

TOP DECK



RESTAURANT & BAR

APPETIZERS


Steak Bites*	16
Seared tenderloin pieces served with garlic aioli and toasted crostini	
Brussels Sprout Chips	14
Sprout petals flash-fried and topped with bleu cheese crumble, bacon shards and balsamic glaze	
Crab Cakes (3)	16
Lump crab, whitefish and fresh vegetable patties with a blend of herbs, Dijon and panko breadcrumbs served with sriracha lime aioli	
Cheese Curds 	14
Deep-fried Wisconsin cheese served with ranch	
Duck Wontons (4)	14
Crispy wontons stuffed with smoked duck, charred sweetcorn and cream cheese, served with sweet and spicy plum sauce	
Bleu Cheese Flats	16
Crispy fried potato flats covered in our housemade bleu cheese sauce, topped with crumbled bleu cheese, red peppers and jalapenos	
Flats of the Week	16
Ask your server for details	
French Quarter Pecan Cheese Spread	16
Cream cheese spread topped with a warm sweet and spicy creole sauce and pecans, served with sweet Maui onion chips	
Burrata 	16
Toasted crostini topped with pesto burrata cheese, oven-roasted tomatoes, and a balsamic glaze drizzle	

SALADS

Choice of ranch, bleu cheese, balsamic, creamy Italian, French, 1000 island, cherry vinaigrette and hot bacon dressings

ADD TO ANY SALAD:

Grilled chicken breast +10 | Pan seared salmon +13 | Blackened +2

Top Deck Cherry 	12
Mixed greens, dried Door County cherries, Granny Smith apple slices, bleu cheese, candied pecans and housemade cherry vinaigrette	
Hot Bacon	12
Spinach, red onions, mushrooms and hard-boiled egg with a housemade sweet and tangy hot bacon dressing	
Caesar*	12
Fresh romaine with freshly grated parmesan cheese and roasted tomatoes lightly tossed in our house Caesar dressing	
House  	10
Mixed greens, red onion, cucumber, roasted tomatoes and croutons	

LIGHTER SIDE

Fish Tacos (2)	20
Hand-breaded pollack, coleslaw, Thai chili, roasted corn and black bean relish, topped with cilantro	
Edamame Pot Stickers 	23
Edamame dumplings, Asian broccoli slaw, Thai chili and bulgogi dipping sauce	

SOUP

Ask your server about today's selection

 Gluten-Free  Vegetarian  Vegan

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

**GORDON
LODGE**
— on north bay —

COMFORT

Chicken & Dumplings 30

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

Chicken Alfredo 34

Sliced chicken breast over fettuccine with housemade alfredo sauce

Salisbury Steak 30

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

Top Deck Pavilion Sandwich 24

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

Cherry BBQ Ribs HALF | 35 FULL | 45

Door County cherry BBQ sauce over full or half rack of ribs, served with potato flats and coleslaw
Sorry, no split plates on full racks of ribs

Jambalaya GF 38

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

Cajun Seafood Pasta 40

Al-dente fettuccine pasta, shrimp, crawfish tails, red and green pepper, red onion and garlic, topped with a creamy Cajun alfredo sauce

Bleu Cheese Scallop Gnocchi 38

Potato gnocchi and arugula tossed in a creamy bleu cheese sauce, topped with pan-seared scallops, charred sweet onions and a brown butter drizzle

Butternut Squash Ravioli V 26

Fresh butternut squash ravioli with fresh chives, garlic, tomatoes, red pepper and apples

Pan Seared Salmon 36

Pan seared salmon with a lemon pepper seasoning topped with a refreshing cucumber dill sauce and served with rice pilaf and seasonal vegetable

Loco Moco 34

A savory onion smashed burger and generous portion of rice pilaf topped with a fried egg and brown gravy. Served with chef's choice vegetable.

BEEF

Chargrilled Ribeye* (14 oz.) GF 52

14 oz. ribeye, demi-glace and chef's choice potato and vegetable

Chargrilled Filet* (6 oz.) GF 52

6 oz. filet, demi-glace and chef's choice potato and vegetable

New York Strip* (12 oz.) GF 52

12 oz. New York Strip, demi-glace and chef's choice potato and vegetable

HANDHELDS

All handhelds are served with chips | Potato flats or coleslaw +2

Classic Burger* 18

Two smashed patties on a Martin's potato roll, shredded lettuce, tomato and onion

Add cheese (cheddar, American, swiss, pepper jack) +1

Add bacon +3

Bacon Jam Burger* 22

Two smashed patties on a Martin's potato roll, bacon jam, cheddar cheese, garlic aioli and arugula

Pimento Smashed Patty Melt* 22

Two smashed patties on Texas toast, topped with bacon jam, sautéed balsamic onions and Pimento cheese

Lodge Cheddar Spread Burger* 22

Double smashed patties with caramelized onions, Mercks cheddar spread and our scratch Danish remoulade

BBQ Pulled Pork Sandwich* 22

Slow-cooked and smoked pulled pork, piled on a grilled bun with Door County cherry BBQ sauce

Make it Carolina-style: Topped with coleslaw +1

DESSERT

Flourless Chocolate Cake GF 10

Red Velvet Tower Cake 14

Key Lime Pie 10

Crème Brûlée 10

Traditional vanilla bean custard crème brûlée with a caramelized sugar crust