



Gull Lake, MN

# QUARTERDECK

46.44854 | -94.36360

RESORT ON GULL LAKE

#QUARTERDECK

#GULLLAKE

#MOREFUNONGULL

#LIVEMUSIC

#GETOUTSIDE

#SMOREFUN

## SMALL PLATES

**Walleye Fingers** hand breaded and fried, served with lemon caper remoulade \$17

**Walleye Cakes** tender walleye and wild rice cakes, grilled and served on baby greens, lemon caper remoulade \$17

**Cheese Curds** served with jalapeño raspberry dipping sauce \$13

**Wings** fried chicken wings, served with choice of two sauces buffalo, bbq, thai chili, 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

**Giant Pretzel** our fresh oven baked pretzel served with creamy queso, uncle Pete's spicy mustard and salted caramel sauce \$15

**Tomato Bruschetta** grilled crostini with our house lemon ricotta, fire roasted tomatoes, fresh basil and balsamic glaze \$13

**Smoked Salmon Spread** house smoked salmon, herbs & cream cheese, served with butter crackers \$15

**Margarita Ceviche** tender shrimp and calamari, avocado, mango & red onion infused with citrus & tequila blanco, served with house fried tortilla chips \$15

## GREENS

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

**Oriental Salad** torn romaine with napa cabbage, julienne chicken breast, cashew, edamame, shaved jalapeño, mandarin orange and bell pepper in sesame dressing, topped with crunchy ramen \$17

**Strawberry Salad** baby greens tossed with fresh strawberries, feta, candied pecans in a citrus poppyseed dressing \$15

## 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 \$17

**Prime Rib Dip** thinly shaved prime rib, provolone cheese, caramelized onions, rosemary au jus, toasted honey wheat hoagie \$17

**Gull Lake Burger** house burger blend, white cheddar cheese, lettuce, tomato, onion \$16

**Beach Club Burger** house burger blend, bacon, mushrooms, onions, spinach, cheddar cheese, pickles, and balsamic \$18

**Cranberry Turkey Club** smoked turkey, applewood smoked bacon, white cheddar cheese, lettuce, tomato, raisin mayo, cranberry wild rice bread \$17

**Fried Chicken Sandwich** buttermilk marinated chicken, tempura fried, coleslaw, pickles, jalapeño honey aioli, brioche bun \$18

**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 CHOICE OF YUKON GOLD MASHED, OR FRIES AND SERVED WITH SEASONAL VEGETABLE OF THE DAY.

**12oz New York Strip** grilled to your liking \$26

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

**Skinny Chicken** twin boneless cutlets, sautéed in olive oil with basil and fire roasted tomatoes \$26

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

**Chicken Piccata** twin breast cutlets sautéed with with garlic, lemon and capers \$26

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

# BEER-THIRTY AND WINE O'CLOCK

#QUARTERDECK

#GULLAKE

#MOREFUNONGULL

#LIVEMUSIC

#GETOUTSIDE

#SMOREFUN

## SPIRITS

### WHISKEY / BOURBON / SCOTCH

Windsor  
Jack Daniels  
Jameson  
Crown Royal  
Makers Mark  
Bulleit  
Fireball  
Woodford Reserve  
Glenlivet  
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  
1800 Silver  
1800 Reposado

### GIN

Tanqueray  
Hendrix  
Bombay Sapphire  
5 Rocks  
New Amsterdam

### LIQUORS

Grand Marnier  
Baileys  
Kahlua  
Jagermeister  
Peach Schnapps  
Peppermint Schnapps  
Frangelico

## BEER & SELTZER

### TAP

Coors light  
Leinenkugel- Summer  
Shandy  
Big Wave, Golden Ale  
Cosmic Lounge, Hazy IPA  
Jack Pine - Fence Line, Pale  
Ale  
Castle Danger, Cream Ale  
Shiner -Sea Salt & Lime  
Round House -Tea Time  
Lift Bridge- Mango Blonde  
Bemidji Brewing- Summer IPA  
Surly- One Man Mosh Pit,  
Hazy IPA  
Finnegans- Blood Orange  
Pilsner

### CAN

Budweiser  
Michelob Golden Light  
Coors Light  
Michelob Ultra  
Busch Light  
Corona Premier  
Bud N/A  
Miller Lite

### SELTZERS + More

White Claw Mango  
White Claw Black Cherry  
Nutrl Pineapple  
Nutrl Watermelon  
Nutrl Lemonade  
Nutrl Orange  
Smirnoff Ice Red, White & Berry  
Smirnoff Ice Red, White &  
Berry - Sugar Free  
Carbliss Passion Fruit  
Carbliss Lemon Lime

### NON- ALCOHOLIC BEVERAGES

(NO REFILLS)

Milk  
Chocolate Milk  
Cranberry Juice  
Orange Juice  
Pineapple Juice  
Kiddy Cocktail

## WINE

### Bubbles

Stella Rosa Prosecco

GLASS  
10

BOTTLE

### WHITE

Maddalena Chardonnay  
Champion Sauvignon Blanc  
Del Vento - Pinot Grigio  
Stella Rosa Moscato  
Castle Rock - Rose  
Foppiano Chardonnay

11 34  
11 34  
10 32  
10  
10 33  
55

### RED

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

11 34  
13 38  
11 38  
11 32  
55  
52  
50

## DESSERTS

Ask your server about our house made desserts by our very own  
Pastry Chef Amy DeSanto!

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