

## | APPETIZERS |

**\*Steak Bites – 16**

**Brussel Sprout Chips – 13.50**

**Tomato Bruschetta (V) – 13.5**

**Crab Cakes (3) – 16**

**Dill Pickle Fries – 13.5**

**Cheese Curds – 13.50**

**Spicy Cauliflower Bites—13.5**

## | SALADS |

**Top Deck Cherry (GF) – 12**

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

**Hot Bacon – 12**

spinach, red onions, mushrooms and hard boiled egg with a house-made sweet and tangy hot bacon dressing

**\*Caesar – 10**

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

**House (V, VG) – 10**

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

*add to any salad: grilled chicken breast +7,  
pan seared salmon +9 , blackened +2*

## | SOUP |

**Roasted Brussel Sprout (GF, VG) – 9**

roasted brussel sprouts, onions and garlic all pureed into a creamy soup

**Shrimp Corn Chowder – 9**

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

## | SANDWICHES |

**\*Classic Burger – 18**

two smashed patties on a martin potato roll, shredded lettuce, tomato and onion  
*Add Cheese: +1 Add Bacon: + 3*

**\*Bacon Jam Burger – 21**

two smashed patties on a martin potato roll, bacon jam, cheddar cheese, garlic aioli and arugula

**BBQ Pulled Pork Sandwich – 20**

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*

**Chicken Bruschetta Sandwich – 20**

marinated and grilled chicken breast topped with tomato basil bruschetta, melted mozzarella cheese and balsamic glaze on a martin potato roll

**Top Deck Pavilion Sandwich – 20**

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

*\$2 upcharge for potato wedges, mac n cheese, baked beans, coleslaw*

**(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 |

### **Butternut Squash Ravioli (V) – 23**

Ravioli stuffed with butternut squash, served with a citrus cream sauce containing tomatoes, red onion, garlic, granny smith apples, and orange zest

### **Chicken Alfredo – 30**

fettuccini pasta, sliced chicken, alfredo sauce, bacon

### **Edamame Pot Stickers (VG) – 23**

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

## | SEAFOOD |

### **Seared Scallops (GF) – 45**

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

### **Fish Tacos (2) – 20**

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

### **Jambalaya – 35**

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

## | COMFORT |

### **Chicken and Dumplings – 27**

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

### **Salisbury Steak – 27**

just like grandma's, seasoned ground beef patty, smothered in a mushroom gravy with mashed potatoes and chef choice vegetable

### **Cherry BBQ Ribs – 1/2 rack – 32 full – 42**

Door County cherry BBQ sauce over full or half rack of ribs, served with choice of three sides, potato wedges, coleslaw, baked beans, mac n cheese, mashed potatoes

## | BEEF |

### **\*Chargrilled Ribeye 14 oz. (GF) – 45**

14 oz. ribeye, demi glace and Chef's choice potato/rice and vegetable

### **\*Chargrilled Filet 6 oz. (GF) – 45**

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

## | DESSERT |

**Flourless Chocolate Cake (GF) – 10**

**Vanilla Bean Cheesecake – 10**

**Molten Brandy Lava Cake – 10**

**Peanut Butter Silk Pie – 10**

**Strawberry Swirl Cake – 10**

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

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