

Gull Lake, MN



# QUARTERDECK

RESORT ON GULL LAKE

46.44854 | -94.36360

## 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
- Fried Buffalo Frickles** half pound of crisp & spicy fried pickles, served with our whole grain mustard and horseradish sauce \$15
- Cowboy Caviar** a blend of beans & veggies marinated in lime-garlic vinaigrette, served with fresh fried corn tortilla chips \$15
- Thai Chicken Flatbread** chicken, shaved jalapeño, sriracha peanut sauce, chopped cashew, sweetie peppers, green onion, cilantro, mozzarella \$17
- Chicken Bacon & Ranch Flatbread** chicken breast, chopped bacon, red onion, ranch and mozzarella cheese \$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
- Soup De Jour** served with a breadstick \$7

## HANDHELDS

ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRIES OR KETTLE CHIPS. SUB CUP OF SOUP \$3.

- 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, craisin 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, topped with garlic butter \$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 Marsala** twin cutlets, lightly breaded and sauteed with fresh mushrooms, topped with a creamy marsala wine reduction \$24
- Fried Prawns** 5 Large, tender shrimp dipped in Finnegans Irish Amber batter, served with fresh lemon, cocktail sauce and lemon caper remoulade \$27

# 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  
Screwball Peanut Butter

### 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  
Cosmic Lounge - Hazy IPA  
Jack Pine - Fence Line, Pale Ale  
Castle Danger, Cream Ale  
Sociable Cider Werks - Training Wheels: Hazy Blueberry  
Surly  
Finnegans  
Bemidji  
Miller Lite  
Blue Moon

### 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 - Assorted Flavors  
Carbliss - Assorted Flavors

### 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.