

tree house restaurant

dinner menu



starters

Bruschetta	\$7
crispy bread topped with tomatoes, garlic, and basil	
Teriyaki Chicken Skewers	\$8
teriyaki grilled chicken breast with white rice	
Raspberry Mozzarella Sticks	\$7
cheese sticks drizzled with raspberry sauce	
Crispy Calamari	\$9
breaded calamari steak strips served with cocktail sauce	
House Smoked Trout	\$10
on a bed of mixed greens with honey mustard sauce	
Shrimp Cocktail	\$10
jumbo shrimp served with house made cocktail sauce	
Steamed Clams	\$10
sautéed in garlic, butter, and white wine	

soups & salads

served with garlic toast

Soup of the Day	\$6
made fresh from scratch	
French Onion Soup	\$7
the Tree House version of a classic	
Cobb Salad	\$12
mixed greens, grilled chicken, tomatoes, bacon, eggs, cucumber, avocado and bleu cheese crumbles	
Spinach Salad	\$9
with balsamic vinaigrette and sun-dried tomatoes, topped with almonds and feta cheese	
Greek Salad	\$8
lettuce, feta, olives, cucumbers, red onions, and grape tomatoes	
Wedge Salad	\$8
iceberg wedge, tomatoes, bacon, bleu cheese crumbles, and bleu cheese dressing	
Add to your Salad	
chicken \$4 / shrimp \$5	

casual fare

served with shoestring fries, sweet potato fries or coleslaw

Tree House Cheeseburger	\$9
half pound burger with your choice of cheese	
California Chicken Burger	\$10
grilled chicken breast, swiss, avocado, and bacon	
Prime Dip	\$10
sliced prime rib on french roll with au jus	
Fish & Chips	\$13
strips of battered cod served with house tarter, side is your choice of fries and coleslaw	
Lightly Battered Shrimp	\$14
jumbo shrimp, deep fried, served with cocktail sauce, side is your choice of fries and coleslaw	

entrees

served with fresh bread, seasonal vegetables and choice of potato; add a small house or caesar salad for \$3

New York Strip	\$21
cut at 12 oz., cooked anyway you like it	
Rib Eye	\$26
14 oz., boneless juicy grilled rib eye	
Prime Rib	10 oz. \$ 21 / 14 oz. \$25
served Thursday thru Sunday ... until gone! with au jus and horseradish sauce	
Add to your Steak	
sautéed mushroom \$3 / shrimp \$5	
Butterfly Pork Loin	\$17
boneless pork loin topped with braised apples	
Chicken Marsala	\$16
grilled chicken breast in mushroom and marsala	
Spinach Artichoke Chicken	\$17
chicken breast stuffed with artichokes, spinach, sundried tomatoes, and parmesan cheese	
Duck Breast	\$20
lightly seasoned boneless duck breast, glazed with a sweet orange sauce	
Shrimp Scampi	\$18
shrimp, white wine, and garlic in lemon butter sauce	
Crab Cakes	\$19
lots of crab, cake not so much, with a lemon dill sauce	
Rainbow Trout	\$18
lightly dusted in seasoned flour and pan seared, topped with a citrus champagne vinaigrette	
Cedar Plank Salmon	\$23
roasted on a cedar plank in traditional Northwest style, with an apricot jalapeno glaze	

pasta

served with garlic toast; add a small house or caesar salad for \$3

Eggplant Parmesan	\$14
breaded eggplant layered with mozzarella, parmesan and marinara with a side of spaghetti	
Butternut Squash Ravioli	\$15
with a brown butter sage sauce	
Mushroom, Pesto & Hazelnut Lasagna	\$16
mushroom and pesto in béchamel sauce	
Tree House Spaghetti & Sausage	\$14
topped with marinara sauce	
Alfredo Fettuccini	\$13
fettuccini pasta in a creamy alfredo sauce	
Penne Pasta	\$11
tossed in olive oil and topped with fresh mixed vegetables	
Add to your Pasta	
chicken \$4 / shrimp \$5	



wine list

chardonnay

Toasted Head Dunningan Hills	\$8/28
Mac Murray Ranch Sonoma	\$9/34
Kendall Jackson VR Sonoma County	\$9/34
Shasta View Montague	\$12/44
Sonoma Cutrer Russian River Valley	\$42
Stag's Leap Napa	\$45
Groth Chardonnay Napa Valley	\$55

pinot gris

Estancia Sonoma	\$8/28
King Estates Willamette Valley	\$30
Shasta View Montague	\$40

white varietals

Beringer White Zinfandel St Helena	\$5/16
Geyser Peak Sauvignon Blanc Sonoma	\$6/20
Estancia Moscato Sonoma	\$8/28
Wente Riverbank Riesling Monterey	\$8/28

cabernet sauvignon

Estancia Sonoma	\$9/32
Rodney Strong Sonoma County	\$10/36
Columbia Crest H3 Horse Heaven Hills	\$34
Charles Krug Napa Valley	\$10/36
Shasta View Montague	\$12/44

merlot

Columbia Crest Columbia Valley	\$7/24
Rodney Strong Sonoma County	\$28
Clos Du Bois North Coast	\$9/34
Markham Napa Valley	\$10/36

pinot noir

Rodney Strong Sonoma County	\$10/36
Erath Willamette Valley	\$10/36
Mac Murray Ranch Russian River Valley	\$49

zinfandel

Ravenswood Lodi	\$8/28
Seghesio Sonoma County	\$40
Shasta View Montague	\$12/44

red varietals

Toasted Head Untamed Red	\$8/28
Dreaming Tree Crush North Coast	\$35
Sokol Blosser Evolution Dundee	\$30

sparkling

J Rogut Brut, Split	\$6
Domaine Ste Michelle Brut	\$5/19

house selection

Woodbridge	\$5
Chardonnay, Cabernet Sauvignon, Merlot	

specialty cocktails

Tesla Charger \$9
this combo features moscato wine plus raspberry and vanilla vodka, served with an intense sidecar of curacao infused red bull giving this drink an electric boost

Cucumber Mojito \$8
this classic Cuban cocktail is reinvented featuring a springtime kick of cucumber vodka, spearmint rum, and a sharp lime spritz

Tree House Breeze \$8
we combine rum, lime, pineapple, and crisp cherry

Vanilla Chai Martini \$11
chilled vanilla chai tea, Cointreau, whipped cream and vanilla vodka served with a orange peel and cinnamon rim

Xpresso Martini \$12
chilled patro XO café dark, whipped cream vodka, Kahlua, white crème de cocoa, with a cocoa rim

Blue Lemonade \$8
combined with blended whiskey, lemon juice, club soda, and lemonade, this drink has a fresh blueberry puree at the bottom with an enticing raw fruit flavor

Peach Wine Cooler \$8
want a drink with status? our fruit spritzer is made with chardonnay, lemon-lime soda, peach schnapps, and a lemon twist. this drink is elite

Grapefruit Mimosa \$7
the mimosa is named after a south American flowering shrub and was created at the Ritz Hotel, Paris in 1925. if you love grapefruit, the Tree House has made this especially for you

beer

Draft pint \$5
please ask what we have on draft tonight

Domestic Bottled Beer \$3.25
bud, bud light, coors, coors light

Premium Bottled Beer \$4.00
corona, corona light, sierra nevada, heineken, stella artois, lagunitas IPA, new castle, o'doul's, mt. Shasta porter, st pauli girl

beverages

Soft Drinks \$2.25

Juice sm \$2.95 / lg \$3.95

Lemonade or Iced Tea \$2.25

Coffee or Tea \$2.25

Hot Chocolate or Milk \$2.95

San Pellegrino Water \$5.00