



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 \$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

Fried Buffalo Frickles half pound of crisp & spicy fried pickles, served with our whole grain mustard and horseradish sauce \$15

Thai Chicken Flatbread chicken, shaved jalapeño, sriracha peanut sauce, chopped cashew, sweet 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, 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, topped with garlic butter \$29

Canadian Walleye served pan fried or blackened \$28

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 Finnegan's 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
Captain Morgan Pineapple
Crown Royal Peach

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

BEER & SELTZER

TAP

Coors Light
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

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. A 3% CREDIT CARD PROCESSING FEE IS ADDED TO ALL CREDIT CARD TRANSACTIONS.

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