

Legends

ALA CART BREAKFAST

EGGS YOUR WAY

Two eggs cooked your way accompanied with hashbrowns and your choice of bacon or sausage 11

FARMER'S OMELET

Three eggs, potato, bacon, scallion, and mushrooms with hashbrowns or fruit 13

WESTERN OMELET

Three eggs, ham, scallions, red pepper, onion, and Swiss with hashbrowns or fruit 13

GREEK OMELET

Three eggs, feta cheese, kalamata olives, red onion and scallions with hashbrowns or fruit 13

EGGS BENEDICT

Two eggs poached and canadian bacon served on an english muffin with hollandaise sauce. Served with hashbrowns 18

TREETOPS SWIRL FRENCH TOAST

Cinnamon swirl French toast dipped in our house made vanilla custard grilled golden brown served with fruit cup and your choice of maple syrup or sweet cherry compote 13

PANCAKES PLAIN OR BLUEBERRY

A stack of three large house made pancakes blueberry or plain served with fruit cup and maple syrup 13

BISCUITS & GRAVY

Four large buttermilk biscuits topped with house sausage gravy and two eggs any style 13

YOGURT & FRESH BERRY PARFAIT

Layers of vanilla yogurt and fresh berries 10

BELGIUM WAFFLE

House made belgium waffle topped with fresh mixed berry compote and whip cream or maple syrup 16

SIDES

HASH BROWNS 4

TWO EGGS 3

FRUIT CUP 3

TOAST 3

SAUSAGE 3

BACON 3

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STARTERS

BONE IN WINGS

*A full pound of crispy, seasoned jumbo wings tossed in your choice of
Buffalo | Mango Habanero | BBQ | Garlic Parmesan 19*

SITZMARK BAVARIAN PRETZELS

*Warm, salted pretzel sticks served with creamy white queso
and zesty spicy mustard 13*

WISCONSIN CHEESE CUBES

*Golden-fried garlic-jalapeño and cheddar curds served with
a side of rich marinara sauce 9*

PORK BELLY

WON BEST TASTE OF GAYLORD

Crispy pork belly in blueberry maple bourbon sauce 15

CALAMARI

Lightly battered and fried to perfection, served with house marinara 15

JUMPIN JUDAS SWEET & SPICY SHRIMP

Six crispy shrimp tossed in a bold sweet and spicy sauce 16

HONEY GLAZED BACON BRUSSELS

Sauteed Brussel sprouts with crispy bacon, finished with a drizzle of sweet honey 14

GREENS

Add Chicken \$8 | Add Salmon \$10 | Add Shrimp \$10

TRADITIONAL CAESAR SALAD

Crisp romaine hearts, croutons, house-made Caesar dressing, and a parmesan crisp 12

CHOPPED COBB SALAD

*A fresh mix of greens topped with crispy bacon, mozzarella, avocado, hard-boiled egg, and
creamy green goddess dressing 13*

SANTA FE TRAIL SALAD

*A blend of greens, black beans, sweet corn, tortilla strips, red onion, and roasted peppers,
tossed in cilantro lime dressing 13*

CHOPPED WEDGE

Crisp iceberg lettuce with bacon, tomato, and blue cheese dressing 12

NORTHERN WOODS GREEK

*Mixed greens with kalamata olives, feta, red onion, cucumber, tomato, and a
Mediterranean herb vinaigrette 14*

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BURGERS

*All burgers served on a toasted brioche bun from Detroit Bread Co.
Served with house-made chips. Upgrade to Brew City French fries for \$4.*

THE TREETOPS CLASSIC

*Two 4oz patties stacked with creamy Havarti cheese, sautéed onions,
pickles, and garlic aioli 20*

THE PUB BURGER

*Two 4oz patties with melted American cheese, lettuce, tomato, onion, pickle,
and our signature burger sauce 19*

THE BLACK DIAMOND

*Two 4oz patties topped with pepper jack cheese, crispy bacon, onion
rings, and smoky BBQ sauce 22*

THE IMPOSSIBLE BURGER

*The Impossible™ burger with your choice of American, Swiss, or pepper jack
cheese, topped with lettuce, tomato, onion, and pickle 22*

HANDHELDS

Served with house-made chips. Upgrade to Brew City French fries for \$4.

TRAILHEAD CRISPY CHICKEN

*Crispy, hand-breaded chicken breast with pickles, lettuce, onion, and our signature
Cluck-N good sauce on a brioche bun 19*

PHILLY CHEESE STEAK

*Shaved ribeye, roasted peppers, and caramelized onions smothered in house-made
white queso on a toasted sub roll 19*

GRILLED CHICKEN

*Juicy grilled chicken breast with lettuce, tomato, and garlic aioli
on a toasted brioche bun 19*

THE TIMBERLINE RACHEL

Oven-roasted turkey, melted Swiss cheese, and coleslaw on swirled rye bread 16

Treetops

Legends

CLASSIC BASKETS

Served with French fries and coleslaw

CHICKEN TENDERS

Golden-fried, crispy tenders served with your choice of dipping sauce 17

FRIED SHRIMP

Six lightly battered shrimp served with cocktail sauce 18

BATTERED COD

Hand-battered cod fillets served with house tartar sauce 19

ENTREES

Served after 5pm

Add a side Garden Salad or Caesar Salad - 5

GREAT LAKES WALLEYE

Pecorino-crusted walleye, pan-seared. Served with garlic-herb whipped potatoes and seasonal vegetables 32

12 OZ NY STRIP

Flame-grilled and finished with herbed truffle garlic butter. Served with garlic-herb whipped potatoes and seasonal vegetables 54

HERB-ROASTED ALPINE CHICKEN

Juicy, herb-seasoned chicken breast served with wild rice and seasonal vegetables 21

GRILLED SALMON

Perfectly grilled salmon fillet served with wild rice and seasonal vegetables 23

BOURBON GLAZED TIMBER CHOP

A brown sugar-marinated, bone in pork chop glazed with a rich bourbon sauce. Served with garlic-herb whipped potatoes and seasonal vegetables

1 chop 34 2 chops 40

WOOD SPLITTER BABY BACK RIBS

Slow-roasted, fall-off-the-bone baby back ribs glazed in BBQ sauce. Served with garlic-herb whipped potatoes and seasonal vegetables

Half rack 30 or Full Rack 38

PASTA

Add Chicken \$8 | Add Salmon \$10 | Add Shrimp \$10

WHITE PINE ALFREDO

Classic fettuccine pasta tossed in a creamy alfredo sauce with broccolini 18

TREETOPS GARDEN MARINARA

Penne pasta topped with house-made marinara and sautéed seasonal vegetables 14

A Brief Word From the Government

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

On Par Pours

WINE

CABERNET

House Cabernet... 7 glass 20 bottle

Decoy... 13 glass 50 bottle

Caymus Napa... 120 bottle

PINOT NOIR

House Pinot Noir... 7 glass 20 bottle

Decoy...13 glass 40 bottle

Meomi... 15 glass 50 bottle

RED BLEND

Apothic Red Crush...10 glass 30 bottle

Decoy...13 glass 40 bottle

Paraduxx...22 glass....60 bottle

CHARDONNAY

House Chardonnay...7 glass 20 bottle

Kendal Jackson...10 glass 30 bottle

Decoy...13 glass 40 bottle

SAUVIGNON BLANC

Decoy...13 glass 40 bottle

PINOT GRIGIO

House Pinot Grigio...7 glass 20 bottle

Prophecy...10 glass 30 bottle

REISLING

Tattoo Girl... 10 glass 30 bottle

MOCKTAILS

TEE NOJITO

Fresh blackberries muddled with mint and lime, sweetened with simple syrup and blackberry syrup, then topped with Sprite and a splash of club soda. Finished with a lime slice — it's bubbly, bright, and berry delicious 10

BIRDIE BOOST

A bold blend of juicy kiwi syrup with watermelon Red Bull — crisp, fruity, and refreshingly electric. A vibrant pick-me-up with a tropical twist, no booze needed 10

SMASH & DRIVER

Bright lemon juice and ripe blueberries muddled with blueberry syrup, topped with crisp Sprite and a lemon wheel. Tart, fizzy, and bursting with berry flavor — a smash hit for any time of day 10

THE BACK NINE BREEZE

Fresh lime juice, tropical Red Bull, and ginger beer with simple syrup and finished with a lime wedge. Bright, bold, and island-inspired with a refreshing ginger zing — zero proof, all punch 10

BEER&SELTZER

Athletic Golden Ale N/A

Atwater Dirty Blonde

Coors Light

Long Drink

Miller Lite

White Claw

Tandem Cider Smackintosh

Guinness

Labatt

Labatt Light

Modelo

Pacifico

Dam Good Beer Blonde

N.H Tangerine Space Machine IPA

Highnoon Blackcherry

Highnoon Pineapple

Bells Oberon

Bells Two Hearted

Black Rocks 51K IPA

Founders All Day IPA

Mortal Bloom Hazy IPA

Leinenkugel Summer Shandy

Big buck Kayak (TTR BEER)

Big Buck Naked

Busch Light

Budwiser

Cheboygan Blood Orange

Cheboygan Lighthouse Amber

Ultra

Stella

Old Nation M43

Locals Amber

Cocktails

MICHTANA OL' FASHIONED

Gypsy Whiskey stirred with maple, cherry-vanilla bitters, and a splash of nostalgia. Garnished with a cherry and orange slice — smooth, a little sweet, and totally charming 18

SYLVAN BLACKBERRY MULE

Ketel One Vodka and a splash of brandy meet bold blackberries, fresh mint, and ginger beer. Refreshing, a little wild, and perfectly chilled — like summer in a copper mug 16

THREETOPS ARNOLD PALMER

Crown Royal, peach schnapps, lemonade, and a splash of tea — smooth, sweet, and made for the 19th hole. Finished with a lemon wheel and a relaxed state of mind 13

MULLIGAN MOJITO

Blackberry Cruzan Rum, fresh lime juice, mint, blackberries, and simple syrup — muddled to perfection and topped with a lime slice. A smooth swing of sweet and tart, perfect for cooling off after a long round 13

STRAWBERRY FAZIO

Ketel One Vodka, lemon juice, simple syrup, and strawberry syrup, topped with a splash of Sprite. Light, citrusy, and berry-forward — a bubbly refresher that hits just right 15

BLUEBERRY PINEAPPLE TEQUILA SOUR

Casamigos Blanco shaken with blueberry syrup, fresh lime, and pineapple juice. Bright, juicy, and a little wild — garnished with a pineapple slice and fresh blueberries 18

TIMBERTRAIL PALOMA

Casamigos Blanco, fresh lime and grapefruit juice, topped with a splash of club soda. Light, citrusy, and ultra-refreshing, served with a salted rim and lime wheel for that perfect zesty finish 18

SITZMARK WATERMELON MARTINI

Hendrick's Gin and fresh watermelon purée, brightened with lime juice and a splash of club soda. Light, floral, and garden-fresh — garnished with a watermelon ball for a touch of playful charm 18

THUNDERSTRUCK BLOODY MARY

Tito's Handmade Vodka paired with Orchard Bloody Mix for a spicy, tangy kick. Garnished with an olive, pickle, pepperoncini, and sausage — a bold, savory masterpiece that packs a punch 15