

| APPETIZERS |

***Steak Bites – 14**

pan seared tenderloin, garlic aioli, grilled crostini

Brussel Sprout Chips (GF) – 12

crispy bacon, balsamic reduction, bleu cheese

Tomato Bruschetta (V) – 11

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

Crab Cakes (3) – 13

topped with sriracha lime aioli

Hush Puppies – 12

fried cheddar, jalapeño, cornmeal with sriracha lime aioli

Renard's Cheese Curds – 11

local Door County breaded cheese curds with ranch dipping sauce

| SOUP |

Vegan Chili (GF, V) – 8

carrots, zucchini, green onion, corn, green chilies, diced tomatoes and chili beans

Shrimp Corn Chowder – 8

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

Soup du Jour – 8

| SALADS |

Top Deck Cherry – (GF) 9

mixed greens, dried Door County cherries, granny smith apples slices, bleu cheese, with candied pecans and house-made cherry vinaigrette

***Caesar – 8**

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

House (V, VG) – 8

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

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

| SANDWICHES |

All sandwiches served with chips, substitute fries +2

***Classic Burger – 15**

½ lb. burger on a brioche bun, lettuce, tomato, and onion

Add Cheese: +1

***Bacon Jam Burger – 18**

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

***The Works Burger – 18**

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

(Substitute any beef patty for Beyond Burger +2)

BBQ Pulled Pork Sandwich – 16

slow cooked and smoked pulled pork, piled on a grilled bun with a Door County Cherry BBQ sauce
Make it Carolina style: topped with coleslaw +1

Meatloaf Sandwich – 17

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

Grilled Pimento Cheese – 16

house-made with aged yellow and white sharp cheddar and toasted pecans on grilled Texas toast, topped with sliced tomato and bacon

Chicken Bruschetta Sandwich – 18

marinated and grilled chicken breast topped with tomato basil bruschetta, melted mozzarella cheese and balsamic glaze on a brioche bun

Top Deck Pavilion Sandwich – 17

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

Chicken and Waffles Sandwich – 20

crispy chicken thigh, drizzled with chipotle maple aioli, between two candied pearl sugared Belgium waffles

Ask your Server about this evening's draft selection

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

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

| PASTA |

Caprese Pasta (V*) – 23

orecchiette pasta, pesto sauce, cherry tomatoes, red onion, white beans, garlic, and mozzarella

add chicken: +5

203 ROSÉDomaine Magellan 12/glass

Chicken Carbonara – 25

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

208 PINOT GRIGIORiff 9/glass

Cajun Seafood Pasta – 32

fettuccini pasta, shrimp, crawfish tails, red and green pepper, red onion, garlic, topped with Cajun alfredo sauce

204 ROSÉ....Matthiasson 13/glass

Edamame Pot Stickers (VG) – 19

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

207 RIESLING....Evolution 10/glass

| SEAFOOD |

Blackened Swordfish – 36

sweet potato surimi hash– blackened swordfish, onions, and jalapenos in a rich tangy sauce

212 SAUVIGNON BLANCHonig 13/glass

Seared Scallops (GF) – 32

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

304 GAMAYUva Non Grata 10/glass

Fish Tacos (2) – 16

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

302 PINOT NOIRCaramel Road 8/glass

Jambalaya – 28

andouille sausage, shrimp, scallops, chicken, onion, celery, and green pepper in a rich creole tomato broth over our flavorful rice

213 CHARDONNAY steelAlois Lageder 12/glass

| POULTRY |

Chicken and Dumplings – 23

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

216 CHARDONNAYMorgan Metallico 12/glass

| BEEF |

*Chargrilled Ribeye 14 oz. (GF) – 42

14 oz. ribeye, au jus and Chef's choice potato/rice and vegetable

312 CABERNET SAUVIGNONMatchbook 10/glass

*Chargrilled Filet 6 oz. (GF) – 42

6 oz. filet, demi glace and Chef's choice potato/rice and vegetable

309 MERLOTGreystone 9/glass

| DESSERTS |

Flourless Chocolate Cake (GF) – 8

topped with house made caramel and sea salt

Key Lime Pie (V) – 8

topped with fresh whipped cream

Crème Brule – 8

topped with fresh whipped cream

Pineapple Upside Down Cake – 8

topped with fresh whipped cream

| DIGESTIF |

Warres 10 Year Optima Port – 10/glass

Grasshopper – 9

crème de menthe, crème de cacao, ice cream

Brandy Alexander – 9

brandy, crème de cacao, ice cream

Bailey's Irish Coffee – 9

Jameson, Bailey's Irish Cream, coffee

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