



Gull Lake, MN

**QUARTERDECK**

46.44854 | -94.36360

RESORT ON GULL LAKE

## SMALL PLATES

**Walleye Fingers** hand breaded and fried, 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, queso cheese sauce \$17

**Ahi Tuna Nachos** corn tortilla chips, seared ahi tuna, house pico de gallo, chipotle cream, wasabi kewpie mayo \$19

**Giant Pretzel** fresh oven baked pretzel, creamy queso \$15

**Thai Chicken Flatbread** chicken, shaved jalapeño, sriracha peanut sauce, chopped cashew, sweet peppers, bell pepper, mozzarella \$17

**Pepperoni Flatbread** red sauce, mozzarella cheese, sliced pepperoni \$17

**Buffalo Chicken Flatbread** buffalo chicken, cheddar cheese, mozzarella cheese, blue cheese crumbles, caramelized onions, buffalo sauce \$17

**Spinach Artichoke Dip** served with tortilla chips \$13

## GREENS ADD CHICKEN \$6 , AHI TUNA \$8

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

**Buffalo Chicken Salad** romaine lettuce, buffalo chicken, blue cheese crumbles, jalapeños, blue cheese dressing \$17

**Summer Citrus Salad** romaine lettuce, red onions, candied pecans, mandarin oranges, house made citrus vinaigrette \$15

## HANDHELDS

ALL HANDHELDS SERVED WITH KETTLE CHIPS. UPGRADE TO FRENCH FRIES, COLESLAW, CAESAR SALAD, OR SUMMER CITRUS SALAD \$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 hoagie \$19

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

**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, toasted hoagie \$20

**QD Beach Roll** seafood blend, coleslaw, toasted sweet roll \$18

**Nacho Burger** house burger blend, cheddar cheese, pico de gallo, queso, jalapeños, sour cream \$18

## THE MAIN ATTRACTIONS AVAILABLE AFTER 4PM

ADD CAESAR SALAD OR SUMMER CITRUS SALAD \$3

**12oz New York Strip** grilled to your liking, garlic butter, Yukon gold mashed, vegetable of the day \$29

**9oz Mangalitsa Delmonico Steak** Kobe of pork, sous vide and seared to med temp, Yukon gold mashed, vegetable of the day \$38

**Hawaiian Chicken** twin cutlets, marinated in a teriyaki sauce, pineapple, jalapeño relish, Yukon gold mashed, vegetable of the day \$24

**Canadian Walleye** served pan fried, blackened or broiled, Yukon gold mashed, vegetable of the day \$28

**Cajun Pasta** chicken, andouille sausage, bell peppers, onions, house creole sauce, penne pasta \$25

05.06.24

# BEER-THIRTY AND WINE O'CLOCK

## SPIRITS

### WHISKEY / BOURBON / SCOTCH

Bulleit  
Captain Morgan Pineapple  
Chivas  
Crown Apple  
Crown Royal  
Crown Royal Peach  
Fireball  
Glenlivet  
Jack Daniels  
Jameson  
Jonnie Walker Black  
Makers Mark  
Screwball Peanut Butter  
Tyler & Lloyd Blended  
Scotch  
Windsor  
Woodford Reserve

### VODKA

Absolut Citron  
Grey Goose  
Tito's

### RUM

Bacardi  
Bacardi Limon  
Captain Morgan  
Captain Pineapple  
Malibu  
Meyer's Dark Rum

### TEQUILA

1800 Reposado  
1800 Silver  
Casamigos  
Don Julio

### GIN

Bombay Sapphire  
Hendrix  
Tanqueray

### LIQUORS

Baileys  
Frangelico  
Grand Marnier  
Jagermeister  
Kahlua  
Peach Schnapps  
Peppermint Schnapps

## BEER & SELTZER

### TAP

Bemidji Brewing, IPA  
Blue Moon – Belgian White  
Wheat Ale  
Castle Danger – Cream Ale  
Coors Light  
Down East Cider  
Fat Tire – Pale Ale  
Finnegans – Blood Orange  
Pilsner  
Galactic Face Slap – Hazy IPA  
Lake-Aholic – Third Street  
Brewing, Minnesota Gold  
Leinenkugel – Summer Shandy  
Lift Bridge Pineapple Blonde  
Surly One Man – Hazy IPA

### CAN

Budweiser  
Budweiser Zero - N/A  
Busch Light  
Coors Light  
Michelob Golden Light  
Michelob Ultra  
Miller Lite  
Modelo

### SELTZERS + More

Carbliss – Assorted  
Coastal – Vodka Orange  
Crush  
Crispin Mango Mimosa Cider  
Good Boy Vodka – Peach  
Mango  
Good Boy Vodka – Summer  
Watermelon  
White Claw – Black Cherry

### MOCKTAILS

Bar Driver – Daiquiri  
Bar Driver – Margarita  
Strawberry Basil Breeze

### NON-ALCOHOLIC

#### BEVERAGES (NO REFILLS)

Chocolate milk  
Cranberry Juice  
Kiddy Cocktail  
Milk  
Orange Juice  
Pineapple Juice  
Red Bull  
Red Bull Sugar Free  
Red Bull Tropical  
Red Bull Watermelon

## WINE

### Bubbles

Stella Rosa Prosecco

GLASS	BOTTLE
10	

### WHITE

Castle Rock - Rose  
Champion Sauvignon Blanc  
Clay Shannon - Chardonnay  
Kris - Pinot Grigio  
Stella Rosa Moscato

10	33
11	34
11	34
10	32
10	

### RED

Black Granite - Red Blend  
Freakshow - Cabernet  
Misfits and Mavensn - Pinot Noir  
Trapiche - Malbec

11	38
11	34
13	38
11	32

## 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.