



Gull Lake, MN

# QUARTERDECK

46.44854 | -94.36360

RESORT ON GULL LAKE

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## 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, shaved jalapeños, sour cream and queso cheese sauce \$17

## GREENS

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

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

**Oriental Salad** mix of romaine and napa cabbage, bell pepper, carrot, shaved jalapeños, fresh herbs, edamame, toasted ramen, cashews, 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

**3 Walleye Tacos** roasted corn pico, cheddar cheese, shredded lettuce, chipotle ranch, & fresh lime. Served with tortilla chips \$16

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

**Gull Lake Burger** house burger blend, white cheddar cheese, lettuce, tomato, onion \$14

**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, craisin mayo, cranberry wild rice bread \$16

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

**Walleye Sandwich** lightly breaded and deep fried, lettuce, tomato, lemon caper remoulade, honey wheat hoagie \$20

## THE MAIN ATTRACTIONS AVAILABLE AFTER 4PM

ALL NON PASTA ENTREES SERVED WITH A CHOICE OF YUKON GOLD MASHED, FRIES OR LARGE BAKED IDAHO SPUD, SEASONAL VEGETABLE OF THE DAY.

**12oz New York Strip** grilled to your liking \$29

**Canadian Walleye** served pan fried or blackened \$27

**Meatloaf** slow baked and grilled, brown sugar ketchup glaze \$24

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

**Chicken Piccata** twin breast cutlets sautéed with with garlic, lemon and capers \$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

# BEER-THIRTY AND WINE O'CLOCK

## SPIRITS

### WHISKEY / BOURBON

Windsor  
Jack Daniels  
Jameson  
Crown Royal  
Makers Mark  
Bulleit  
Fireball

### SCOTCH

Jonnie Walker Red  
Jonnie Walker Black  
Chivas

### VODKA

Tito's  
Grey Goose  
Absolut Citron  
Gray Duck

### RUM

Bacardi  
Captain Morgan  
Malibu  
Meyer's Dark Rum  
Bacardi Limon

### 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  
Frangelico

## BEER & SELTZER

### TAP

Coors Light  
Downeast Cider  
Bent Paddle 14 Degree Amber  
Castle Danger Cream Ale  
Finnegans Dead Irish Poet  
Jack Pine Fence Line- Pale Ale  
Bent Paddle Cosmic Lounge-  
Hazy IPA  
Fulton Sweet Child of Vine- IPA

### CAN

Budweiser  
Michelob Golden Light  
Bud Light  
Coors Light  
Michelob Ultra  
Busch Light  
Corona Premier  
Bud N/A  
Fulton Tropical Fun Pants N/A  
Miller Lite

### SELTZERS

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

## WINE

### Bubbles

Gemma di luna -Prosecco

GLASS

9

BOTTLE

### WHITE

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

11

11

10

9

10

34

34

32

33

55

### RED

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

11

13

11

11

34

38

38

32

55

52

50

## DESSERTS

**Flourless Chocolate Cake** white chocolate drizzle \$9

**Cheesecake** choice of strawberry, chocolate, or salted caramel topping \$9

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