



## Entrees

### **Cedar Plank Salmon**

*Smoked with honey and bourbon served with a fresh fruit salsa*

\$22

### **Grilled Medallions of Chicken Aioli**

*Topped with a roulade of fresh mozzarella prosciutto and basil served over grilled summer vegetables*

\$21.50

### **Grilled Scallops**

*Served over roasted corn and cream garnished with caper berry and truffle oil*

\$28.50

### **Grilled Lobster and Tenderloin Skewer**

*Basted with lemon herb oil over julienne vegetables*

\$35.00

### **Pecan Crusted Brook Trout**

*Sautéed in brown butter, finished with fresh lemon and parsley, garnished with fresh fruit*

\$19.50

### **Chilean Sea Bass**

*Grilled with chimichurri served over fresh fruit salsa*

\$24.00

### **Tenderloin Tips**

*Seared with woodland mushrooms cipolini onion and finished with gorgonzola and rosemary*

\$26.50

### **Broiled Rack of Lamb**

*Basted with garlic oil served over heirloom tomato bruscetta*

\$32.00

### **Chicago Steak in a Hot Pan**

*Aged organic filet mignon seared and served flaming in an iron skillet with bourbon butter*

\$28.00

### **Wood Fired Filet Mignon**

*Cut to order grilled and served over demi-glace with caramelized onions, roasted peppers and woodland mushrooms, on the side*

\$32.00

### **Our Entrees include a choice of side dish**

*Fresh Asparagus – Almond Crusted Pear Shaped Potatoes  
Vegetable Bundles – Potato Pancakes – Risotto Milanese*

*\*Consuming raw or uncooked meats, poultry, seafood or eggs may increase the risk of food borne illness or adversely affect medical conditions\**

## Pasta

### **Scallops, Lobster and Shrimp Fettuccini**

*Sautéed on a bed of fresh pasta with julienne vegetables with lobster cream*

\$28.50

### **Gnocchi Primavera**

*Sautéed with garlic, olive oil, julienne vegetables and white wine butter*

\$18.50

### **Lobster Ravioli with Pennsylvania Mushrooms**

*Medallions of lobster in fresh pasta with duxelles, served in cream with sweet peppers and pesto*

\$26.00

## Fresh local green salads

### **Field Greens**

*In a cucumber ring with seasonal vegetables and choice of dressing*

\$6.00

### **Grilled Vegetable Salad**

*Served with feta cheese, calamata olives, baby greens and balsamic vinaigrette*

\$7.00

### **Classic Caesar**

*Prepared with local baby romaine crowns, lemon garlic and anchovy, served with asiago baguette crouton*

\$6.00

## Appetizers

### **Fresh Mozzarella Bruschetta**

*Freshly made mozzarella roulade of basil and proscuitto served with heirloom tomato bruschetta and crustini*

\$7.50

### **Carpaccio**

*Pepper crusted beef tenderloin paper thin served with caper berries, tomato, pecorino Toscana and Truffle oil*

\$8.50

### **Flaming Kasseri**

*Classic Greek dipping cheese served flaming in a skillet with herb butter flatbreads and fire roasted vegetables for two*

\$10.50

### **Seared Ahi Tuna**

*Pepper crusted tuna in extra virgin olive oil and roasted garlic served with heirloom tomato bruschetta and crustini*

\$9.00

### **Crab Hoazel**

*Lump crab with Tarragon oil in a cucumber cup with baguette crisps garnished with diced tomato and ground black pepper*

\$10.00

### **Artichokes Romano**

*Served with roasted pepper caulis, lemon and fried basil*

\$7.50

### **Grilled shrimp**

*Wrapped with proscuitto over lemon cream sauce*

\$10.50

### **Lobster Bisque**

\$8.50

# Desserts

## **Chicago Style Cheese Cake**

*Light Mascarpone cream, dipped in a Belgian chocolate,  
Decorated with berries*

\$7.50

## **Classic Cream Brule**

*Elegantly simple with crisp burnt sugar crust,  
Decorated with caramelized fruits*

\$8.00

## **Spanish Chocolate Mousse**

*In Valencia orange, garnished with truffles and berries*

\$7.00

## **Baba Savarine**

*Traditional yeast raised sponge ring simmered  
in simple syrup and Grand Marnier, filled with berries*

\$7.50

## **Blackberry Cabernet Sorbet**

*Served with sliced caramelized fruits and berries*

\$8.00

## **Frozen Raspberry Soufflé**

*Sand hill berries frozen in light cream and Italian meringue*

\$7.00

## **Bananas Foster Crepes**

*Mascarpone filled crepes, Prepared tableside,  
flamed with Orange liquor*

\$10.00

## **Gelato**

Scoop \$3.50

## Hours of Operation

**4 p.m. - 10 p.m. Thursday through Saturday**

**11 a.m. - 6 p.m. Sundays**

**Add some natural flavor to your next event...**

**Ask about our catering services!**

**Tree Tops Reservations:**

**Call 877-833-7829 ext. 2**

**or**

**email [Chef Mark Henry](mailto:ChefMarkHenry)**



*Falling Leaf Lounge opening Fall 2009*