

Legends

STARTERS

SMOKED WHITEFISH

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

FRIED ARANCINI

Italian rice, pecorino cheese with basil lemon aioli 16

MEDITERRANEAN BOARD

housemade hummus, tabouli, garlic dip, pickled vegetables & pita bread 20

BAO BUN

wagyu beef Tsakane slider, hoisin, miso mustard, pickled onions 18

BLACKENED BEEF TIPS

*blackened beef, sauteed onion & sport pepper, in a bourbon demi and blue
cheese crumbles 19*

BUFFALO BURRATA

burrata, overnight tomatoes, shishito pesto, rosemary bread 17

SOUPS & SALADS

CAESAR

romaine, croutons, house Caesar, pecorino cheese and parmesan chip 17

ANTIOXIDENT SALAD

*baby arugula, blueberries, strawberries, red onion, walnuts, goat cheese
and blueberry honey balsamic 20*

CHOPPED WEDGE SALAD

*iceberg wedge, diced bacon, red onion, pomegranate seeds, bleu cheese
dressing 18*

SPINACH SALAD

*heirloom cherry tomatoes, red onion, candied cashews, roasted pepitas,
peppadew peppers, green Goddess dressing 20*

ENTREES

TREETOPS BURGER

custom blend burger, Havarti cheese, caramelized onion, pickles and Treetops special sauce served with fries 24

SPICY SAUSAGE & VEAL RAGU

bucatini pasta, chili flakes, burrata, kale pesto 25

KIMCHI CARBONARA

Udon noodles, Kimchi, lardons, pea shoots, sunny egg 23

TUSCAN AIRLINE CHICKEN

bone in seared breast, fennel herb risotto, charred rapini with sweet basil pesto cream sauce 28

GREAT LAKES WALLEYE

pecorino encrusted walleye, pan seared, lemon caper beurre blanc, wild rice blend and grilled asparagus 32

MISO SALMON

pan seared, charred rapini, fennel risotto, lemon dill beurre blanc 36

BUTCHER'S BLOCK

16 OZ BONE IN RIBEYE

roasted garlic whipped potatoes, grilled asparagus, roasted wild mushroom port demi 58

14 OZ NY STRIP

roasted garlic whipped potatoes, charred rapini, chimichurri sauce 53

8 OZ FILET

roasted garlic whipped potatoes, grilled asparagus, truffle cognac sauce 63

MARINATED FLANK STEAK

wild rice, charred rapini, wild mushroom rouge 32

HERITAGE PORK CHOP

stuffed with spinach, sun dried tomato & Brie cheese, whipped potatoes, grilled asparagus and port wine thyme demi 43

STICKY RIBS

½ rack, watermelon, feta, smoked soy glaze, corn bread 26