



MENU

STARTERS

Housemade Hummus

grilled vegetable & fried naan 13

Charcuterie Platter

assorted cured and sliced meats, artisan cheeses & toasted crostini 14

Catalina Spanish Meatballs

red romesco sauce & cotija cheese 12

Housemade Herb Mozzarella Sticks

marinara sauce 16

Tempura Fried Shrimp & Green Beans

sweet and spicy aioli 17

Chicken Wings

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

Beer Battered Walleye Strips

with housemade remoulade 12

Chips & Queso

fried flour tortillas and queso 8

Prosciutto & Fig Flatbread

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



Chef's App Sampler

samples of the chef's favorites – hummus, meatballs, mozzarella sticks & tempura shrimp/green beans 24

LITTLE MEALS

served with chips or fries

kids smoked gouda mac & cheese 7

chicken strips 8

kid's burger 10

fish bites 10

SOUP

Walleyedan's Minnesota Chowder

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



SALADS

House Salad

mixed greens, asiago cheese, dried blueberries & house vinaigrette
side 7 entrée 12

Romaine Wedge Salad

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

Add a Protein to a Salad

grilled chicken breast 6
cold smoked salmon* 8

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

DOCK 77's New York Style Rubeen

half-pound thin slice corned beef, provolone cheese, kraut, housemade thousand island dressing, all piled on toasted marble rye – reminiscent of the "katz deli" in N.Y. 20

Blackened Walleye Sandwich

lettuce, tomato, lemon caper remoulade on ciabatta 19

MAINS

Pan-Seared Sea Scallops

mushroom risotto, with roasted squash puree 33

Mushroom & Beef Linguini

truffled-bechamel, cubed sirloin & wild mushrooms 22

Grilled 14 oz. Ribeye

served with tarragon demi glace, house-mashed potato & vegetable of the day 45

Grilled 14 oz. New York Strip

served with tarragon demi glace, house-mashed potato & vegetable of the day 38

Braised Lamb Shank

with creamy goat cheese polenta & balsamic reduction 28

SIDES

vegetable – of the day 7
smoked gouda mac & cheese 7
fries 4

HOUSEMADE DESSERTS

ask your server for today's selections

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



Open Year Round

At your Service on Gull Lake | 9820 Birch Bay Drive, SW, Nisswa, Minnesota 56468 | 218-961-1177 | www.quarterdeckresort.com

** consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*