



DINNER MENU

Appetizers

JUMBO SHRIMP COCKTAIL

Five jumbo shrimp with cocktail sauce | 9.95

MOZZARELLA STICKS

Cheese sticks with zesty marinara | 8.95

PORTOBELLO FRIES

Tempura flashed and tossed with Parmesan, truffle oil, fresh parsley, red pepper flakes, spicy aioli | 9.95

PRETZEL STICKS FONDUE

Five salted soft pretzels served with our loaded cheese sauce | 13.95

REUBEN BALLS

Everything you love about a Reuben Sandwich rolled into a crunchy Panko covered ball. Served with 1,000 Island dressing | 9.95

BRUSSEL SPROUT CHIPS

Maple/Bourbon seasoned brussel sprout chips, baked and topped with bacon, Parmesan cheese and then drizzled with Balsamic reduction | 11.95

Soups & Salads

ADD TO ANY SALAD

STEAK +8 / CHICKEN +5 / SALMON +8 / SHRIMP +5

FRENCH ONION SOUP

Topped with garlic crostini, provolone, and swiss | 5.95

SOUP DU JOUR

Please ask your server for tonight's creation | Market

CAESAR SALAD

Romaine, parmesan crisp, balsamic glaze, garlic croutons, Caesar dressing | 11.95

TREETOPS GREENS

Fresh greens, tomatoes, onions, cucumbers, mixed peppers and julienne rainbow carrots | 10.95

Kids

Comes with choice of french fries, tater tots, or fresh veggie sticks

HOT DOG

All beef frank | 8.95

CHEESEBURGER

Served with cheddar or american cheese | 8.95

GRILLED CHEESE

Cheddar or American on texas toast | 8.95

KIDS MAC

Macaroni & cheese | 8.95

CHICKEN TENDERS

Breaded chicken tenderloins with ranch dipping sauce | 8.95

GRILLED CHICKEN BREAST

Our 6 oz chicken breast is char-grilled & seasoned to perfection. Served with choice of fresh fruit, veggies or cottage cheese | 8.95

Sweet Endings

NEW YORK CHEESECAKE

Topped with your choice of chocolate or fresh berry glaze | 6.95

CHOCO-LAVA BOMB

Served with your choice of cinnamon, chocolate or vanilla | 9.95

CHOCOLATE GANACHE

Flourless chocolate torte finished with creamy ganache | 8.95

ICE CREAM

Ask your server about tonight's flavors | 3.95



Chef's Creations

(Served after 5pm)

FILET MIGNON

7 oz choice tenderloin, char-grilled to temperature, topped with our house demi-glaze and peppered praline bacon. Served with choice of starch and Chef's vegetables | 33.95

STEAK & SHRIMP COMBO

8 oz NY strip cooked to order with 3 jumbo fried shrimp. Served with choice of starch and chef's vegetables | 29.95

FRIED SHRIMP PLATE

Five jumbo shrimp hand breaded and fried golden brown. Served with french fries, chef's vegetables & cocktail sauce | 17.95

CHERRY BBQ SALMON

Fresh salmon fillet, blackened or broiled, topped with Michigan cherry infused BBQ sauce. Served with choice of starch and chef's vegetables | 24.95

PASTA ALFREDO

Cavatappi pasta tossed in our creamy housemade alfredo, topped with fresh Parmesan & served with garlic toast | 12.95 chicken 17.95 shrimp 19.95 both 21.95

TREETOPS CHICKEN

Sautéed chicken breast with caramelized onion and bacon under a cream sherry reduction, served with wild rice and chef's vegetables | 17.95

CAJUN CREOLE

Northern white shrimp, chicken or both, andouille sausage sautéed in a savory cajun sauce and served over a bed of wild rice or tossed with bow-tie pasta | chicken 17.95 shrimp 19.95 both 21.95

PARMESAN WALLEYE

Great Lakes Walleye marinated in creamy Caesar dressing, encrusted in potato chips and baked with a Parmesan/Mozzarella cheese blend. Served with wild rice | 22.95

WHITEFISH A LA MEUNIÈRE

Sauteed with shallots, parsley and deglazed with Chardonnay. Served with choice of starch & Chef's vegetables | 22.95

STARCH OPTIONS Mashed Potatoes | French Fries | Wild Rice

Sandwiches

Served with housemade chips. Substitute french fries

+3.00 Black & Tan onion rings or side salad +4.00

WESTERN BURGER

Bacon, cheddar cheese, onion ring, savory BBQ sauce, lettuce, tomato, onion, brioche bun | 15.95

TRADITIONAL REUBEN

Shaved corned beef, swiss cheese, sauerkraut on grilled marble rye. Served with 1000 Island on the side | 12.95

PHILLY CHEESESTEAK

Shaved ribeye, onions, peppers, and mushrooms, provolone, hoagie roll | 14.95

HAWAIIAN CHICKEN SANDWICH

Grilled chicken breast, provolone, grilled pineapple, teriyaki | 11.95

GRILLED PORTOBELLO SANDWICH

Grilled marinated portobello cap with caramelized onion, spinach, tomato, provolone, and pesto aioli on grilled focaccia | 13.95

SMOKED PULLED PORK SANDWICH

Our pork shoulder is seasoned with our homemade dry rub, slowly smoked and grilled in our tangy Carolina sauce. Stacked on Artisan Brioche bun and topped with an Asian slaw | 11.95

WHITEFISH SANDWICH

Deep fried or sauteed with lemon pepper. Served with tartar sauce, lettuce, tomato & onion | 11.95

TREETOPS BLT

1/2 lb Texas smoked bacon, crisp lettuce, ripe tomato with your choice of white, wheat, or rye bread | 13.95

BBQ BEEF BRISKET SANDWICH

Smoked brisket is grilled and topped with pickled onions, cheddar & BBQ sauce on grilled Focaccia bread | 12.95

BYOB - BUILD YOUR OWN BURGER

Seasoned Angus beef patty topped with lettuce, tomato, and onion. Served on a brioche bun 13.95

Toppings +1.00 each
Add Bacon +2.00

TOPPINGS:

Pepper Jack | American | Cheddar | Swiss | Mushrooms | Sautéed Onions | Banana Peppers | Olives | Bleu Cheese | Jalapeños



PLEASE SCAN OUR QR CODE TO VIEW ONLINE



Ask your server about additional gluten-free options by omitting a sauce, marinade, glaze, or side. Consuming raw/undercooked meat, eggs, seafood, or poultry may increase your risk of food borne illness