

T R E E S

STARTERS

Manila Clams	1lb \$15.50	2lb \$21.50
Served in a White Wine Sauce and Grilled Bread		
Coconut Shrimp		\$12.50
Golden and served with a Mango Chutney		
Mac-N-Cheese		\$10.75
Creamy Cheese Sauce with Penne Pasta		
Bacon Mac-N-Cheese		\$12.00
Smoky Bacon in a Creamy Cheese Sauce with Penne Pasta		
Golden Calamari		\$15.25
Tender Calamari served with Smoked Tomato Aioli, <i>gf on request</i>		
Tortuga Cheesy Bread		\$6.50
Cheddar, Parmesan, Mozzarella and Bacon... oh my!!		
Southern Catfish Bites		\$13.50
Fried Golden and Served with Tartar Sauce, <i>gf on request</i>		
Beef Tandy Grilled Crostini		\$15.50
Spicy Aioli, Topped with Grilled Beef, Roasted Red Pepper, Drizzled Balsamic Reduction and Blue Cheese		
Louisiana Style BBQ Shrimp		\$16.50
Spicy New Orleans Dish served with Bread, <i>gf on request</i>		

SALADS

Add-Chicken 8 - Salmon 10 - Shrimp 10

Trees House*	Dinner \$6 Sm. \$9 Lg. \$15
Mixed Greens, Blue Cheese, Mandarin Oranges, Spiced Sunflower Seeds all tossed with our Citrus Vinaigrette	
Classic Caesar*	Dinner \$6 Sm. \$9 Lg. \$15
Tangipahoa Blackened Chicken	\$20.50
Mixed Greens, Prosciutto, Maque Choux, Tomatoes, Avocado Black Olives and Crispy Corn Tortilla Strips tossed in Pesto Ranch	
Wilted Spinach and Grilled Shrimp	\$20.50
Fresh Spinach tossed in a Warm Bacon Vinaigrette with Tomatoes, Mushroom, Red Onion and Topped with a Boiled Egg, <i>gf</i>	
Steak Salad, <i>gf on request</i>	\$23.50
Grilled Beef Tenderloin, Butter Lettuce, Tomatoes, Cucumber Blue Cheese, finished with a Creamy Balsamic Vinaigrette and Crunchy Onions	
Carnitas Taco Salad	\$18.50
Mixed Greens, Black Olives, Tomatoes, Cheddar, Jicama, Maque Choux, Cilantro, Avocado, Sour Cream, Black Beans Salsa, Chipotle Ranch all served in a 12" Shell and topped with tender Pork	
Salad and Soup	\$15.50
Your Choice House or Caesar with our daily soup	

Sandwiches

Served with Hand Cut Fries or Sub Sweet Potato Fries, Onion Rings or Salad Add \$2

BBQ Bacon Cheeseburger (Never Frozen)	\$17.75
Cheddar, Smokey Bacon, Lettuce & Tomato on Ciabatta	
Smoky Turkey Focaccia Sandwich	\$18.50
Bacon, Brie Cheese with Oregon Blackberry Smoked Chutney	
House Smoked BBQ Pulled Pork Sandwich	\$18.50
Served with Mountainberry BBQ, side of Our Southern Slaw on Ciabatta Bun	
The Bowman Burger (Never Frozen)	\$19.50
10oz Burger Stuffed with Smoked Gouda, Topped With Sautéed Mushrooms, Pesto Grilled Tomatoes, Mixed Greens Bacon & Smoked Tomato Aioli on Ciabatta Bun	
Grilled Chicken Club	\$18.50
Baby Greens, Tomato, Bacon, Avocado, Swiss and Lemon Pepper Aioli on Focaccia	
Sicily Burger (Never Frozen)	\$17.50
8oz Burger with Grilled Balsamic Tomatoes, Blue Cheese, Crunchy Prosciutto & Smoked Tomato Aioli on Ciabatta Bun	

Beyond Vegan Burger Available on Request \$2.00

*-Contains Raw Egg ~ "gf" "Gluten Free- Orders TO GO Available

T R E E S

Specialties

Shrimp & Grits <i>gf</i>	\$23.50
Buttery Sautéed Shrimp Served with Creamy Parmesan Grits	
Traditional Lasagna	\$21.50
With a little “kick,” Served with Grilled Bread	
Angel Hair & Meatballs	\$19.50
Served Traditional with Garlic Grilled Bread	
Cheese Ravioli	Salmon – \$26.50 Chicken- \$23.50
With Spinach, Cherry Tomatoes & your choice Lemon Pepper Cream Sauce, Pesto Cream Sauce or Marinara	
Pacific NW Fish & Chips	Pacific N.W. Cod 3pc. \$21.50 4 pc. \$23.50
Served with our Hand Cut Fries and Southern Style Cole Slaw, <i>gf on request</i>	
Grilled Shrimp and Pesto Pasta	\$22.50
Angel Hair Pasta tossed with our in house Pesto	
“Gumb-oli”	\$21.75
Traditional Chicken Gumbo with Celery, Onion, Bell Peppers in a dark Roux. Served with Golden House Made Raviolis	
Seafood “Gumb-oli”	\$24.75
Our Gumb-oli with Shrimp, Salmon, Cod, Clams and Crawfish	
Southern Sample Platter	\$26.50
Shrimp & Grits, Catfish Bites, Grilled Carlton Farms Andouille Sausage, Collard Greens and Gumb-oli	
Southern Fried Chicken & Gravy	\$23.50
Golden boneless Chicken breast with Sausage Gravy, Garlic Mashed Potatoes and Seasonal Veggies, <i>gf on request</i>	
Seafood Pasta	\$24.75
Penne Pasta with Clams and Shrimp in a White Wine Sauce with a touch of Marinara and Grilled Bread Like it Spicy?? Tell your Server	

From the Grill

Your Choice of Garlic Mashed Potatoes or Twice Baked Potato and Seasonal Veggies or Collard Greens

7oz Grilled Salmon <i>gf</i>	\$25.50
9oz Blackened Grilled Catfish <i>gf</i>	\$26.50
14oz New York Strip N.W. Raised <i>gf</i>	\$31.50
8oz Beef Tenderloin Medallions <i>gf</i>	\$34.50
Beef Tenderloin Tips <i>gf</i>	\$32.50
With Sautéed Mushroom and Onions and finished with a Demi-Glace	
Cajun Beef Tenderloin Tips <i>gf</i>	\$32.50
Sautéed Andouille Sausage and Onions and finished with our Cajun Spices	
20oz Carlton Farms Double Cut Pork Chop <i>gf</i>	\$25.75
Surf and Turf <i>gf</i>	\$29.50
7oz New York with 5 Grilled Shrimp	
Warm Bread and Butter Service	\$3.50

*If you have dietary restrictions, let us know. If we have it, we will make it!
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have a
medical condition.*

**-Contains Raw Egg ~ “gf” “Gluten Free- Orders TO GO Available*

T R E E S

Trees Cocktails

Italian Margarita \$11.50

Amaretto, Tequila, Lime, Lemon,
Triple Sec with a Float of OJ

The Smeegly \$10.00

Fresh Muddled Mint, Peach Puree,
Rum & Ginger Ale

Mint Julep \$10.50

Fresh Mint, Makers Mark & Simple Syrup

Hurricane \$12.00

House Rum & Meyer's Dark Rum,
Passion Fruit, Orange & Lime Juice,
Simple Syrup & Grenadine

Green Grenade \$11.50

Vodka, Rum, Gin, Melon Liqueur, Lime
Juice, Fresh Pineapple Juice & Simple Syrup

Jeremiah Bullfrog \$11.50

Pama, Jeremiah Sweet Tea Vodka, Lemon
Juice, Simple Syrup & Muddled Berries

Trees Mule \$9.50

With Absolute Vodka, Lime & Ginger Beer

Honey Paloma \$12.00

Fresh Grapefruit Juice, Hornitos, Honey
Syrup, Lime, and Topped with Soda Water

Ode to Summer \$10.50

Muddled Cucumber, Bombay Sapphire Gin,
Rose Lemonade on the rocks

Pineapple Martini \$11.00

Fresh Pineapple & Monopolowa Vodka
with a sugared rim

Passion Fruit Martini \$11.50

Absolut, Passion Fruit, Muddled
with Fresh Jalapeño

Chocolate Martini \$11.50

Smirnoff Vanilla Vodka, Mozart Chocolate
Cream Liqueur and Cream de Cacao with a
Chocolate Drizzle

Crazy Coconut \$11.50

Coconut Vodka, House Rum, Fresh
Pineapple Juice & Ginger Ale

Creole Bloody Mary \$12.00

House Vodka, House Bloody Mix & Bacon
Add Three Jumbo Shrimp for \$3.5

The Rosey \$9.50

Rose Lemonade and Prosecco

Rocky Pistachio \$11.00

Bailey's, Amaretto, Blue Curacao shaken and
served on the rocks with a Pistachio Rim

Kentucky Coffee \$12.00

Pendleton Bourbon, Kahlua, Triple Sec,
Coffee & Whip

Coltrane Coffee \$12.00

Malibu Coconut Rum, Kahlua, Bailey's,
Coffee & Whip

Royal Hot Apple Cider \$11.50

Crown Royal Apple, Hot Cider & Whip

The Mountain Man \$11.00

Maker's Mark Hot Toddy

The Boo Radley \$12.00

Crème de Cocoa, Crème de Menthe, Vodka,
Coffee, Chocolate & Whip

Trees Breeze \$11.00

Tanqueray, Absolute Mandarin, Fresh Lime &
Cranberry

Stanford Manhattan \$15.00

Woodford Rye, Woodford Reserve, Black
Cherry Bitters & Sweet Vermouth

Beer On Tap!

Ask Your Server for Details!

As local as we Can

Hard Ciders \$7.75

19 Acres Marionberry (can)
19 Acres Honeycrisp Apple (can)
19 Acres Strawberry Hibiscus (can)
Ace Pineapple (bottle)

Bottled Beer \$6.00

Corona
Bud Light
Heineken
Coors Light
Omission Pale Ale *gf*
Windermere Hefeweizen
Clausthaler Non Alcoholic

Non-Alcoholic Beverages

The Freshies \$3.75

All Lemonades are from real lemons and fruit.

No concentrates

- Lemonade -
- Limeade -
- Strawberry -
- NW Berry Mix -

The Smeegly \$3.75

In memory of Smeegly, a Beloved FurBaby
Muddled Fresh Mint, Peach
Puree & Ginger Ale

Please indicate this non-alcoholic version

The Freshies Lemonade

Limeade - Strawberry - NW Berry Mix or
Blackberry Real Muddled Fruit

The Teas

Plain or Sweet Brewed Ice Tea
Classic Arnold Palmer
Passion Fruit or Peach Iced Tea

Apple and Orange Juice \$

Small \$3.75 Large \$5.00

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with Trees**

Big or Small we
do them ALL

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EXPERIENCE IT ALL

Hours

Monday
Tuesday - Saturday
Sunday

Closed
Noon - 9PM
1PM - 8PM

Happy Hour

Tuesday to Saturday 4PM - 5:30PM
1 Drink Minimum No To Go Orders

20510 SW Roy Rogers Rd. #160
Sherwood, OR 97140

503-822-5583

EatAtTrees.com treesrestaurant@gmail.com