



Gull Lake, MN

QUARTERDECK

46.44854 | -94.36360

RESORT ON GULL LAKE

## SMALL PLATES

**Walleye Fingers** hand breaded and fried, served with lemon caper remoulade \$19

**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 \$15

**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 \$15

**Tomato Bruschetta** grilled crostini with our house lemon ricotta, fire roasted tomatoes, fresh basil and balsamic glaze \$15

**Smoked Salmon Spread** house smoked salmon, herbs & cream cheese, served with butter crackers \$17

## GREENS

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

**Oriental Salad** torn romaine, julienne chicken breast, cashew, edamame, shaved jalapeño, mandarin orange and bell pepper in sesame dressing \$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

**Walleye Tacos** roasted corn pico, cheddar cheese, shredded lettuce, chipotle ranch, & fresh lime \$21

**Prime Rib Dip** thinly shaved prime rib, provolone cheese, caramelized onions, rosemary au jus, toasted honey wheat hoagie \$19

**Gull Lake Burger** house burger blend, white cheddar cheese, lettuce, tomato, onion \$17

**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

**Grilled Chicken Sandwich** grilled chicken breast, jalapeño honey aioli, lettuce, tomato 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 \$29

**Canadian Walleye** served pan fried or blackened \$28

**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 \$25

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

#QUARTERDECK

#GULLLAKE

#MOREFUNONGULL

#LIVEMUSIC

#GETOUTSIDE

#SMOREFUN

09.05.23

# BEER-THIRTY AND WINE O'CLOCK

## SPIRITS

### WHISKEY / BOURBON / SCOTCH

Windsor  
Jack Daniels  
Jameson  
Crown Royal  
Makers Mark  
Bulleit  
Fireball  
Woodford Reserve  
Glenlivet  
Crown Apple  
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  
New Amsterdam

### LIQUORS

Grand Marnier  
Baileys  
Kahlua  
Jagermeister  
Peach Schnapps  
Peppermint Schnapps  
Frangelico

## BEER & SELTZER

### TAP

Coors Light  
Big Wave, Golden Ale  
Jack Pine - Fence Line, Pale Ale  
Castle Danger, Cream Ale  
Shiner - Sea Salt & Lime  
Sociable Cider Werks -  
Training Wheels: Hazy  
Blueberry  
Leinenkugel  
Surly  
Finnegans  
Bemidji  
Miller Lite

### 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  
Nutra - Assorted Flavors  
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

10

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

11

55

11

52

11

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.