



QUARTERDECK

Gull Lake, MN

46.44854 | -94.36360

RESORT ON GULL LAKE

SMALL PLATES

- Seafood Shot Tower**..... \$50
Chili pickled shrimp, crab claws, tuna tartare, wasabi mayo, cocktail sauce, lavash cracker, lemon
- Walleye Fingers**..... \$19
Hand-breaded, deep-fried; served with fresh lemon and remoulade
- Cheese Curds**..... \$16
Served with jalapeño raspberry dipping sauce
- Nachos**..... \$19
Corn tortilla chips, seasoned ground beef or pork, cheddar, pico de gallo, shaved jalapeños, sour cream, queso
- Naked Wings**..... \$20
House-marinated and baked. Choice of Buffalo, BBQ, Mango Habanero, Sweet Chili, or Plain. Served with ranch or blue cheese
- Giant Pretzel**..... \$16
Fresh oven baked pretzel, creamy queso
- Street Corn Dip**..... \$16
Roasted corn blend with tajin and lime, served with warm tortilla chips
- Spinach Dip**..... \$18
Spinach, artichokes, hint of jalapeño heat, with toast points
- Chips with Queso & Salsa**..... \$14
Warm tortilla chips served with queso and zesty garden salsa.

FLATBREADS

- Hawaiian Pork Flatbread**..... \$18
Ranch sauce, shredded pork, bacon, white cheese blend, pineapple salsa, BBQ sauce
- Thai Chicken Flatbread**..... \$19
Shredded chicken, shaved jalapeños, sriracha peanut sauce, cashews, bell peppers, white cheese blend
- Pepperoni Flatbread**..... \$18
Red sauce, mozzarella, provolone, pepperoni
- Taco Flatbread**..... \$19
Seasoned ground beef, cheddar, jalapeño, pico de gallo, queso

GREENS

ADD CHICKEN \$6, SHRIMP \$9

- Summer Salad**..... \$9 Small / \$16 Large
Mixed greens, tomatoes, peaches, pickled onions, cucumbers, queso fresco, toasted sunflower seeds, cilantro lime vinaigrette
- House Salad**..... \$7 Small / \$14 Large
Mixed greens, onions, tomatoes, shredded cheese, cucumbers, croutons
- Classic Caesar**..... \$7 Small / \$14 Large
Romaine, parmesan, croutons, peppercorn Caesar dressing
- Mediterranean**..... \$9 Small / \$16 Large
Mixed herbs and greens, onions, cucumbers, olives, tomatoes, feta, Greek dressing

= #GullLake Guest Favorite

HANDHELDS

SERVED WITH KETTLE CHIPS, FRENCH FRIES, OR TOTS.
ADD A BIG PICKLE \$3.

- Steak Sandwich**..... \$24
Thin-sliced horseradish and pepper-marinated sirloin, boursin, brown butter onions, arugula, seasoned sour cream on herb focaccia
- Cranberry Turkey Club**..... \$20
Smoked turkey, applewood smoked bacon, white cheddar cheese, lettuce, tomato, cranberry mayo, on cranberry wild rice bread
- The Gull Lake**..... \$21
Choice of a 7 oz grilled chicken or 7 oz grilled beef patty, white cheddar, lettuce, tomato, onion
- Mushroom & Swiss**..... \$20
7 oz grilled beef patty, swiss cheese, sautéed mushrooms
- The Deck Chicken**..... \$21
Sous vide and fried chicken breast, sweet and spicy dry rub, lettuce, tomato, onion, smoked chili mayo
- Blackened Grouper Sliders**..... \$23
Served with dill cream cheese sauce, lettuce, tomato, pickled jalapeños, and onions
- Walleye Sandwich**..... \$21
Lightly breaded walleye, lettuce, tomato, onion on a hoagie with remoulade
- Prime Rib Dip**..... \$20
Shaved prime rib, Swiss cheese, caramelized onions, rosemary au jus on a hoagie
- Walleye Tacos**..... \$20
Fried walleye, pico de gallo, shredded lettuce, cheddar, chipotle ranch

THE MAIN ATTRACTIONS

AVAILABLE AFTER 4PM

- Ribeye**..... \$42
14 oz, grilled to order, served with roasted fingerling potatoes, vegetable, steak butter
- Canadian Walleye**..... \$32
Pan-fried, or broiled; served with wild rice pilaf and vegetable
- Half Baked Chicken**..... \$25
House-marinated, served with mashed potatoes, gravy, vegetable
- Pork & Bulleit**..... \$40
12 oz dry aged bone-in ribeye pork chop with Bulleit Whiskey BBQ glaze, roasted fingerling potatoes, vegetable
- Coho Salmon**..... \$25
Baked salmon, pineapple salsa, white rice, vegetable
- Cajun Pasta**..... \$28
Chicken, andouille sausage, peppers, onions in cajun cream sauce over penne, served with breadstick
- Penne Alfredo**..... \$21
Alfredo sauce, shaved parmesan, served with breadstick.
Add Chicken \$6 / Add Shrimp \$9

BEER-THIRTY AND WINE O'CLOCK

SPIRITS

WHISKEY / BOURBON / SCOTCH

Bulliet
 Bulliet Rye
 Christian Brothers
 Crown Apple
 Crown Royal
 Crown Royal Blackberry
 Crown Royal Peach
 E&J Brandy
 Fireball
 Four Roses
 Glenlivet
 Jack Daniels
 Jack Daniels Blackberry
 Jackfire
 Jameson
 Jim Beam
 Johnny Walker Black
 Knob Creek
 Makers Mark
 Seagrams
 Screwball Peanut Butter
 Windsor
 Woodford Reserve

VODKA

Amsterdam Vanilla Vodka
 Crop Lemon Vodka
 Grey Goose
 Ketel One
 Stoli - Blueberry,
 Raspberry
 Texacraft Pickle Vodka
 Tito's

RUM

Bacardi
 Bacardi Limon
 Captain Morgan
 Malibu
 Meyer's Dark Rum

GIN

Bombay Sapphire
 Empress 1808
 Hendricks
 Tanqueray

TEQUILA

Casamigos
 Casamigos Reposado
 Close Azul Reposado
 Don Julio Blanco
 Don Julio Fuorte
 Don Julio Reposado
 Siempre Blanco
 Siempre Reposado

LIQUORS

Baileys
 Baileys - Salted Caramel
 Cointreau
 Frangelico
 Grand Marnier
 Jagermeister
 Kahlua
 Peach Schnapps
 Peppermint Schnapps
 Rumchata

BEER & CIDER

CAN

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

CRAFT CAN

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

Lupelin Hooey
 Drekker Brewing

CANNED CIDER

ROTATING FLAVORS

Wild State

N/A BEERS & SELTZERS

Athletic Brewing
 Bud Zero
 Heineken Zero
 MichUltra Zero
 Sierra Nevada Trail BPass N/A IPA
 White Claw Black Cherry

NON-ALCOHOLIC BEVERAGES

Coke Products
 Cranberry Juice
 Lemonade
 Kiddie Cocktail

(NO REFILLS)

Margarita
 Daquiri
 Milk
 Chocolate Milk
 Orange Juice
 Pineapple Juice
 Red Bull
 Red Bull Juneberry
 Red Bull Sugar Free
 Red Bull Tropical
 Red Bull Watermelon
 Red Bull White Peach

SELTZERS/REFRESHERS/TEAS

(ASSORTED FLAVORS - SUBJECT TO CHANGE)

Carbliss - Black Raspberry,
 Blood Orange
 High Noon Tequila - Lime
 High Noon Vodka - Peach,
 Pineapple, Watermelon
 Lucky One -
 Raspberry Lemonade
 Nutrl - Blueberry, Orange,
 Strawberry
 Ole' Cocktail - Chili Mango,
 Margarita
 Suncruiser
 Surfside - Iced Tea,
 Raspberry, Blueberry Lemonade
 Surly Vodka Cocktail
 Vodkade - Berry Cherry, Fruit
 Punch
 White Claw - Black Cherry,
 Lime, Raspberry

GET YOUR #TRINKETS+TRASH

LAKE-AHOLIC BY THE BEACH

[MEMORIAL DAY TO LABOR DAY]

BY THE FRONT DESK



GET SOCIAL WITH US!

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



@QUARTERDECKRESORT | #MOREFUNONGULL

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!

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.