

Legends Breakfast

Treetops Breakfast \$18

3 eggs, choice of (2) bacon, sausage links, canadian bacon, or honey glazed ham, crispy fingerling potatoes, a pancake, and toast

Firestarter Breakfast Sandwich \$15

2 eggs, jalapeno bacon, pepper jack cheese, drizzled with hot honey and served on a toasted everything bagel with crispy fingerling potatoes

Monte Cristo \$16

Cinnamon french toast, ham, turkey, and swiss, fried, served with raspberry sauce and crispy fingerling potatoes

BYO Omelet \$15

3 egg omelet with choice of diced onions, tomatoes, wild mushrooms, peppers, spinach, ham, bacon, and sausage

Sylvan Hash \$21

Two fried eggs, duck confit, sauteed root vegetables, fingerling potatoes, and cheddar jack served with toast

Peanut Butter Cup S'Mores French Toast \$17

Graham cracker crusted challah bread, marshmallow, peanut butter cups, peanut butter frosting, whip cream and chocolate sauce

Treetops Parfait \$12

Crispy oat blend, fresh fruit, and vanilla yogurt

Hot Oatmeal \$10

Hot oats, cream, berries

Steak and Eggs \$17

Tender steak, sliced over scrambled eggs. Served with toast

Triple Stack Pancakes \$14

With cinnamon butter, local maple syrup, and berries

Cinnamon French Toast \$12

Cinnamon challah bread with maple butter and local maple syrup

Salmon Lox \$17

Smoked salmon, toasted everything bagel, herb cream cheese, capers, shallots, lettuce, and tomato

Legends Lunch Menu

Starters

Beer Battered Boneless Wings \$18

1lb of ale battered boneless wings tossed in your choice of Buffalo, BBQ, Nashville Hot, Mango Habanero, Garlic Parmesan, and Umami sauce

Duck Quesadilla \$16

Confit duck, zucchini, bell peppers, onions, and pepperjack deep fried and served with chili and orange marmalade

Bourbon Steak Bites \$16

Tender steak, wild mushrooms, shallots, and garlic in a bourbon cream sauce, served over toasted bread

Garlic Ranch Cheese Curds \$12 V

Garlic cheese curds, ranch seasoned, served with ranch dipping sauce and marinara

Spicy Cauliflower \$12 V

Spicy battered cauliflower, deep fried and served with garlic aioli

Crispy Wings 6 for \$12 or 12 for \$21

Crispy wings tossed in your choice of Buffalo, BBQ, Nashville Hot, Mango Habanero, Garlic Parmesan, and Umami sauce

Basket O' Fries or Whiskey Battered Onion Rings \$12

Your choice of crispy skin on fries or beer battered onion rings

Soups and Greens

Caesar Salad \$16

Crisp romaine, heirloom tomatoes, shaved parmesan, garlic croutons, house Caesar

Add Chicken \$5 Add Steak \$6 Add Shrimp \$6

House Garden Salad \$16

Mixed greens, heirloom tomatoes, shallots, carrots, cucumbers, cheddar jack, garlic croutons

Add Chicken \$5 Add Steak \$6 Add shrimp \$6

Elk Chili \$5 cup \$9 Bowl

Ground elk, onions, green peppers, tomatoes, and spices

French Onion Soup \$5 cup \$9 Bowl

Caramelized onions, thyme, sherry, rich beef stock topped with baguette and gruyere and fontina cheese

Features

Sylvan Cheeseburger \$16

Angus beef, choice of cheese, lettuce, tomato, red onion, pickles served with fries

Buffalo Shrimp Wrap \$17

Grilled shrimp, buffalo sauce, mixed greens, shallots, carrots. Served with fries

French Onion Grilled Cheese \$17

Sauteed onions, gruyere, fontina, and muenster cheese, and crispy bacon on toasted rye and served with rich beef jus

Duck and Waffles \$19

Crispy duck served on housemade thyme and orange waffle with blueberry bourbon maple syrup

Reuben \$17

Michigan corned beef, sauerkraut, Swiss, and 1000 Island on toasted marble rye. Served with fries

Veggie Wrap \$15 V

Cabbage, shaved brussel sprouts, shallots, carrots, cucumbers, and peppers with Umami aioli. Served with fries

Grilled Chicken Sandwich \$17

Marinated chicken breast, bacon, Swiss, lettuce, tomato, and red onion on toasted brioche. Served with Fries

Chickpea Stuffed Peppers \$24 V GF

Roasted bell peppers stuffed with green chickpeas, red and white quinoa, edamame and chopped kale topped with

Legends Dinner Menu

Starters

Garlic Butter Shrimp Skewers \$13

Grilled shrimp skewers, topped with garlic herb butter, served over toasted bread

Smoked Steelhead Dip \$15

Cream cheese, herbs, parmesan, smoked steelhead. Served with housemade rosemary crackers

Bourbon Steak Bites \$16

Tender steak, wild mushrooms, shallots, and garlic in a bourbon cream sauce, served over toasted bread

Duck Poutine \$18

Crispy fingerling potatoes, duck confit, cheese curds, green onions, and duck gravy

Baked Brie with Spicy Lavender Honey \$16 **V**

Baked brie, drizzled with spicy lavender honey and served with housemade rosemary crackers

Soups and Greens

Elk Chili \$5cup \$9 Bowl **GF**

Ground elk, onions, green peppers, tomatoes, and spices

French Onion Soup \$5 cup \$9 Bowl **GF**

Caramelized onions, thyme, sherry, rich beef stock topped with baguette and gruyere and fontina cheese

Caesar Salad \$16

Crisp romaine, heirloom tomatoes, shaved parmesan, garlic croutons, house Caesar

Add Chicken \$5 Add Steak \$6 Add Shrimp \$6

Winter Greens Salad w/ Apple Cider Honey Vinaigrette \$16

Spinach, kiwi, celery, pear, walnuts, goat cheese

Add Chicken \$5 Add Steak \$6 Add Shrimp \$6

Entrees

Shrimp and Garlic Ravioli \$29

Shrimp, garlic, and herbed cream cheese in tender house-made ravioli with a lemon thyme cream sauce

Crispy Duck and Waffles \$26

Crispy duck served on housemade thyme and orange waffle with blueberry bourbon maple syrup

Wagyu Burger \$24

Wagyu burger, lettuce, tomatoes, onions, and pickles on toasted brioche. Served with fries

Cedar Plank Salmon \$31

Scottish salmon cooked on local cedar plank, cherry BBQ, served with wild rice and chef's choice fresh vegetable

Wild Mushroom Pappardelle \$26 **V**

Sauteed wild mushrooms, garlic, and shallots with house-made herb pappardelle with sherry cream sauce

Macadamia Chicken \$28

Macadamia encrusted chicken breast served over jalapeno sweet potato mash, topped with lobster cream sauce and served with chef's choice fresh vegetable

Chickpea Stuffed Peppers \$24 **V GF**

Roasted bell peppers stuffed with green chickpeas, red and white quinoa, edamame, and chopped kale

Steaks and Chops

14oz Prime Angus Ribeye \$46 **GF**

Hand-cut, Prime Angus Ribeye, served with crispy fingerling potatoes and chef's choice fresh vegetable

12oz Angus NY Strip \$38 **GF**

Hand-cut, Angus NY Strip, served with crispy fingerling potatoes and chef's choice fresh vegetable

14oz Tomahawk Pork Chop \$34 **GF**

Rosemary and cherry glazed Michigan pork chop, topped with apple and cherry bourbon compote. Served with crispy fingerling potatoes and chef's choice fresh vegetable

Bone-In Elk Chop \$69 **GF**

Bone-in grilled elk chop topped with smoked blackberry demi, crispy fingerling potatoes, and chef's choice fresh vegetable