

Legends

STARTERS

SMOKED WHITEFISH

*local smoked whitefish and blended herbs & cream cheese
served with assorted crackers 14*

FRIED ARTICHOKE

served with fennel-lemon aioli 10

MEDITERRANEAN CHARCUTERIE BOARD

with hummus, pita and rotating meat & cheese assortments 28

STEAK FLATBREAD

*with horseradish cream, arugula, charred tomatoes
& shaved parmesan 16*

SOUPS & SALADS

add Chicken 6, Shrimp 8, or Steak 10

CAESAR

*romaine, brioche croutons, house caesar dressing & garnished
with parmesan tuille 16*

SUMMER BERRY

*mixed greens, seasonal berries, crispy shallots, blue cheese crumbles,
& candied pistachios tossed in raspberry vinaigrette 18*

CHOPPED WEDGE SALAD

iceberg lettuce, bacon, tomato, red onion, & blue cheese dressing 15

SOUP DU JOUR 9

ENTREES

TREETOPS BURGER

custom blend of dry aged chuck and brisket with smoked gouda, sweet tomato jam, lettuce, crispy shallots & pickles on toasted brioche buns 25

WILD MUSHROOM BUCATINI

sauteed wild mushrooms, bucatini pasta, garlic confit tossed in a bourbon cream sauce with fine herbs 28
add Chicken 6, Shrimp 8, or Steak 10

TUSCAN CHICKEN

bone in pan seared chicken breast over herbed risotto with pistachio pesto, crispy garlic and torn basil 30

GREAT LAKES WALLEYE

pan seared, lemon-caper beurre blanc, asparagus 26

BUTCHER'S BLOCK

16 OZ BONE IN RIBEYE 50

14 OZ NY STRIP 46

8 OZ FILET 43

HERITAGE PORK CHOP 36

with Michigan apple-cherry chutney

SIDES

Garlic Confit Roasted Yukon Potatoes 7

Herbed Risotto 10

Wild Mushroom Ragout 10

Seasonal Vegetables 7

Brown Butter Asparagus 8



Treetops