



Gull Lake, MN

QUARTERDECK

46.44854 | -94.36360

RESORT ON GULL LAKE

SMALL PLATES

Walleye Wild Rice Cakes pan fried, lemon caper remoulade, lemon greens \$15

Cheese Curds served with jalapeño raspberry dipping sauce \$13

Bavarian Pretzel warm pretzel sticks, queso and honey mustard \$14

Wings fried chicken wings tossed in buffalo, bbq, or thai chili sauce. Served with your choice ranch or blue cheese \$17

Nachos corn tortilla chips topped with seasoned ground beef, cheddar cheese, pico de gallo, seasoned sour cream and queso cheese sauce \$17

GREENS

ADD A PROTEIN: CHICKEN BREAST \$6 / BLACKENED WALLEYE \$8 / SHRIMP \$8 / THAI BEEF \$8

Caesar Salad romaine, shaved parmesan, garlic croutons, peppercorn Caesar dressing \$7/\$12

Oriental Salad mix of romaine and napa cabbage, bell pepper, carrot, fresh herbs, cashews, wonton strips, sesame vinaigrette \$13

Soup of the Day served with a pretzel cup \$6 or bowl \$9

HANDHELDS

ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRIES OR KETTLE CHIPS

Prime Rib Dip thinly shaved prime rib, provolone cheese, caramelized onions, rosemary au jus, toasted hoagie roll \$16

Beach Club Burger house burger blend, bacon, mushrooms, onions, spinach, cheddar cheese, pickles, and balsamic \$16

Cranberry Turkey Club smoked turkey, applewood smoked bacon, white cheddar cheese, lettuce, tomato, raisin mayo, cranberry wild rice bread \$16

Fried Chicken Sandwich buttermilk marinated chicken, tempura fried, coleslaw, pickles, jalapeño honey aioli, brioche bun \$17

WALLEYE YOUR WAY ALL DAY

SIDE CHOICES: WILD RICE, VEGETABLE OF THE DAY, FRENCH FRIES, COLESLAW, MASHED POTATOES, OR CHEESE CURDS

Option #1 blackened walleye, pan fried, lemon caper remoulade, choose 2 sides \$27

Option #2 blackened walleye, pan fried, lettuce, tomato, lemon caper remoulade, toasted hoagie roll, choice of two sides \$27

THE MAIN ATTRACTIONS AVAILABLE AFTER 4PM

Prime Rib herb and spice crusted, slow roasted, garlic mashed potatoes, seasonal vegetable of the day, rosemary au jus, creamy horseradish 12oz \$26 16oz \$32

Meatloaf slow baked and grilled, brown sugar ketchup glaze, garlic mashed potatoes seasonal vegetable of the day \$24

Cajun Pasta chicken, andouille sausage, shrimp, bell peppers, onions, house creole sauce penne pasta \$23

Honey Siracha Chicken grilled chicken breast, honey siracha glaze, wild rice pilaf, seasonal vegetable of the day \$26

WE DO ACCEPT LIMITED ADVANCE RESERVATIONS FOR GROUPS OF 12 OR MORE.
FOR GROUPS OF 12 OR MORE A 18% GRATUITY WILL BE ADDED.
WE PRESENT ONE CHECK FOR GROUPS OF 12 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY OR SEAFOOD
MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESSES.

9820 BIRCH BAY DRIVE S.W. | COUNTY RD. 77 | NISSWA, MN 56468

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10.31.22

BEER-THIRTY AND WINE O'CLOCK

BEER & SELTZER

Tap

Coors Light
Downeast Cider
Jack Pine Fence Line
Bent Paddle 14 Degree Amber
Castle Danger Cream Ale
Finnegans Dead Irish Poet

CAN

Budweiser
Michelob Golden Light
Bud Light
Coors Light
Michelob Ultra
Busch Light
Corona Premier
Surly Furious IPA
Odouls
Miller Lite

SELTZERS

White Claw Mango
White Claw Raspberry
High Noon Passionfruit
High Noon Pineapple

SPIRITS

WHISKEY / BOURBON

Windsor
Jack Daniels
Jameson
Crown Royal
Makers Mark
Bulleit
Fireball

SCOTCH

Jonnie Walker Red
Jonnie Walker Black
Chivas
Glenlivet

VODKA

Tito's
Grey Goose
Absolut Citron
Gray Duck

RUM

Bacardi
Captain Morgan
Malibu
Meyer's Dark Rum

TEQUILA

Don Julio
Casamigos
Jose Cuervo

GIN

Tanqueray
Hendrix
Bombay Sapphire
5 Rocks
New Amsterdam

LIQUORS

5 Rocks Amaretto
Grand Marnier
Baileys
Kahlua
Jagermeister
Peach Schnapps
Peppermint Schnapps

WINE

Bubbles

Prima Perla - Prosecco

GLASS

Bottle

WHITE

House Chardonnay
House Sauvignon Blanc
House Pinot Grigio
House Moscato
House Rose

10
10
9
8
9

Maddalena Chardonnay
Champion Sauvignon Blanc
Del Vento - Pinot Grigio
Gemma Di Luna - Moscato
Castle Rock - Rose
Foppiano Chardonnay

34
34
32
32
32
55

RED

House Cabernet
House Pino Noir
House Red Blend
House Malbec

10
12
9

10

Freakshow - Cabernet
Julia James - Pino Noir
Black Granite - Red Blend
Trapiche - Malbec
Katherine - Cabernet
The Spur
Ron Rubin - Pinot Noir

34
38
38
32
55
52
50

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