

TOP DECK



RESTAURANT & BAR

APPETIZERS

Steak Bites*

Seared tenderloin pieces with garlic aioli and toasted crostini

Brussel Sprout Chips

Sprout petals flash-fried and topped with bleu cheese crumbles, bacon shards, and balsamic glaze

Cheese Curds **V**

Deep-fried Wisconsin cheese curds served with ranch

Duck Wontons (4)

Crispy wontons stuffed with smoked duck, charred sweetcorn and cream cheese, served with sweet and spicy plum sauce

Bleu Cheese Flats

Crispy fried potato flats covered in our house made bleu cheese sauce, topped with crumbled bleu cheese, red peppers, and jalapenos

Flats of the Week

Ask your server for details

Burrata **V**

Toasted crostini topped with pesto, burrata cheese, oven-roasted tomatoes, and drizzled with balsamic glaze

Cajun Fried Calamari

Lightly breaded in our house made Cajun breading served with chipotle lime aioli

Charcuterie Board

Selection of fine Italian meats, a variety of cheeses, homemade jams, honey, nuts, and fruits served with a variety of crackers and breads

DESSERT

Lemon Blueberry Mascarpone Cake 14

Seared and served with fresh blueberry sauce and vanilla ice cream

Peach Bread Pudding 14

Served warm with caramel whiskey sauce and vanilla ice cream

Flourless Chocolate Cake **GF** 10

Crème Brûlée 10

Key Lime Pie 10

SALADS

16 Choice of ranch, bleu cheese, balsamic, Italian, French, 1000 Island, Caesar, cherry vinaigrette, and hot bacon dressing

14

ADD TO ANY SALAD:

14

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

14

Top Deck Cherry **GF** 12

Mixed greens, dried Door County cherries, Granny Smith apple slices, bleu cheese, candied pecans, and house made vinaigrette

16

Hot Bacon 12

Spinach, red onions, mushrooms, boiled eggs, bacon shards with a house made sweet and tangy hot bacon dressing

16

Caesar* 12

Fresh romaine with freshly grated parmesan cheese and roasted tomatoes lightly tossed in our house Caesar dressing

16

House **VG V** 10

Mixed greens, red onions, cucumber, roasted tomatoes, and croutons

44

LIGHTER SIDE

Fish Tacos (2) 24

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

Edamame Pot Stickers **VG** 23

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

SOUP

Ask your server about today's selection

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

*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

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

Chicken Alfredo

Sliced chicken breast over fettuccine with house made alfredo sauce

Top Deck Pavillion Sandwich

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

Salisbury Steak

Just like grandma used to make! Seasoned ground beef patty, smothered in mushroom gravy with mashed potatoes and seasonal vegetables

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 plate on full racks of ribs

Jambalaya (GF)

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

Bleu Cheese Scallop Gnocchi

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

Short Rib Ragù

Slow braised short ribs shredded and served in our house made ragu sauce with fresh vegetables over penne pasta topped with fresh burrata

The Lobster Nest

Buttery lobster with sauteed onions, celery, peppers, and garlic nestled in a warm bread bowl covered in a decadent house made lobster bisque

Parmesan Pesto Whitefish

Fresh whitefish backed with our house made pesto and fresh parmesan served with rice pilaf and seasonal vegetables

Pan Seared Salmon

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

Caprese Pasta (V)

Penne pasta tossed in house made pesto with fresh tomatoes, mozzarella, basil, topped with a balsamic drizzle

BEEF

- 32 **Chargrilled Ribeye* (14 oz) (GF)** 64
14 oz ribeye, demi-glace served with chef's choice potato and seasonal vegetables
- 35 **Chargrilled Filet* (6 oz) (GF)** 64
6 oz filet, demi-glace served with chef's choice potato and seasonal vegetables
- 25 **New York Strip (12 oz) (GF)** 64
12 oz New York strip, demi-glace served with chef's choice potato and seasonal vegetables
- 32

HANDHELDS

All handhelds served with chips | potato flats or coleslaw +2 | Gluten free bun | +3

- 38 **Classic Burger** 18
Two smash patties on a Sheboygan roll, shredded lettuce, tomato and onion
Add cheese +1
(Cheddar, American, Swiss, Pepperjack)
Add bacon +3
- 38 **Bacon Jam Burger** 22
Two smash patties on a Sheboygan roll, bacon jam, cheddar cheese, garlic aioli, and arugula
- 42 **Pimento Smash Patty Melt** 22
Two smash patties on Texas toast, topped with bacon jam, sauteed balsamic onions, and pimento cheese
- 40 **Philly Smashburger** 24
One smash patty with shaved ribeye topped with roasted peppers and onions smothered in our cheddar cheese sauce on a Sheboygan roll
- 36 **Crabcake Sandwich** 28
Our house made crabcake served on a croissant roll with lettuce, tomato, and our siracha aioli
- 36 **Muffuletta** 28
A tomato herb focaccia bun with pesto, heaped with genoa salami, mortadella, soppressata, capocollo, prosciutto, provolone and mozzarella cheese
- 26 **The Southern Bird** 24
A golden fried chicken breast served on a buttery croissant roll, topped with smoked gouda, bacon, and cilantro lime broccoli slaw with our house made comeback sauce

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