

# Gordie's

AT  
MOCCASIN CREEK

## INTRODUCTIONS

### LOBSTER BISQUE \$9 / \$17 / \$32

Creamy, smooth, and decadent soup infused with lobster and herbs. Topped with buttery lobster. Enjoy this by the cup, bowl, or entree-sized bowl.

### ROASTED BONE MARROW \$16

Rich and silky with a slightly sweet and nutty flavor. Served with toast points.

### CAVIAR FLIGHT MKT

A real treat! This caviar tasting flight includes Prime Osteria, Siberian Supreme, and King Salmon Roe. Served with traditional french accoutrements.

### BOURBON BURGER ROLLS \$15

Crispy shell filled with creamy blue cheese and juicy beef. Topped with a savory and slightly sweet bourbon dipping sauce.

### SEARED SCALLOPS \$18

Perfectly seared scallops served over pesto butternut squash puree.

### ROASTED VEGETABLES \$14

Flat Rock Farms roasted winter and root vegetables served with beet sauce. Organic, gluten free, and delicious.

### CHARCUTERIE BOARD \$20

Cured meats and gourmet cheese served with figs, dates, and sweet drop peppers.

### COLD WATER TRIO \$22

Some seafood favorites prepared three ways: char grilled monk fish, broiled lobster, and beer battered and fried halibut. A must try!

## SALADS

### WALDORF SALAD \$18

Crunchy and crisp with apples, raisins, walnuts, and celery. Served with a chantilly dressing. Simple ingredients with a refined touch for a light and satisfying meal.

### DATE AND FIG SALAD \$19

This salad features dates and figs with a savory blend mix tossed in a raspberry vinaigrette. The perfect light, sweet and sour experience.

### CHOP HOUSE SALAD \$18

Charred romaine with a honey-avocado dressing, tomatos, bacon and red onions

## PROTEIN ADD-ONS

- Broiled salmon \$11
- Grilled shrimp (4) \$10
- Broiled chicken breast \$6
- Broiled top sirloin steak \$8

## PASTA

GLUTEN FREE PENNE CAN BE SUBSTITUED

### LOBSTER RAVIOLI \$31

Served with basil pesto cream sauce.

### CAJUN CHICKEN ALFREDO \$24

Creamy cajun sauce over fettuccine.

### LEMON SHRIMP \$28

Served with angel hair pasta.

### BEEF STROGANOFF \$27

Served with penne pasta.

## SIDE OPTIONS ALA CART

- LOADED BAKED POTATO
- ROASTED GARLIC MASHED POTATOES WITH BEEF DEMI-GLAZE
- FRIED SEASONED POTATOES
- SMOKEY BRISKET MAC AND CHEESE
- HASHBROWNS WITH MELTED CHEESE AND CARAMELIZED ONIONS
- WILD RICE PILAF
- PECORINO ROMANO RISOTTO
- GRILLED ASPARAGUS



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Entrees are accompanied with your choice of house salad, ceasar salad or soup of the day,  
fresh baked rolls with honey butter

## DEMKOTA BEEF

Locally sourced beef. All steaks are cut in-house.

**8 OZ FILET** **\$40**  
Tender filet with roasted garlic and black truffle butter,  
pommes fondant with red wine sauce, and asparagus.

**MEDITERRANEAN ROULADE** **\$38**  
Skirt steak filled with feta, kalamata olives, spinach,  
and garlic. Served with orzo tapenade.

**20 OZ COWBOY RIBEYE** **\$40**  
Cowboy ribeye served with a loaded potato  
and fall vegetable.

**14 OZ MARBLED RIBEYE** **\$40**  
Boneless marbled ribeye served with a loaded  
potato and fall vegetable.

**TERAS MAJOR MEDALLIONS** **\$36**  
Roasted teres major medallions served with a  
baked sweet potato and fall vegetable.

**CLASSIC POT ROAST** **\$29**  
Classic and comforting pot roast served with  
bread and butter.

**16 OZ T-BONE** **\$39**  
Served with loaded baked potato and grilled  
asparagus

**18 OZ BONE-IN NY STRIP** **\$38**  
NY Strip served with a loaded potato and fall  
vegetable.

## ADD-ONS

Enhance the flavor of any steak with an amazing topper.

**BEARNAISE SAUCE** **\$3**

**BORDELAISE SAUCE** **\$3**

**BLACK TRUFFLE BUTTER** **\$5**

**SHALLOT & GORGANZOLA CRUST** **\$4**

**MUSHROOMS** **\$3**

**CARAMELIZED ONIONS** **\$3**

**OSCAR STYLE** **\$9**  
Lump crab, asparagus, and hollandaise sauce.

**CRISPY ONION STRAWS** **\$2**

## FROM THE FEATHER

**SAUTEED DUCK BREAST** **\$39**  
Succulent duck breast served with a cherry  
pan sauce mashed potato and root vegetables.

**JACK DANIELS CHICKEN** **\$28**  
Member favorite!

**SMOKED CHICKEN** **\$31**  
Smoked half chicken with sweet dates and  
figs on heirloom rice. Allow 30 minutes  
preparation time.


**TURKEY ROULADE** **\$29**  
Roasted turkey roulade stuffed with  
cranberry dressing and served on mashed  
sweet potatoes.

## PORK


**PORK RIBEYE** **\$29**  
Charbroiled pork ribeye with mushroom  
risotto and creamed spinach.


**PORK MEDALLIONS** **\$29**  
Pork tenderloin medallions served with  
cinnamon apples, roasted red potatoes, and  
seasonal vegetables.

## FROM THE SEA

**GULF SHORE GROUPER**  **\$41**  
Served with lemon caper sauce, roasted red  
potatoes, and baked roma and feta.

**BROILED AHI STEAK**  **\$40**  
Ahi tuna steak with green bean almondine and  
tomatoes. Ahi is cooked medium rare to medium.

**10 OZ BROILED LOBSTER**  **\$47**  
Broiled lobster tail with creamy risotto and fall  
vegetables. Crab stuffed option \$52

**SKULL ISLAND PRAWNS**  **\$39**  
Sauteed skull island prawns served over risotto and  
sweet carrots.

**NORWEGIAN KING SALMON**  **\$35**  
Served on wild rice with seasonal vegetables.

**WALLEYE** **\$28**  
Served broiled or parmesan crusted on wild rice with  
seasonal vegetables.