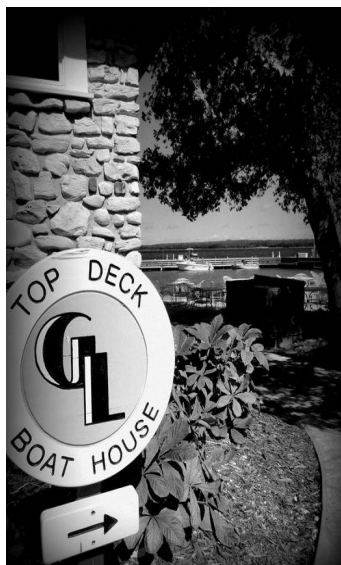


Top Deck at Gordon Lodge



Starters

- Bruschetta** – marinated Roma tomatoes, shaved American Grana, balsamic reduction 10
- Mussels** – ancho coconut cream, fresh cilantro, garlic toast 14
- Black Wings** – Asian style marinated chicken wings, pickled red onion and carrot, srirchia aioli 9
- Bleu Cheese Chips** – house made chips, bleu cheese sauce, jalapeno, red bell pepper 10
- Steak Bites** * – bite size seared tenderloin pieces with garlic aioli and garlic toast 12
- Wisconsin Artisan Cheese Board** – assortment of five cheeses, smoked almonds, dried Door County cherries, and bread 12

Soup and Salad

Bowl – 6

- Au Gratin Potato Fire Roasted Tomato Dill Soup of the Day
- House** – mixed greens, tomato, cucumber, red onion, croutons 6
- Caesar** – romaine lettuce, house made dressing, oven dried tomatoes, shaved parmesan, croutons 6
- Cherry** – mixed greens, cherry vinaigrette, dried cherries, sliced apples, bleu cheese, candied pecans 6
- Grilled Romaine** – smoked bacon, bleu cheese, sautéed red onion, balsamic reduction 7
- Caprese** – fresh tomato, mozzarella, basil, balsamic reduction, olive oil 7

Pizza

8 inch wood fired crust

- Margherita** – fresh mozzarella, basil, tomato, garlic, olive oil 9
- Mushroom and Sausage** – tomato sauce, cheese, mushroom medley, sausage 11
- White Pizza** – alfredo sauce, spinach, cheese, chicken, artichoke 11
- Make Your Own** – tomato sauce, cheese 8
- Additions: mushroom, sausage, pepperoni, onion, olives, green pepper 1 ea

Pasta

- Chicken Marsala** – braised chicken breast, Marsala wine, mushrooms, fettuccini 17
- Paesano** – sausage, chicken, prosciutto, garlic, tomato, red and green onion, peas, cannellini beans, fettuccini 18
- Alfredo** – house made Alfredo sauce, fettuccini 13
- Additions: grilled chicken 5 mushroom medley 3
- Sausage Cacciatore** – sweet and hot Italian sausage, bell peppers, onions, tomato broth 18
- Edamame Pot Stickers** – 6 vegan pot stickers, Asian broccoli slaw, bulgogi and Thai-chili sauce 16

Land

Served with chef's choice of potato and vegetable

- Ribeye** * – 14oz. grilled ribeye, red wine demi-glace 32
- Additions: mushrooms and onion 2 bleu cheese butter 1 choron butter 1 garlic and chive 1
- Filet** * – 6oz. grilled filet, red wine demi-glace 30
- Additions: mushrooms and onion 2 bleu cheese butter 1 choron butter 1 garlic and chive 1
- Pork Chop** * – 6oz. bone in grilled pork chop 22
- Chicken** – brined half roasted chicken 20

Sea

- Pan Roasted Salmon** * – 6 oz. Norwegian salmon, cannellini bean, roasted tomato, fresh herbs 22
- Almond Encrusted Walleye** – almond panko breading, citrus glace, rice pilaf, fresh vegetable 24
- Fish Tacos** – panko encrusted fish, coleslaw, Thai-chili sauce, roasted corn and black bean salsa, fresh cilantro 14

• 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.

Sparkling

Undurraga Brut, Chili	7/26
Kenwood Brut 187ml split, California	7
Piper-Heidsieck 187 ml split, Champagne France	22
Mumm Prestige 187 ml split, California	10

Whites

Moscato, Canti, Italy	7/26
Riesling, Schlink Haus Spatlese, Germany	8/30
Riesling, NxNw King Estate, Oregon	8/30
Pinot Grigio, Lo Duca, Italy	7/26
Pinot Grigio, Candoni, Italy	28
Sauvignon Blanc, Guenoc, California	7/26
Sauvignon Blanc, Fire Road, New Zealand	9/34
Chardonnay, Glass Mountain	7/26
Chardonnay, Folie A Duex, Russian River, California	10/38
Chardonnay, Laforet, France	9/36
Chardonnay, La Cote Blance Macon Villages, France	36
Chardonnay, Failla, Sonoma Coast, California	40
Chardonnay, Sonoma-Cutrer, Russian River, California	21 – half bottle

Reds

Pinot Noir, Lo Duca, Italy	7/26
Pinot Noir, Sea Glass, California	9/36
Pinot Noir, Stangeland, Oregon	45
Pinot Noir, Sea Smoke “10”, California	120
Malbec, Gato Negro, Chili	7/26
Merlot, Pacific Bay, Chili	7/26
Merlot, Stones Throw, California	40
Cabernet Sauvignon, Glass Mountain, Chili	7/26
Cabernet Sauvignon, Jade Mountain, Napa	9/36
Cabernet Sauvignon, Starmont, Napa	22 – half bottle
Zinfandel, Bogle Old Vine, Lodi California	8/30
Zinfandel, Steel Cat Fish, Mendocino, California	20 - half bottle
Port, Sandeman 10 year Tawny	7
Port, Zin, California	7

Beer

Bottle		Draft
Ale Aslym Hopolicious	Miller Lite – Aluminum Pint	Guinness
Bud Light – Aluminum Pint	Miller 64	Polka King Porter
Clausthaler N/A	O’so Big O	Spotted Cow
Coors Light – Aluminum Pint	Pecatonica Nightfall	Stella Artois
Fat Tire	Redd’s Apple Ale	
Miller High Life	Two Hearted Ale	

Beverages

Coke	Lemonade	Apple Juice
Diet Coke	Milk	Orange Juice
Sprite	Chocolate Milk	Pineapple Juice
Diet Sprite	Baumeister Cherry Soda	
Ice Tea	Baumeister Root Beer	