



# MENU

## STARTERS

### Crab Cake

made with jumbo lump blue crab & served with lemon tarragon aioli 12

### Coconut Shrimp

coconut breaded and served with piña colada dipping sauce 10

### Beer Battered Walleye Strips

fries & housemade remoulade 14

### Fried-Sampler Platter

breaded avocado, pickles, cauliflower and cheese curds, served with ranch & spicy mayo 16

### Breaded Chicken Wings

served with bourbon cherry bbq, carolina bbq, buffalo sauce, ranch and/or blue cheese  
six – wings 10 twelve – wings 18

### Pork Burnt Ends

glazed with a sweet and spicy red barbeque 14

### Pretzel for Two

homemade sauerkraut, stone ground mustard, cheese sauce 22

### Prosciutto & Fig Flatbread

caramelized onion, goat cheese, fresh arugula, balsamic reduction, olive oil 14

## BEVERAGES

### Full Bar

cocktail list | wine list | beer list



Soft Drinks 2.75

coke, diet coke, sprite, diet sprite, mellow yellow, dr. pepper, unsweetened iced tea, lemonade



Coffee 2.50

whole bean, fresh brewed

## MAINS

### Grilled Beef Tenderloin Medallions – 8 oz.

served with tarragon demi glace, roasted golden herb potato & bacon brussel sprouts 36

### Seared Duck Breast

served with sage butternut squash, garlic arugula, cranberry port reduction 32

### Mushroom & Beef Linguini

bechamel, cubed sirloin, wild mushrooms & spinach 22

### Smoked St. Louis Ribs

served with smoked gouda mac & cheese  
half rack 22 full rack 37

## BURGER & SANDWICHES

*served with fruit, chips or fries  
up-charge for soup, salad & other sides*

### Chef's Custom Burger

house processed chuck and brisket blend, american cheese, lettuce, tomato, onion 16  
double patty 20  
add bacon 2

### Pan-Fried Walleye Sandwich

breaded walleye, lettuce, tomato, lemon caper remoulade on ciabatta 19

### Asiago Chicken Wrap

cucumber radish slaw, lettuce, pickled red onion, asiago cheese, roasted garlic & herb aioli 16

## SOUP



### Walleyedan's Minnesota Chowder

walleye, wild rice, cream, sherry & toasted almonds 7/12

## SALADS

### House Salad

spring greens, crispy bacon, aged cheddar curls, heirloom tomatoes, cucumber & choice of dressing  
side 7 entrée 12

### Romaine Wedge Salad

black river gorgonzola, egg, toasted almonds, blue cheese dressing  
side 8 entrée 16

### Red Beet Salad

arugula, spinach, crispy quinoa, purple-haze goat cheese, sweet port cranberries and a green goddess dressing  
side 10 entrée 18

### Add a Protein to a Salad

grilled chicken breast 6  
cold smoked salmon 8

## SIDES

bacon brussel sprouts 7  
sage butternut squash in brown butter 7  
smoked gouda mac & cheese 7  
cut fruit 5  
fries 4

## LITTLE MEALS

*served with fruit, chips or fries*

kids smoked gouda mac & cheese 7  
chicken strips 8  
kid's burger 10  
fish bites 10



Open Year Round

At your Service on Gull Lake | 9820 Birch Bay Drive, South West, Nisswa, Minnesota 56468 | 218-961-1177  
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