





PRIME RIB BURGERS

All burgers are made with the finest quality of 1/2 lb fresh (not frozen) prime rib beef. Served on a brioche bun with your choice of lettuce, tomato, onion and pickle. Served with your choice of fries, cottage cheese, pasta salad, steamed broccoli, or coleslaw. Sweet potato fries & onion rings extra charge. Substitute a chicken breast for any burger patty. Gluten free bun available on request 1.99. Add organic egg for 1.00.

Treehouse Classic Burger

1/2 lb prime rib burger, topped with your choice of cheese, lettuce, tomato, onion and pickle. Served on brioche bun. 15.59 pepper jack & cheddar cheese, pepperoncini, arugula with a

WBacon Explosion Burger

Prime rib burger with bacon jam, pecan-wood bacon and Gouda cheese. 16.59 Pairs well with Coors Light beer.

Mediterranean Burger 50/50 beef and lamb mix, Mediterranean style with feta, Curried mayo, caramelized onions and fresh spinach. 17.69

CDoc Holiday

1/2lb prime rib burger topped with bbg Berkshire pulled pork, cheddar, caramelized onions, and pepperoncini. Served with choice of side. 16.59 Pairs well with Avalanche beer.

Port Wine Burger 1/2lb prime rib burger with Havarti cheese and mouth watering port wine reduction. 17.49

Remoulade Burger

Fresh prime rib burger, Gouda cheese, grilled onion, sautéed mushroom, pepperoncini with remoulade sauce. 17.69

C4 Cheese Bacon Mac n Cheese Burger 8oz prime rib burger topped with bacon, mac n cheese smoked Gouda, white cheddar, cheddar, mozzarella cheese & pepperoncini. 18.69 Pairs well with Stella Artois beer.

raspberry jalapeño drizzle. Could be best burger on the planet. 17.69 Pairs well with Moose Drool beer.

CZombie Invasion Burger

CHawaiian Burger

1/2lb prime rib burger served with caramelized pineapple, havarti cheese and house-made Hawaiian sauce. 16.59

1/2 lb prime rib burger, fire roasted stuffed jalapeños,

Treehouse Double Stack (2) 8oz double stack prime rib burgers, bacon,

fresh beer battered onion rings, lettuce, tomato, sautéed mushrooms and bleu cheese crumbles. 20.79

Veggie Burger

Incredible veggie burger, fresh spinach, English cucumber, lettuce, tomato, pickle, and onion. 14.59

Grilled Chicken / Prime Rib Burger

Veggie Platter 2 Grilled chicken breast, on a fresh bed of spinach, topped with asparagus, carrots, zucchini, pan seared grape tomato lemon and English cucumbers. 21.89

Beyond Burger Veggie Platter 2 Veggie burgers, on a fresh bed of spinach, topped with grilled asparagus, carrots, zucchini, pan seared grape tomato lemon and English cucumbers. 21.89

SANDWICHES AND MORE

Served with choice of fries, cottage cheese, pasta salad, steamed broccoli, or coleslaw. Sweet potato fries or onion rings extra charge. Bread choices: white, panini, multi-grain, or rye

Reuben

Thin sliced corned beef and Swiss with 1000 island, piled high on sauerkraut on toasted marble rye. 14.59 Cuban Panini

Slow roasted pulled pork, ham, Swiss, honey mustard and dill pickle on rustic Italian bread. Best home-made Cuban in QC! 14.59 <u>Pairs well with Avalanche beer.</u>

Smokehouse Pork Sandwich Slow roasted Berkshire pork butt, house-made honey barbecue topped with fresh daily coleslaw. 14.59

Pork Tenderloin Sandwich Hand cut 8oz <u>breaded or grilled</u> whole muscle pork on a brioche bun cooked to perfection. 15.59

Club Sandwich Turkey, bacon, ham, lettuce, Swiss, American cheese, tomato, red onion and a mustard Aioli. 15.59 Classic BLT Pecan-wood bacon, lettuce and tomato served with special sauce on your choice of bread. 12.49

🔃 Italian Beef Thin sliced prime rib braised with green peppers on a rustic hoagie bun served with Au Jus and a side of sport peppers. 15.59 <u>Pairs well with Coors Light beer.</u>

Chicken Salad Sandwich House made chicken salad with dried cherries, walnuts, celery and parsley on whole grain bread. 12.49

Fish Sandwich Fresh Icelandic beer battered fillet served with lemon and tartar sauce on the side. 14.59 Pairs well with Stella Artois beer

Tuscan Chicken BLT Grilled chicken breast, havarti, spinach, sun-dried tomato aioli and bacon. 14.59

Portobello Mushroom Sandwich Lettuce, tomato, onion, grilled pepper, avocado and melted white cheddar on a marinated portobello mushroom. 13.49

Rear-down Dog Chicago style Vienna hot dog, dipped in homemade BBQ sauce, pilled with Italian beef, cheddar and topped with giardiniera. One hell of a dog! 16.59 <u>Pairs well with Moose Drool beer.</u>

Buttermilk Chicken Sandwich Organic fed, free range chicken breast deep fried with choice of side! Best chicken sandwich ever! 14.59

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Fresh Icelandic haddock filet baked or beer battered, grilled asparagus, baked cherry tomatoes, with lemon and shaved almonds. Amazing!! 31.09 Try with excellent choice of wine! We suggest white wine such as: Chardonnay, Savio Blanc, or Pinot Grigio

Ribeye & Seafood Dinner Perfectly aged hand-cut ribeye, with grilled shrimp, asparagus, teriyaki ginger glaze, shot of local whiskey, served with baked potato. 12 oz 39.99 Try with excellent choice of wine! We suggest red wine such as: Moscato, Merlot, or Pinot Noir.

Baked Salmon Dinner 8 oz fresh baked salmon with baked cherry tomatoes, shaved almonds, grilled asparagus, grilled zucchini and lemon teriyaki ginger zest, with lemon and orange peels. 29.99 Try with excellent choice of wine! We suggest white wine such as: Chardonnay, Savio Blanc, or Pinot Grigio.

Ask Server About Availability of Aged Filet Mignon



Chocolate Cake 9.29 Vanilla Cheesecake (drizzled with raspberry glaze) 9.29 Italian Lemon Cake (drizzled with blueberry bomber glaze) 9.29

Beverages 3.99 (Free Refills)

Pepsi **Diet Pepsi** Lemonade Dr. Pepper

Sierra Mist Root Beer Mountain Dew Diet Mountain Dew



2239 Kimberly Road. Bettendorf. IA 563-355-1255 or 563-271-8567

We are proud to say that we grow much our own produce and support our local organic growers in order to offer you food made with the finest quality meats and fresh vegetables!

> 18% gratuity will be added to parties of 8 or more. Customer Notice: Pay with cash and save! As an added benefit we now offer a discount when paving with Cash. Thank you.

Treehouse Dinner Specials Icelandic Haddock Filet Dinner



haked salmon dinner

Treehouse Treats

Iced Tea Raspberry Tea Milk **Chocolate Milk**











Gettin' Started

Treehouse Signature Sliders Hand breaded chicken breasts sliders, served with pickles and house-made aioli on a mini roll. <u>Or</u> **BBO Berkshire pulled pork sliders**, served with pickles on a mini roll. 14.59

CLoaded Bacon Cheddar Fries Crinkle cut fries topped with bacon jam, Gouda cheese Cheddar, jalapeños and homemade aioli sauce. 12.49

Authentic Hummus Platter Served with carrots, watermelon radishes, celery, radishes, Kalamata olives, sun dried tomato pesto with garlic and toasted pita. 14.59

Parmesan Garlic Bread Fresh homemade garlic bread with Parmesan and mozzarella cheese. 11.39

C Bacon Mac N' Cheese Light cream with Gouda, American, cheddar and beer cheese, bacon bits, pasta, bread crumbs with grated Parmesan and parsley flakes. 12.49

Pulled Pork Nachos Slow roasted pork, fresh tomato, red onion, corn, black bean, sliced jalapeños over a bed of tortilla chips. Covered in sharp cheddar and Parmesan cheese with a homemade aioli sauce. 17.69 (substitute barbecue pork or chicken) Add a side of salsa, sour cream or bbg sauce .50 each

An explosion of flavors & spicy zest! Piled high with three meats grilled chicken, ground beef, and pulled pork. Topped with sour cream, salsa, guacamole, and house-made hot sauce drizzled over the top. 21.89

Wisconsin Beer Battered Cheese Curds Served with homemade raspberry jalapeño sauce. 13.49

Bavarian Pretzels Bites Bavarian style pretzel bites, served warm with fat tire beer cheese. 12.49

Sushi Tuna Sushi tuna, served on a platter with an English cucumber, avocado, wasabi, pickle ginger with teriyaki ginger glaze. 21.89

Southwest Egg Rolls Served on a bed of lettuce with avocado cream sauce. 13.49

Pickles Fries Crispy pickle spears with homemade ranch. 12.49

Pizza Bread Wood-fired French roll topped with red sauce, mozzarella and up to three toppings. 13.49 (1 each per additional topping)

The Roasted Jalapeños Fresh jumbo jalapeños charred on an open flame and stuffed with vegetarian sausage and three cheeses. Then baked in our wood fire oven. Served with raspberry jalapeño sauce. Best beer appetizer in the Quad Cities! 15.59

Fire Roasted Mushrooms Quatro Formaggio stuffed Crimini mushrooms, fire roasted in our wood fired oven and smothered in mozzarella and olive oil. 14.59

> Shrimp Cocktail Served cold with our house cocktail sauce. Gluten free & Carb free. 19.99 Chips and Salsa 11.99

Wings Your choice of <u>breaded / un-breaded / boneless</u> wings tossed in your favorite sauce or get your dipping sauce on the side: served with carrots and celery sticks half order (6) 10.49 | full order (10) 15.69

Wing Dipping Sauces oney Mustard - Ranch - Sriracha Lime - Buffalo - Honey BBQ Daytona - BBQ - Garlic Parmesan - Bleu Cheese Tangy Caroline BBQ - Raspberry Jalapeño

o o o Soups o o

Ask your server about which of our daily hand crafted soup offerings are available today.

Cup 6.69 | Bowl 8.79

Mushroom Brie

Chicken Green Chili

Loaded Baked Potato

Broccoli Cheddar

Roasted Red Pepper Bisque **Tomato Bisque** Chicken Tortilla Lobster Bisque Chicken & Dumplings Chicken Corn Chowder



Chicken Noodle Vegetable Beef White Cheddar Poblano Jambalaya Lasagna Soup Bison Chili

Authentic Wood Fired Pizza Our 12"crust wood-fired pizzas are made with all fresh hand-cut ingredients, and the finest selection of cheeses! Choose from a signature Treehouse pizza 23.99 or build your own. Gluten free crust available for 4.99 Extra. 1/2 and 1/2 specialty pizzas 5.29 additional charge.

Pizza not offered until 4pm Monday - Friday

Margarita Marinara, Italian grown tomatoes, fresh mozzarella, basil & olive oil, Colosseum

Fig glaze, arugula, mozzarella, pepperoncini, prosciutto. (Topped with balsamic drizzle)

Forget About It Marinara, tomatoes, red onion, fresh spinach. fresh cut garlic clove, and fresh mozzarella.

Mediterranean Fresh homemade hummus, shaved Parmesan cheese, feta cheese, pepperoncini, Kalamata olives.

Great Gouda Homemade barbecue sauce, red onion, bacon, cilantro, Gouda. Pineapple Jalapeño

Marinara, Cânadian bacon, mozzarella, fresh cut pineapple, jalapeño. Par 3

Bacon jam, beef, special sauce, mozzarella, goat cheese, bacon. Wild Bill House-made BBO sauce, chicken, red onion, fresh cut pineapple,

mozzarella and cheddar Maple Tree Bacon

Red sauce, Canadian bacon, bacon jam, goat cheese & mozzarella.

Command Post Marinara, pepperoni, sausage, bacon, Canadian bacon, beef, and black olives.

BLT Red sauce, pecan-wood bacon and mozzarella topped with fresh crisp lettuce, tomato and special sauce.

NA Piece of the Action Marinara sauce is the base pepperoni sausage green olives fresh cut garlic and red onion

Honey Mustard - Ranch - Sriracha Lime - Buffalo - Daytona BBQ - Garlic Parmesan - Bleu Cheese - Tangy Caroline BBQ - Raspberry Jalapeño

m BUILD YOUR OWN 12" PIZZA - PIZZA BOWL - PASTA BOWL

Build your own pizza or pizza bowl: Fresh marinara, mozzarella cheese, and your choice of 1 topping 21.89. Add toppings 1.09 each. **Pasta bowl:** Choose any 3 toppings from below 19.79 add toppings 1.59 each.

SAUCES	<u>CHEESE</u>	PROTEIN
sun-dried tomato pesto	cheddar	salami
marinara	Swiss	Canadian baco
hummus spicy red pepper barbecue fig glaze bacon jam ranch Alfredo	pepper jack mozzarella American Parmesan goat cheese feta Gouda havarti bleu cheese	vegetarian sausa prosciutto ham sausage beef house pulled po pepperoni bacon chicken capicola organic eggs quinoa anchovies corn beef gyro lamb



Reuben

il. Swiss, 1000 island, corned beef, sauerkraut. **Lumber jack** Beef, bacon, onion, pickle, cheddar, special sauce, mozzarella.

Picasso

Spicy red pepper sauce, capicola, salami, prosciutto, mozzarella. Farmer's Market Vegetarian

Zucchini, mushroom, green pepper, red onion, spinach, sweet corn, mozzarella. The Hacienda

House-made fresh carnita pulled pork, cilantro, minced onion, tomatoes, jalapeños, white cheese, lime and salsa.

Colorado Bulldog Alfredo sauce, broccoli, chicken, artichoke hearts, fresh spinach and mozzarella.

Taco Pizza Beef or chicken, refried beans, salsa, tomatoes, cheddar, mozzarella, lettuce, and taco chips. Best taco pizza in town!

Breakfast Pizza Salsa as the base sauce then organic eggs sunny side/scrambled bacon jam red onion bacon sausage green peppers and mozzarella cheese.

Buffalo Bill Pizza Sriracha lime sauce, mozzarella, chicken, red onion, chopped celerv. bleu cheese crumbles, and ranch dressing drizzle.

Pork Tenderloin Hand-cut wood-fire roasted pork tenderloin stuffed pizza, topped with marinara sauce, pick 4 items and cheese.

Portabella Mushroom Wood fired stuffed portabella mushroom, marinated with Italian dressing, marinara sauce, pick 4 items and cheese.

Pizza Dipping Sauces

VEGGIES OTEINS |

	<u>VLOUIDS</u>			
<u>OTEINS</u>	banana pepper	artichokes		
salami	arugula	fresh cut garlic		
nadian bacon	green pepper	asparagus		
tarian sausage	tomato	pickles		
prosciutto	sun-dried cranberries	pepperoncini		
ham	sun-dried cherries	giardiniera		
sausage beef	fresh pineapple	jalapeño		
se pulled pork	lettuce	mushrooms		
pepperoni	red onion	sauerkraut		
bacon	green olives	zucchini		
chicken	black olives	sweet corn		
capicola	kalamata olives	sport pepper		
rganic eggs	spinach	broccoli		
quinoa				



QC's Best Salads

Side Salad 6.29

Cobb Salad Chopped greens, bacon, chicken, egg, sweet pickles, bleu cheese, avocado, tomato, croutons, Bleu cheese dressing, 14.59

WHarvest Fruit and Nut Tossed greens, feta, craisin, blueberry, shaved almonds, dried tart cherries, walnut, balsamic vinaigrette. 15.59

> Caesar A classic... romaine hearts. Parmesan. croutons and Caesar dressing, 13.49

Chef Salad

Lettuce, cherry tomatoes, carrots, cucumber, pepperoncini, hard boiled egg, sweet pickles, cheddar, Swiss, turkey, ham, green pepper, 16.59

Mediterranean Tossed greens, feta, kalamata olives, cucumber, garbanzo beans, pepperoncini and pita chips served with Mediterranean feta dressing. 15.59

Plantation Salad Iceberg lettuce, garlic bagel chips, Parmesan cheese, sprinkled with sunflower seeds and quad cities classic plantation dressing. Full size (salad for 4) 18.69 • Half Size (salad for 2) 13.49

Garden Salad Tossed greens, purple cabbage, cucumber, cherry tomato, red onion, shaved carrots, pickled beets, Choice of dressing and croutons. 13.49

Seared Ahi Tuna Salad Seared ahi tuna, cucumber, purple cabbage, mixed greens, shredded carrots, pepperoncini, avocado with ginger sesame dressing. 22.89

Wedge Salad Iceberg lettuce, bacon bits, diced red onions, & Bleu cheese crumbles. 15.59

The Accelerator Protein loaded salad. mixed greens, grilled chicken, sweet pickles, edamame, avocado, egg and quinoa with choice of dressing, 16.59

House-Made Dressings:

reehouse Dressing - 1000 Island - Balsamic Vinaigrette - Caesar -Creamy Garlic House-Made Remoulade - Bleu Cheese - Western - Honey Mustard - Italian Ranch - Mediterranean Feta - Parmesan Peppercorn - Raspberry Vinaigrette **Roasted Red Pepper - Plantation Roasted Garlic and Parmesan**

ADD OR BUILD YOUR OWN SALAD

Choose your own greens and 4 of the fresh ingredients listed below. 13.99 Add 99c for each additional topping. Except grilled chicken 5.19 | shrimp 6.29 | 8oz grilled salmon 7.29.

GREENS	CHEESE	PROTEINS	VEG	GIES	GRAINS
romaine spinach iceberg tossed greens arugula pickled- artichokes	cheddar Swiss pepper jack mozzarella American Parmesan feta Gouda havarti bleu cheese	turkey ham corned beef pepperoni bacon egg grilled chicken crispy chicken capicola prosciutto salami cottage cheese quinoa anchovies corn beef	cucumber green pepper tomato red onion green olives kalamata olives giardiniera avocado zucchini sweet corn jalapeño broccoli	artichokes sport peppers banana pepper sweet pickles mushrooms pepperoncini carrots pickled beets radishes purple cabbage parsley	TOPPINGS walnut crouton pita sunflower see tortilla chips sun-dried cranberries golden raisin sun-dried cherr shaved almon edamame garbanzo

