

Gull Lake, MN



## **SMALL PLATES**

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

Cheese Curds served with jalapeño raspberry dipping sauce \$16

Wings chicken wings, served with choice of two sauces buffalo, bbq, thai chili, ranch or blue cheese \$18 additional sauces \$1

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

Giant Pretzel fresh oven baked pretzel, creamy queso \$16

Spinach Artichoke Dip served hot with toast points \$18

## **FLATBREADS**

Thai Chicken Flatbread chicken, shaved jalapeño, sriracha peanut sauce, chopped cashew, bell pepper, mozzarella \$18

Pepperoni Flatbread red sauce, mozzarella cheese, sliced pepperoni, provolone cheese \$18

Taco Flatbread beef, cheddar, jalapeño, pico de gallo, and queso sauce \$18

#### GREENS ADD CHICKEN \$6

House Chef Salad chopped salad with chopped turkey, onions, bacon, tomatoes, shredded cheese, cucumbers and romaine \$18

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

Wild Rice & Raspberry romaine, arugula, wild rice, apples, feta, candied pecans, dried cranberries, raspberry vinaigrette \$17

## HANDHELDS

ALL HANDHELDS SERVED WITH KETTLE CHIPS. UPGRADE TO FRENCH FRIES, TOTS, OR CAESAR SALAD \$3

BBQ Chicken Sandwich pickled jalapeños and onions with lettuce on a sweet Hawaiian Bun \$18

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

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

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

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

**Chicken Sandwich** choice of grilled or crispy chicken, white cheddar cheese, lettuce, tomato on a brioche bun \$20

Gull Lake Burger house burger, white cheddar cheese, lettuce, tomato, onion, on a brioche bun \$18

**Schells Shroom Burger** house burger with white cheddar cheese topped with topped with Schells beer braised mushrooms on a brioche bun \$19

The Jack Burger house burger and bun that's it \$18

# THE MAIN ATTRACTIONS AVAILABLE AFTER 4PM

ADD CAESAR SALAD \$3

**12oz Ribeye** grilled to your liking, garlic butter, rosemary roasted potatoes, vegetable of the day \$32

Canadian Walleye served pan fried, blackened or broiled, wild rice pilaf, vegetable of the day \$29

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

**Fettuccine Alfredo** house made alfredo sauce with fettuccine noodles, topped with parmesan, served with a breadstick \$18 chicken +8 I shrimp +10

Chopped Steak seared chuck patty with sautéed onions, mushrooms and gravy \$25

Half Rotisserie Chicken served with garlic yukon gold mashed potatoes, vegetable of the day and demi glace \$25



10.01.25

# BEER-THIRTY AND WINE O'CLOCK

## **SPIRITS**

# WHISKEY / BOURBON / SCOTCH

Bulliet **Bulliet Rve** Crown Royal Crown Royal Apple Crown Royal Blackberry Crown Royal Chocolate Crown Royal Peach E&J Brandy Fireball Four Roses Jack Daniels lameson Jim Beam Johnny Walker Black Makers Mark Seagrams Screwball Peanut Butter

#### VODKA

Windsor

Woodford Reserve

Absolut Citron
Absolut Pear
Grey Goose
Ketel One
Stoli Vodka - Blueberry,
Raspberry, Vanilla
Texacraft Pick Vodka
Extra Spicy & Original
Tito's

#### **RUM**

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

### **TEQUILA**

Casamigos
Casamigos Repesado
Don Julio
Don Julio Reposado
Siempre Blanco
Siempre Reposado
Siete Misterios Mezcal



#### GIN

Bombay Sapphire Empress 1808 Hendricks Tangueray

### **LIQUORS**

Baileys
Baileys - Salted Caramel
Baileys - Strawberries &
Créme
Cointreau
Grand Marnier
Jagermeister
Kahlua
Peach Schnapps
Peppermint Schnapps
Rumchata

## BEER & SELTZER

#### CAN

Busch Light
Coors Light
Corona Extra Light
Grainbelt
Grainbelt Premium
Michelob Golden Light
Michelob Ultra
Miller Lite

#### CRAFT CAN

WE LIKE TO CHANGE THINGS UP & KEEP IT INTERESTING... ASK YOUR SERVER FOR WHAT IS ROTATING SEASONALLY

Bent Paddle Brewing:
Retro Haze Hazy IPA
Blackstack Brewing:
Pull Tabs Light Lager
Elm Creek Brewing:
Legallize Mulligans Hazy IPA

#### **CAN CIDER**

ROTATING FLAVORS Downeast Wild State

#### N/A BAR BEVERAGES

Bar Driver Margarita
Bar Driver Daquiri
Bud Zero
MichUltra Zero
Sierra Neveda Trail Pass N/A IPA
Summit N/A Light Lager

#### NON- ALCOHOLIC

**BEVERAGES** (NO REFILLS)

Chocolate Milk
Cranberry Juice
Strawberry Lemonade
Lemonade
Kiddie Cocktail
Milk
Orange Juice
Pineapple Juice

Red Bull Sugar Free
Red Bull Tropical
Red Bull Watermelon

#### **CAN SELTZERS**

Carbliss-Cranberry & Black Raspberry High Noon Tequila-Lime High Noon Vodka-Peach & Pineapple White Claw-Black Cherry & Lime

### CAN REFRESHERS/TEA

ROTATING FLAVORS
Happy Thursdays
Suncruisers

# **GET YOUR #TRINKETS+TRASH**

Lake-Aholic BY THE BEACH [OPEN SPECIAL OCCASIONS]

BY THE front desk







# GET SOCIAL WITH US! (1) (1)

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

@QUARTERDECKRESORT | #MOREFUNONGULL



# FOR GROUPS OF 8 OR MORE A 20% GRATUITY WILL BE ADDED. WE PRESENT ONE CHECK FOR GROUPS OF 8 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.

# ASK US ABOUT OUR BUCKETS!

Bucket deals are on at Quarterdeck

LOAD UP ON DOMESTIC CANNED BEER, SELTZERS, AND CIDERS AND MAKE IT A ROUND WORTH REMEMBERING!