

APPETIZERS

Baked Brie		14
<i>Brie Cheese wrapped in a pastry puff atop Door County Cherry Chutney with fresh apple slices and house made apple crackers</i>		
Bruschetta		10
<i>Grilled Italian garlic bread topped with diced marinated Roma Tomatoes, garlic, and fresh basil</i>		
Ancho Coconut Mussels		14
<i>One pound p.e.i mussels tossed in a ancho-coconut cream topped with fresh cilantro and served with garlic toast</i>		
Artichoke Gratin		10
<i>A blend of fontina, parmesan, and cream cheese with artichokes served with parmesan pita chips</i>		
Buffalo Chips		9
<i>House made chips drizzled with buffalo sauce and topped with Wisconsin buttermilk bleu Affine</i>		
Chili Grilled Shrimp		14
<i>Grilled shrimp served in a corn cream chili oil with sundried tomatoes</i>		
Blue Cheese Chips	Small 11	Large 13
<i>Crumbled Blue Cheese, Red Bell and Jalapeno Peppers over crisp house-made potato chips</i>		

SALADS

Small Garden Salad		6
<i>Mixed spring greens, cherry tomatoes, cucumbers, and toasted almonds with your choice of the following dressings: ranch, bleu cheese, French, cherry vinaigrette, balsamic, Italian, or creamy poppy seed</i>		
Small Caesar Salad		6
<i>Oven dried tomatoes, cucumber and house made croutons in tossed greens with shredded parmesan</i>		
Caesar Classic		12
<i>Oven dried tomato, cucumber and house made croutons in tossed greens with shredded parmesan, Add char-grilled chicken breast (\$5), tenderloin (\$9), or King Salmon (\$7)</i>		
Celebration Salad		15
<i>Mixed spring greens, shredded cabbage, grilled watermelon and cashews topped with a goat cheese pancake with a poppy seed dressing</i>		
Warm Steak Salad		22
<i>Whole artichoke hearts, tomato, cucumber, kalamata olives, garbanzo beans and smoked gouda in tossed spring greens topped with potato croutons, grilled flatbread, and searing hot julienne tenderloin with a balsamic vinaigrette</i>		

SOUPS

North Bay Chowder – creamy fish chowder with diced potatoes and corn	Cup 5	Bowl 6
Tomato Dill – fire roasted Roma tomatoes and vegetables with fresh dill	Cup 5	Bowl 6
Au Gratin Potato – a creamy soup of pureed red potatoes, caramelized onions, and parmesan cheese	Cup 5	Bowl 6

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THERE IS A CHARGE FOR SHARING SALADS (2.00) AND ENTREES (6.00)
ADDITIONAL PLATES, SIDES AND ROLLS WILL BE PROVIDED
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Entrées

Parmesan Pesto Tilapia	21
<i>Baked tilapia with basil pesto and fresh grated parmesan cheese. Served with herbed rice pilaf, fresh seasonal vegetable and drizzled with pesto vinaigrette</i>	
6 oz Filet Mignon	32
<i>6 oz char grilled filet served with au gratin potato casserole, mushroom ragout, seasonal fresh vegetable, and a merlot demi glace</i>	
Top Deck Burger	11
<i>Eight ounce Certified Black Angus beef burger served on grilled buttered bun with lettuce, tomato, onion, and pickle. The Top Deck Burger is accompanied with house made potato chips. Add bleu cheese, bacon, or sautéed mushrooms or onions for \$1.00 and Double slices of American, Swiss, or cheddar for \$1.25</i>	
Chicken Gnocci	22
<i>Spinach, chicken, toasted walnuts, gnocci, and blue cheese in a garlic and white wine cream sauce</i>	
North Bay Pulled Barbeque Sandwich	12
<i>Slow cooked and smoked pulled pork, piled high on a grilled bun with spicy Door County Cherry bbq sauce and dill pickle slices. Served with our house-made potato chips</i>	
Edamame Pot Stickers	19
<i>Seven vegan edamame stuffed pot stickers served atop house-made Asian broccoli slaw and sides of bulgogi and Thai-chili sauces</i>	
Chicken Bruschetta Sandwich	12
<i>A char-grilled chicken breast served open face on grilled bun topped with diced marinated Roma Tomatoes, fresh basil leaves, and Parmesan Cheese. Served with our house-made potato chips</i>	
Fish Tacos	14
<i>Panko encusted fish topped with coleslaw, Thai-chili sauce, and freshly chopped cilantro. Served with our house made roasted corn and black bean relish</i>	
Pasta Paesano	18
<i>An amazing combination of chicken, sausage, and prosciutto over orecchiette pasta with white beans, cherry tomatoes, kalamata olives, green peas, cut red and green onions, garlic, olive oil, fresh herbs, and parmesan cheese</i>	
Seafood Gumbo	26
<i>A seafood stew with shrimp, crab, scallops, mussels, clams, and cod in a gumbo file` sauce served over herbed rice pilaf, topped with fried okra</i>	

After Dinner

Please see your server for tonight's featured dessert selections.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

There may be an eighteen percent gratuity charge added for tables of six or more persons.

Children's Menu – ages 12 and under

Entrees

Buttered Pasta		7.50
	<i>Buttered Orrecchiette pasta topped with shredded parmesan cheese. Served with a fresh fruit cup or fresh seasonal sautéed vegetable</i>	
Marinara Pasta		7.50
	<i>Orrecchiette pasta topped with our house-made marinara and shredded parmesan cheese. Served with fresh fruit cup or fresh seasonal sautéed vegetable</i>	
4 oz Filet Mignon		13.50
	<i>4 oz char grilled filet drizzled with a merlot demi glace served with French fries and fresh fruit cup or fresh seasonal sautéed vegetable</i>	
Macaroni and Cheese		7.50
	<i>Orrecchiette pasta smothered in our cheddar cheese sauce. Served with fresh fruit cup or seasonal fresh sautéed vegetable</i>	
Chicken Strips		7.50
	<i>3 large breaded chicken strips served with French fries and fresh fruit cup or seasonal fresh sautéed vegetable</i>	
Grilled Cheese		7.50
	<i>Perfectly grilled toast with two slices of American cheese served with French fries and fresh fruit cup or seasonal fresh sautéed vegetable</i>	
Kids Burger		7.50
	<i>Four ounce Certified Black Angus beef burger served on a grilled bun with a pickle, French fries, and fresh fruit cup or seasonal fresh sautéed vegetable</i>	
9 Inch Pizza		7.50
	<i>House-made pizza topped with mozzarella.</i>	
	<i>Cheese Only</i>	
	<i>Cheese & Pepperoni</i>	8.50

Sides

Fresh Fruit Cup		3.50
Fresh Seasonal Sautéed Vegetable		3.50
Garden Salad		4.50

Beverages

White or Chocolate Milk, orange juice, apple juice, pineapple juice, Sprite, Coke, Diet Coke, Diet Sprite, Bottled Baumeister Root Beer, Bottled Baumeister Cherry Soda, Lemonade, Ice Tea