

# GORDON LODGE

— on north bay —

## ∞ Starters ∞

### Steak Bites – 14

pan seared tenderloin, garlic aioli, and grilled garlic toast

305 Malbec, Llama, Argentina 10/glass

### Brussel Sprout Chips (GF) – 10

crispy bacon, balsamic reduction, gorgonzola cheese

### Bleu Cheese Chips – 11

house made chips, bleu cheese sauce, jalapeño, red bell pepper and bleu cheese crumbles

### Crab Cakes (3) – 12

topped with sriracha lime aioli

301 Pinot Noir, Shoofly, Australia 8/glass

### Renards Cheese Curds – 11

local Door County breaded cheese curds with ranch dipping sauce

## ∞ Soups ∞

### Potato Au Gratin (GF) – 7

puréed au gratin potatoes, bacon and cheese

### Roasted Tomato Dill (GF, V) – 7

grilled Roma tomatoes, celery, onions, and fresh dill

## ∞ Salads ∞

### House (V, VG) – 6

mixed greens, red onion, cucumber, roasted tomato, croutons

### Caesar – 6

Romaine, roasted tomato, shaved parmesan, croutons, house-made Caesar dressing

### Pickled Beet (GF, V) – 12

mixed greens, BelGioioso's burrata cheese, watermelon radish, pickled beets, sherry vinaigrette

304 Merlot, Grayson Cellars, California 8/glass

### Salmon Niçoise (GF) – 14

poached salmon fillet, stone ground mustard potato salad, haricot vert, olives, mustard vinaigrette

203 Moscato, Don Rodolfo, Mendoza, Argentina 8/glass

## ∞ Flat Breads ∞

### Margherita (V) – 14

Roma tomatoes, roasted garlic, basil, fresh mozzarella  
104 JP Chenet, Brut Rose 9/split

Ask your server about this evening's feature flat bread

## ∞ Entrees ∞

### Almond Breaded Walleye – 34

almond panko breading, tangy citrus glacé, rice pilaf, and fresh vegetable

202 Rosé, Smoke Tree, Sonoma, CA 9/glass

### Seared Scallops (GF) – 29

scallops, goat cheese grits, sweet corn purée, and bacon

103 Prosecco, Millenio, Italy 8/split

### Edamame Pot Stickers (VG) – 19

edamame dumplings, Asian broccoli slaw, Thai chili and bulgogi dipping sauce

209 Sauvignon Blanc, Le Grand Balloon, France 9/glass

### Chargrilled Ribeye 10 oz. (GF) – 38

au jus and Chef's choice potato and vegetable

309 Cabernet, d'Arenberg, High Trellis, Australia 13/glass

### Fish Tacos (2) – 16

hand breaded Pollack, Cole slaw, Thai chili, roasted corn and black bean relish, topped with cilantro

212 Chardonnay, Linqort, Santa Barbara, CA 10/glass

### Caprese Pasta (V\*) – 21

orecchiette pasta, pesto sauce, cherry tomatoes, red onion, fresh basil, white beans, garlic, and pearl mozzarella balls (\*add chicken: \$5)

208 Sauvignon Blanc, Innocent Bystander, NZ 10/glass

### Chicken Carbonara – 23

fettuccini pasta, sliced chicken, alfredo, bacon, and spring peas

302 Pinot Noir, Tarrica, Monterey, CA 10/glass

### Bacon Jam Burger – 18

½ lb. burger on a brioche bun, bacon jam, cheddar cheese, garlic aioli and arugula, served with chips

Draft: Spotted Cow – New Glarus

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.