



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

**Loaded Nachos** corn tortilla chips topped with seasoned ground beef, cheddar cheese, pico de gallo, shaved jalapeños, sour cream, queso cheese sauce \$19

**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, bell pepper, mozzarella \$17

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

**Bacon Cheeseburger Flatbread** queso cheese, bacon, beef, onion, pickles, three cheese blend \$17

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

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

**Soup and Breadstick** ask server about today's house made soup \$8

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

**Fall Harvest Salad** romaine lettuce, chopped apples, candied pecans, feta cheese and house made maple vinaigrette 15

## HANDHELDS

ALL HANDHELDS SERVED WITH KETTLE CHIPS. UPGRADE TO FRENCH FRIES, CUP OF SOUP, OR CAESAR 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

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

**Walleye Sandwich** lightly breaded and deep fried, lettuce, tomato, lemon caper remoulade, toasted hoagie \$20

**Western Chicken Sandwich** choice of grilled or crispy chicken, BBQ sauce, bacon, white cheddar cheese, onion tanglers on a brioche bun \$20

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

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

**The Jack Burger** burger and bun that's it \$17

## THE MAIN ATTRACTIONS AVAILABLE AFTER 4PM

ADD CAESAR SALAD \$3

**Dustin's Hotdish of Day** ask what Dustin is cooking up today \$21

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

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

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

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

**Spaghetti and Meatballs** house made meatballs, marinara sauce, spaghetti noodles served with a breadstick \$25

08.29.24

# BEER-THIRTY AND WINE O'CLOCK

#QUARTERDECK

#GULLLAKE

#MOREFUNONGULL

#LIVEMUSIC

#GETOUTSIDE

#SMOREFUN

## 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  
Empress 1808  
Hendrix  
Tanqueray

### LIQUORS

Baileys  
Frangelico  
Grand Marnier  
Jagermeister  
Kahlua  
Peach Schnapps  
Peppermint Schnapps

## BEER & SELTZER

### TAP

Bemidji Brewing  
Blue Moon – Belgian White  
Wheat Ale  
Castle Danger – Cream Ale  
Coors Light  
Down East Cider  
Finnegans  
Galactic Face Slap – Hazy IPA  
Lake-Aholic – Third Street  
Brewing, Minnesota Gold  
Leinenkugel  
Surly One Man – Hazy IPA  
Rotating Seasonal Selection

### 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  
Nutrl – Assorted  
White Claw – Black Cherry

### MOCKTAILS

Bar Driver – Daiquiri  
Bar Driver – Margarita

### 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

Prima Perla Prosecco

GLASS	BOTTLE
10	

### WHITE

Castle Rock - Rose  
Babich Sauvignon Blanc  
Clay Shannon - Chardonnay  
Kris - Pinot Grigio  
Fiori Moscato

10	33
11	34
11	34
10	32
10	

### RED

Shannon Ridge Wrangler - Red Blend  
Freakshow - Cabernet  
Misfits and Mavensn - Pinot Noir  
Trapiche - Malbec

11	38
11	34
13	38
11	32



## GET SOCIAL WITH US!

Share your photos, check-in, use the hashtags...let us know how you and your crew have #morefunongull!

@QUARTERDECKRESORT | #MOREFUNONGULL

## 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.

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