

Cocktails & Dining

Lunch 12pm – 9pm

Dinner 4pm – 9pm

History of Top Deck

Welcome to Top Deck. This building was once called the “Pavilion”. It was first used as a boathouse and recreation room. The lower level was a storage space for sails, spars, and nets. Horse troughs full of minnows were kept for the abundant fishing in North Bay. During the winter, boats were winched into the boathouse on railroad rails. The upper level of this building was a popular wedding reception site.

In 1957 Phil and Curly Gordon opened the newly named “Top Deck” as a nightclub and late night eatery. Live music was performed by Red Wilson and hot roast beef was served on homemade bread until after midnight.

Unchanged over the years are the beautiful sunsets which have brought many visitors to Gordon Lodge every season.

**GORDON
LODGE**

— on north bay —

1420 Pine Dr., Baileys Harbor, WI 54202

(920) 839-2331

Top Deck (920) 839-1061

www.gordonlodge.com

SMALL PLATES

<u>Door County Crab Cakes</u> – a blend of whitefish and crabmeat with southwestern aioli, spring greens & cherry vinaigrette	\$ 10.75
<u>Blue Cheese Chips</u> – topped with a blue cheese sauce, jalapenos & blue cheese crumbs	\$ 10.75
<u>Shrimp Cocktail</u> – oven roasted shrimp with red and yellow cocktail sauce	\$ 13.95
<u>Roasted Red Bell Pepper and Garlic Hummus</u> – pita chips, kalamata olives, and fresh herbs	\$ 9.75
<u>Bruschetta</u> – Roma tomatoes, garlic & fresh basil on grilled Italian bread	\$ 9.50
<u>Chicken Quesadillas</u> – with salsa verdé & sour cream	\$ 11.50

SALADS

<u>Garden Salad</u> – spring greens, tomato, cucumber, sliced almonds, & balsamic dressing	\$4.75
<u>Top Deck Cherry Salad</u> – spring greens, dried cherries, sweet red peppers, sliced pears, blue cheese, roasted pecans & our own cherry vinaigrette	Lg \$11.75 Sm \$ 7.50
<u>Classic Caesar</u> – house made croutons, tomato, cucumber, shredded Parmesan ADD char-grilled chicken breast, king salmon, or sliced tenderloin(\$7.00)	Lg \$10.75 Sm \$ 7.25
<u>Raspberry Chicken Salad</u> – baby greens, raspberries, mango, strawberries, blueberries, candied pecans, & feta cheese topped w/char-grilled chicken & our own cherry vinaigrette	Lg \$13.50 Sm \$ 8.50
<u>Warm Steak Salad</u> – spring mix, artichoke hearts, tomato, cucumber, kalamata olives, potato croutons, garbanzo beans, smoked gouda and balsamic vinaigrette topped with seared julienne of beef tenderloin and grilled flatbread	Lg \$13.95 Sm \$ 8.75

(You may request your dressing on the side)

SOUPS

	<u>Cup</u>	<u>Bowl</u>
<u>North Bay Chowder</u> – a creamy fish chowder with corn and potatoes	\$ 4.50	\$ 5.50
<u>Soup of the Top</u> – house made soup of the day	\$ 4.50	\$ 5.50

SANDWICHES served with your choice of French fries or Asian slaw

<u>Top Deck Burger</u> (7 oz.) – (all burgers are certified Black Angus beef & hand-pattied) served on a buttered & grilled bun with lettuce, tomato, onion & pickle +\$1.00 each for: baby Swiss; American; cheddar; blue cheese; bacon; sautéed mushrooms; grilled onions	\$ 10.50
<u>North Bay Steakhouse Burger</u> (7 oz) - a grilled burger with deep fried onions and jalapenos, pepper jack cheese on a grilled bun	\$ 10.95
<u>Grilled Asian Swordfish Sandwich</u> – marinated swordfish served on grilled bun with mixed greens & wasabi aioli	\$ 12.95
<u>North Bay Pulled BBQ Sandwich</u> – bbq pork piled high on grilled bun, with spicy bbq sauce and dill pickles	\$ 9.75
<u>Chicken Bruschetta Sandwich</u> – char-grilled chicken breast served open-face on grilled bread, topped with marinated Roma tomatoes, fresh basil & Parmesan cheese	\$ 10.75
<u>Vegetable Sandwich</u> –herbed goat cheese & a variety of fresh vegetables on fresh sour dough bread with roasted red pepper and garlic hummus	\$ 10.25
<u>Fish Sandwich Classic</u> – crispy fried bluegill filets stacked on grilled bun with our own tartar sauce, lettuce and tomato	\$ 10.95
<u>Beef Tenderloin Sandwich</u> – seared tenderloin, mushrooms, baby Swiss, chipotle mayo, greens & tomatoes on a grilled bun	\$ 13.95
<u>Philly Cheese Steak Sandwich</u> – shaved Angus beef with sautéed peppers and onion, Swiss and American cheeses served on a steamed hoagie roll	\$ 10.75
<u>Caesar Club Sandwich</u> – marinated grilled chicken and smoke house bacon served atop our own Caesar salad with oven dried tomatoes and Parmesan cheese on a grilled bun	\$ 10.75
<u>Grilled Ham and Cheddar</u> - shaved ham and aged cheddar with a Dijon and maple syrup glaze on whole wheat bread	\$ 9.75

12" PIZZA

<u>Margherita Pizza</u> – with tomato, fresh basil, garlic, mozzarella & olive oil	\$ 12.50
<u>Pepperoni Pizza</u> – A traditional classic pepperoni pizza	\$ 12.50
<u>Buffalo Chicken Pizza</u> – with buffalo wing sauce, grilled chicken, blue cheese, and topped with crisp diced celery	\$ 12.50



ENTREES *available after 4pm nightly All entrees served ala cart*

<u>Grilled 8 oz Angus Fillet</u> – served with caramelized potato casserole and merlot demi		\$28.95
<u>North Bay Ribs</u> – smothered in our own Door County cherry-infused bbq sauce, served with Asian slaw & bbq beans	½ rack	\$18.50
	full rack	\$24.50
<u>Shrimp Penne Mediterranean</u> – shrimp, spinach, fresh basil, sun-dried tomatoes, olive oil, pine nuts & feta cheese	Sm	\$ 9.95
	Lg	\$ 15.95
<u>Pasta Paesano</u> – an amazing combination of chicken, sausage, proscuitto, white beans, garlic, olive oil, fresh herbs, grape tomatoes, kalamata olives, red & green onions, and Parmesan with orecchiette pasta	Sm	\$ 9.95
	Lg	\$ 15.95
<u>Tenderloin Scallopini</u> – beef tenderloin slices, mushrooms, scallions, Dijon mustard & red wine reduction, on garlic toast with fresh vegetable		\$ 19.95
<u>Grilled Ribeye</u> – 12 oz. hand cut ribeye served with sweet potato fries, blue cheese butter and merlot demi		\$26.50
<u>Roasted Salmon</u> – served with pearl cous cous slow roasted tomatoes and lemon and oregano oil		\$ 21.50
<u>Bacon Wrapped Sirloin</u> – served with caramelized onion potato casserole and merlot demi		\$15.50

THERE IS A CHARGE FOR SPLITTING SALADS AND ENTREES. ADDITIONAL PLATES, SIDES AND ROLLS WILL BE PROVIDED.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity may be added for parties of 6 or more

 <p>For your convenience, an ATM machine is located adjacent to the front door of the Lodge in the vending machine shelter.</p>	 <p>The Gordon Lodge breakfast buffet is open to the public and served daily from 7:00 – 10:00 a.m. in the newly renovated Gordon House Event Center. The cost is \$12.50 per person with beverages and tax included.</p>
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TOP DECK BEER LIST

Tap Beer

Please consult your server or refer to the tap handles at the bar for the current tap beer selections.

Domestic Bottles

Budweiser	\$3.50
Bud Light	\$3.50
Coors Light	\$3.50
Miller Chill	\$3.50
Miller Lite	\$3.50
Miller Genuine Draft	\$3.50
Leinie's Red	\$3.50
Leinie's Honey Weiss	\$3.50
Blue Moon	\$4.00
Gray's Oatmeal Stout	\$4.00
Goose Island Honker's Ale	\$4.00

Imported Bottles

Amstel Light	\$4.00
Corona	\$4.00
Corona Light	\$4.00
Harp Lager	\$4.00
Heineken	\$4.00
LaBatt Blue	\$4.00
Smithwicks	\$4.00

Non-Alcoholic Bottles

Baumeister Sodas - Crème, Root Beer, Orange, Cherry	\$3.00
O'Doul's Amber	\$3.00
Bottled Water, 20 oz.	\$2.00
San Pellegrino Sparkling Water	8 oz. \$2.00
	16 oz. \$3.00

Citrus Flavors

Mike's Hard Lemonade ~ Regular or Cranberry	\$3.50
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