 / Add Grilled Steak 3.00

FRENCH ONION

Caramelized Onions
Rich Burgundy Broth
Melted Swiss & Provolone
Served Bubbling Hot 4.99

BEER CHEESE

Widowmaker Black Ale
Carrots, Celery & Cream
Aged Cheddar 3.29/4.99

HUNTER'S SALAD ^{GF}

Greens, Dried Cherries, Blueberries, Shredded Carrots, Goat Cheese

SPINACH SALAD ^{GF}

Bacon, Red Onions, Chopped Egg, Mushrooms, Warm Bacon Honey

CAESAR SALAD

Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

TREETOPS COBB ^{GF}

Grape Tomatoes, Red Onions, Cukes, Bacon, Egg, Cheddar, Swiss

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

BURGERS

Freshly seasoned mixture of Brisket, Sirloin & Chuck grilled to order
Served on a Brioche Bun with French Fries & Pickle, substitute Onion Rings 1.00

TIGER WOODS BURGER

Hickory Smoked Bacon, Pepper Jack, Cheddar, BBQ Sauce, Jalapeño Tangles 13.99

JACK DANIEL'S DOUBLE-DECKER

2 Patties, Bacon, Pepper Jack, Cheddar, Fried Egg, Onion Rings, Jack Daniel's Glaze 18.99

BLACK AND BLEU

Italian Bleu Cheese, Cajun Spices, Lettuce, Tomato, Onion 13.99

Consuming raw/undercooked meat, eggs, seafood or poultry may increase your risk of food borne illness

^{GF} = Menu items that are Gluten Free, or will be if you say no thank you to the Breadstick or Crostini that comes with it



SOMEBODY MAKE ME A **SAMMICH**

Served with French Fries & Pickle, substitute Onion Rings 1.00

HUNTER'S CHICKEN SANDWICH

Marinated, Grilled, Bacon, Goat Cheese, Signature Spicy Berry Sauce 13.99

CHICKEN CAESAR WRAP

Grilled & Sliced Chicken, Romaine, Parmesan, Creamy Caesar wrapped in a Flour Tortilla 12.99

LOBSTER GRILLED CHEESE

Seasoned Lobster, Grilled Tomato Slices, Smoked Cheddar, Toasted Marble Rye 13.99

ENTREES

PAN-FRIED WALLEYE

Potato Crusted Filet, Lemon Dill Butter, Cheddar Smashed, Veggies 24.99

BLACKENED WHITEFISH ^{GF}

Cajun Spiced, Mustard Aioli, Wild Rice Pilaf, Veggies 25.99

BABY BACK RIBS

Slow Roasted Full Rack, Michigan Apple BBQ, Cheddar Smashed, Veggies 26.99

TUSCAN CHICKEN

Sautéed Breast of Chicken, Red Pepper Artichoke Cream Sauce, Rice Pilaf, Veggies 22.99

MICHIGAN APPLE BBQ BRISKET

Hickory Smoked, Michigan Apple Glaze, Cheddar Smashed Potatoes, Veggies 21.99

CHERRY CHUTNEY PORK CHOPS ^{GF}

Twin Center Cut Chops, IPA Marinade, Grilled with Michigan Chutney Sauce, Cheddar Smashed Potatoes, Veggies 25.99

SEAFOOD TORTELLINI

Cheese-Filled Tortellini, Shrimp, Scallops, Lobster, Asiago Cream Sauce 25.99

NY STRIP

Char-Grilled to Order, Butter Zip Sauce, Cheddar Smashed, Veggies 28.99 (3.00 Voucher Surcharge)

BEEF TENDERLOIN FILET MEDALLIONS

Mushroom Stout Demi, Crispy Fried Onions, Cheddar Smashed, Veggies 33.99 (7.00 Voucher Surcharge)

SIDE ORDERS

All Sides are ^{GF}

Shrimp Skewer grilled with Garlic Butter 9.99

Cheddar Smashed Potatoes 3.29

Baked Potato w/ Sour Cream 3.29

Seasoned French Fries 3.29

Rice Pilaf 2.99

Sautéed Mushrooms 2.99

Sautéed Onions 2.99

Veggies 3.29

AND

DESSERT

Chocolate Ganache 7.99

Crème Brulee 7.99

Or....Drink Your Dessert!

Treetops Truffle 7.99

Belvedere Vodka

Chamboard

Hot Chocolate

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MICHIGAN BEER

Arcadia Brewing Company, Kalamazoo

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

Arbor Brewing Company, Ann Arbor

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

Atwater Brewery, Detroit

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

Bell's Brewery, Ann Arbor

Oberon - Classic summer beer made with 4 ingredients, the color and scent of sunny afternoon 6.00 (5.8 ABV)

Two Hearted Ale - This IPA is bursting with hop aromas ranging from pine to grapefruit 6.00 (7.0ABV)

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

Blackrock Brewery, Marquette

51K IPA - This American-style IPA is full of earthy grapefruit and piney hop flavors 6.00 (7.0ABV)

Black Rock Lager Rhythm - American Lager dry hopped with Mosaic and Bitter Gold hops 6.00 (6.0 ABV)

Crankers Brewery, Mount Pleasant

Irish Red - Rich caramel aromas with a touch of dark sugar 6.00 (6.0 ABV)

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

Dark Horse Brewing Company, Marshall

Crooked Tree IPA - Dry hopped giving it a big aroma of pine and citrus & malt 6.00 (6.5 ABV)

Founders Brewing Company, Grand Rapids

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

Rubaeus - TNitrogen infused for a smooth, creamy raspberry beer with pale wheat malt 6.00 (5.7 ABV)

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

Frankenmuth Brewery, Frankenmuth

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

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

Great Lakes Brewing, Cleveland

Dortmunder Lager - Award-winning balance of sweet malt and dry hop flavors 6.00 (5.8 ABV)

Edmond Fitzgerald Porter - rich roasted barley and bittersweet chocolate-coffee notes 6.00 (6.0 ABV)

Keweenaw Brewing Company, Houghton

Pick Axe Blonde Ale - True single malt light golden ale 6.00 (4.7 ABV)

Widow Maker - Clean and smooth, easy on the hops, light bodied ale 6.00 (5.2 ABV)

New Holland Brewing Company, Holland

Full Circle - Kolsch-style Beer, biscuity malt character, low hop profile and slight sweetness 6.00 (4.9ABV)

Hoptronix - Mosaic hops give this IPA a dark aroma and a smooth and crisp finish 6.00 (9.0 ABV)

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

North Peak Brewing Company, Traverse City

Siren Amber - Subtle hop flavor & aroma, caramel sweetness, a hint of roasted barley 6.00 (5.0 ABV)

Diabolical - Unfiltered IPA is dry-hopped, smooth malt character and citrus pine aroma 6.00 (6.6 ABV)

MORE MICHIGAN BEER

Odd Side Ales, Grand Haven

Bean Flicker Blonde - A light coffee note 6.00 (4.5 ABV)

Old Nation Brewing Company, Williamston

M-43 IPA - Calypso, Simcoe, Citra and Amarillo hops. Citrus and Tropical notes 6.00 (6.8 ABV)

Petoskey Brewing Company, Petoskey

Juicy India Pale Ale - Citrus and tropical aromas, smooth, hoppy 6.00 (5.7 ABV)

Honey Monk - Reddish malty Belgian, complex and slightly sweet ale 6.00 (6.9 ABV)

Right Brain Brewing, Traverse City

Amber Ale - Lovely malty nose, and packed full with notes of caramel 6.00 (5.8 ABV)

Will Power - Made with all local Cascade Hops. Effervescent, subtly malty 6.00 (6.9 ABV)

Rochester Mills Beer Company, Rochester

Milkshake Stout - Deep & dark featuring rich, sweet roasted flavors 6.00 (5.0 ABV)

Rochester Red Ale - Deep red-colored Irish-Style Ale, medium body 6.00 (5.9 ABV)

Saugatuck Brewing Company, Douglas

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

Short's Brewing Company, Bellaire

Huma Lupa Licious - 5 hop varieties. Intense bitterness balanced by a malty flavor 6.00 (7.7 ABV)

Soft Parade - Fruit Rye Ale loaded with pureed berries 6.00 (7.4 ABV)

Space Rock - Light-bodied Pale Ale with floral and orange peel hop aromas 6.00 (5.0 ABV)

Local's Light - Light Lager 6.00 (5.2 ABV)

Octorock - A semi-sweet, light-bodied cider with delicate fruit & hint of spice 6.00 (6.3ABV)

Treetops Shandy - Made with local lemonade 6.00 (3.0 ABV)

DOMESTIC

Bud Light 5.00
Budweiser 5.00
Bud Select 55 5.00
Busch Lite 5.00
Dogfish Head "Sea Quench Ale" 6.00
Fat Tire Amber Ale 6.00
Goose Island 312 Pale Ale 6.00
Goose Island 312 Wheat 6.00
MGD 5.00
Michelob Ultra Light 5.00
Miller Lite 5.00
Sierra Nevada IPA 6.00
Stroh's Bohemian Lager 6.00

IMPORTS

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

**2018
SAVE
THE
DATES**

Fireworks Festival - Food, Family & Fun 7/6-7

Orchards & Vines - Farm2Fork Pairing Dinner 9/22

Fall Colorfest - Music, Craft Beer, Games & Dancing 10/5

Hops & Roots - Farm2Fork Pairing Dinner 10/20

Holiday Harvest - Farm2Fork Pairing Dinner 11/3

Lights Spectacular 11/23-24

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	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	Field Stone Cabernet Sauvignon Alexander Valley, 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

Chardonnay, Pinot Grigio, White Zinfandel, Moscato Cabernet, Merlot, Pinot Noir	7 26
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Planning an Event?

We specialize in meetings, conferences, expos, ski and golf outings, church groups, corporate retreats, special occasion parties, reunions, team building, holiday parties, fundraising dinners, and spectacular weddings. Chat with a group sales manager while you're here! **Call 989-731-8455**