

In the early 1900s, Dr. A.J. Gordon built his first summer home among the evergreens on the sparkling waters of North Bay. Dr. Gordon and his wife, Maude, traveled to the retreat from their residence in Sturgeon Bay, Wisconsin by horse with cutter in the winter and by sailboat in the summer. The couple used the home on North Bay mainly to fish and relax. Each summer the Gordons would invite friends to join them in the Northwood's tranquility and soon found their single home too cramped to accommodate the requests of those wanting to return each summer. To meet the increasing requests, the family built more cottages in the early 1930s. Upon Dr. Gordon's death, his wife and younger son, Phil, started the lakeside resort known today as "Gordon Lodge".

The original hotel building known as "the lodge", was constructed in 1920. It offered three summer rental rooms, a huge lobby, two screened verandas, an office with registration and a courtyard sun deck. After a fire destroyed this building in 1960, the lodge was rebuilt as the one seen and used today. Cottages along the lakeshore were built in the 1930s and 40s. The furnishings in these cottages featured pieces made from maple and old hickory. In 1948, six cottages, once known as villas, were built along the shoreline cliffs facing North Bay near the Boat House. These cottages were furnished with knotty pine and natural stone fireplaces and featured large picture windows with views of North Bay.

The Top Deck was once called the "Pavilion" when it was first used as a boathouse and recreation room. The lower level was used for the storage of sails, spars, and nets. Horse troughs full of minnows were also kept in the lower level for the abundant fishing in the North Bay waters. Phil and Curly Gordon opened the newly named "Top Deck" as a nightclub and late night eatery in 1957. Live music was performed by Red Wilson and hot roast beef was served on homemade bread through midnight. In the summer months the Boat House was a popular venue for wedding receptions. During the winter, boats were winched into the boathouse railroad rails.

In 2005 the Gordon family sold the 130 acre property to John and Wendy Tinnon whose intent is to restore and update the resort while preserving the land and its natural beauty. The couple strives to maintain the Gordon Lodge traditions of comfort, relaxation, responsive service, and warm hospitality. Through the years guests have created their own family traditions at Gordon Lodge. The Owners and their staff hope that you will make it your tradition to return year after year.

APPETIZERS

*Steak Bites – 14

pan seared tenderloin, garlic aioli, and grilled garlic toast

Brussel Sprout Chips (GF) – 10

crispy bacon, balsamic reduction, bleu cheese

Tomato Bruschetta (V) – 10

grilled garlic toast, Roma tomatoes, garlic, and fresh basil
marinated in a balsamic vinegar

Crab Cakes (3) – 12

topped with sriracha lime aioli

Fried Short Rib Ravioli – 14

fried short rib ravioli with a demi-glace dipping sauce

Renard's Cheese Curds – 11

local Door County breaded cheese curds with ranch dipping
sauce

Smoked Salmon – 12

in house smoked salmon, layered with goat cheese,
horseradish, radishes, red onion, and capers, with a side
garlic toast

SOUP

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

Shrimp Corn Chowder – 7

onion, celery, red bell pepper, potatoes, corn and shrimp in a
cajun cream base

SALADS

Add to any salad: grilled chicken breast +5, pan seared salmon +7

House (V, VG) – 7

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

*Caesar – 7

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

Caprese Salad (V) – 8

fresh mozzarella and tomato slices, topped with basil,
balsamic glaze and olive oil

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

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

| SANDWICHES |

All sandwiches served with chips, substitute chips for fries +2,
beef for Impossible™ patty +2

*Classic Burger – 15

½ lb. patty on a brioche bun

Add Cheese: +1

*Bacon Jam Burger – 18

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

*Down South Burger – 18

½ lb. burger on a brioche bun, pimento cheese, fried green
tomato, lettuce

*The Works Burger – 18

½ lb. burger on a brioche bun, pimento cheese, bacon jam,
chunky peanut butter, topped with potato chips

BBQ Pulled Pork Sandwich – 15

slow cooked and smoked pulled pork, on a grilled bun with
spicy Door County Cherry BBQ sauce

Make it Carolina style: topped with coleslaw +1

Meatloaf Sandwich – 16

homemade meatloaf on Texas toast, with sweet ketchup
glaze, topped with arugula, red onion and fried egg

Top Deck Pavilion Hot Beef Sandwich – 16

a nod to the past, slow cooked beef roast shredded on
Texas toast, beef gravy with a side of mashed potatoes

Ask your server about this evening's draft selection

| PASTA |

Caprese Pasta (V*) – 21

orecchiette pasta, pesto sauce, cherry tomatoes, red onion,
fresh basil, white beans, garlic, and pearl mozzarella balls

add chicken: +5

212 Chardonnay, Arsonist, Dunnigan Hills, CA 10/glass

Chicken Carbonara – 23

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

208 Pinot Grigio, Due Torri, Venetie, Italy 9/glass

| ENTREES |

Seared Scallops (GF) – 30

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

213 Chardonnay, Unoaked, Lincourt, Santa Barbara, CA 12/glass

Edamame Pot Stickers (VG) – 19

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

103 Prosecco, Millenio, Italy 8/split

*Chargrilled Ribeye 14oz. (GF) – 42

au jus and Chef's choice potato/rice and vegetable

313 Zinfandel, Earthquake, Australia 13/glass

*Chargrilled Filet 6 oz. (GF) – 42

Demi-glace and Chef's choice potato/rice and vegetable

304 Sangiovese, Stones Throw, Door County, WI 8/glass

Fish Tacos (2) – 17

hand breaded pollack, coleslaw, Thai chili, roasted corn and
black bean relish, topped with cilantro

302 Pinot Noir, Shoofly, Yarra Valley, Australia 8/glass

Chicken and Dumplings – 21

fluffy buttermilk dumplings with a rich creamy mix of chicken,
fresh herbs, and vegetables

215 Chardonnay, Scott Family Estate, Monterey, CA 10/glass

Blackened Swordfish – 34

sweet potato crab hash, blackened swordfish, crab, sweet
potatoes, onions, and jalapenos in a rich tangy sauce

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

| DESSERTS |

Flourless Chocolate Cake (GF) – 7

topped with house made caramel and sea salt

Keylime Pie (V) – 7

topped with fresh whipped cream

Cherry Crisp (V) – 7

topped with vanilla ice cream, made to order

Crème Brule (V) – 7

house made custard topped with caramelized sugar

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