

# Legends Breakfast Menu

## Treetops Breakfast | \$18

3 eggs, choice of (2) bacon, sausage links, Canadian bacon, or honey-glazed ham, served with 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 cheese served with toast

## Peanut Butter Cup S'Mores French Toast | \$17

Graham cracker crusted challah bread, marshmallow, peanut butter cups, peanut butter frosting, whipped 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

Sliced tender steak 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

## Breakfast Buffett | \$13 Kids | \$24 Adults

An array of breakfast delights for the whole family

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness.

# Legends Lunch Menu

## Starters

### **Whiskey Battered Onion Rings | \$12**

Beer-battered onion rings

### **Garlic Ranch Cheese Curds | \$12 | V**

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

### **Duck Quesadilla | \$16**

Confit duck, zucchini, bell peppers, onions, and pepper jack deep-fried and served with chili and orange marmalade

### **Crispy Wings | 6 for \$12 | 12 for \$21**

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

### **Basket O' Fries | \$12**

Crispy skin on fries

### **Spicy Cauliflower | \$12 | V**

Spicy battered cauliflower, deep fried and served with garlic aioli

### **Bourbon Steak Bites | \$16**

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

### **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

## Soups and Greens

### **French Onion Soup | \$5 Cup | \$9 Bowl**

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

### **Caesar Salad | \$5 Side | \$16 Full**

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

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

### **Elk Chili | \$5 Cup | \$9 Bowl | GF**

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

### **House Garden Salad | \$5 Side | \$16 Full**

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

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

## Entrees

### **Buffalo Shrimp Wrap | \$17**

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

### **Sylvan Cheeseburger | \$16**

Angus beef, choice of cheese, lettuce, tomato, red onion, pickles 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 a toasted brioche. Served with Fries

### **French Onion Grilled Cheese | \$17**

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

### **Reuben | \$17**

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

### **Quinoa Stuffed Peppers | \$24 | V | GF | DF**

Roasted bell peppers stuffed with red and white quinoa, edamame, and chopped kale, topped with roasted red pepper sauce

### **Duck and Waffles | \$26**

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

## Dessert

### **Rotating Desserts | \$10**

Indulge in our delectable seasonal desserts. Your server will go over our current selection, ensuring a sweet end to your meal.



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# Legends Dinner Menu

## Starters

### Garlic Butter Shrimp Skewers | \$13

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

### Bourbon Steak Bites | \$16

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

### Baked Brie with Spicy Lavender Honey | \$16 | V

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

### Smoked Steelhead Dip | \$15

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

### Duck Poutine | \$18

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

## Soups and Greens

### French Onion Soup | \$5 Cup \$9 Bowl

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

### Caesar Salad | \$5 Side | \$16 Full

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

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

### Elk Chili | \$5 Cup \$9 Bowl | GF

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

### Winter Greens Salad w/ Apple Cider Honey

#### Vinaigrette | \$5 Side | \$16 Full | V | GF

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

Add | Chicken \$5 | Steak \$6 | 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

### Wild Mushroom Pappardelle | \$26 | V

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

### Cedar Plank Salmon | \$30 | GF | DF

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

### Wagyu Burger | \$24

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

### Crispy Duck and Waffles | \$26

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

### Quinoa Stuffed Peppers | \$24 | V | GF | DF

Roasted bell peppers stuffed with red and white quinoa, edamame, and chopped kale, topped with roasted red pepper sauce

### Macadamia Chicken | \$28

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

## Steaks and Chops

*Not included in vouchers*

### 14oz Prime Angus Ribeye | \$46 | GF | DF

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

### 14oz Tomahawk Pork Chop | \$34 | GF | DF

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

### 12oz Angus NY Strip | \$38 | GF | DF

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

### Bone-In Elk Chop | \$69 | GF | DF

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

## Dessert

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