

APPE TEASERS

To start your meal or as a meal, these tasty selections satisfy!

No substitutions please

Chicken Wings - Appetizer for 2. Deep-fried chicken wings tossed with your choice of Buffalo, Barbecue or Teriyaki sauce. 8.95 Add 1.00 for each additional sauce

Wisconsin Cheese Curds... the best in the Lakes! Premium, all natural Wisconsin white cheddar cheese, lightly battered and deep-fried. Served with ranch dressing 7.95

Onion Rings - Golden brown, beer battered onion rings with homemade bleu cheese dressing or BBQ sauce. 1 pound - 7.95

Chicken or Beef Nacho Supreme (for 2) - Fresh tortilla chips topped with chicken or beef, cheese, diced onion, tomato and cheese. Served with sour cream and salsa 8.95

Chicken Quesadilla – grilled chicken, tomato, onion, cheddar & Monterey jack cheeses, southwestern spices and a dash of lime... on a grilled tortilla. Served with sour cream & salsa. 8.95

Bruschetta – sun-dried tomato pesto, olives, fresh tomatoes, fresh basil, and garlic on homemade crostini with extra herbed olive oil on the side 7.95

Buffalo Shrimp – 6 medium shrimp sautéed & tossed in buffalo sauce with a side of bleu cheese. Spicy hot! 7.95

Herb Crusted Salmon – 4 oz. salmon, pan seared & served on dill sauce. 8.95

Sweet Potato Fries – a platter of hand cut sweet potato fries, deep fried and seasoned. Served with a side of creamy citrus dipping sauce. 7.95

Pizza “Boathouse Style” – a 12” crispy thin crust, our homemade white or red sauce, topped with gooey mozzarella. 10.95 ADD 50¢ FOR EACH ADDITIONAL TOPPING FROM LIST BELOW:

Grilled Chicken	Pepperoni	Italian Sausage	Kielbasa (when available)	Beef	Ham
Mushrooms	Green Peppers	Red Peppers	Red Onion	Green Onion	Black Olives
Green Olives	Bacon	Diced Tomatoes	Spinach	Pineapple	Extra Cheese

Bottled Beer . . . check out table top beverage menu for many choices from Domestic to Premium and Imported beer



Beer on Tap - *by the Pitcher or by the Mug*

Summit Extra Pale Ale

Blue Moon

Michelob Golden Light

Michelob Amber Bock



SPECIALTY SOUPS

PREPARED DAILY ... OUR OWN DELICIOUS RECIPES

Soup du jour Bowl ... 4.95
Seafood Chowder Bowl ... 6.95

GARDEN-FRESH SALADS

Choice of dressing: Thousand Island, French, Italian, Bleu Cheese, Raspberry Vinaigrette, Ranch
Served with fresh popovers and honey butter

Salad Bar – mixed salad greens, variety of salads and garnishes ... all you can eat 7.95

Caesar Salad - Crisp Romaine lettuce tossed with parmesan cheese, croutons and creamy Caesar dressing. Regular 5.95 Large 7.95 Add grilled chicken ... 4.95

Walleye Caesar Salad - Deep fried walleye fingers on Romaine lettuce tossed with fresh parmesan cheese, croutons and Caesar dressing, topped with red onions. 10.95

Crispy Chicken Salad - Salad greens tossed with dried cranberries, pecans, mandarin oranges, diced celery & feta cheese, served with raspberry vinaigrette dressing. 9.95

Taco Salad – Seasoned beef, tomatoes, black olives, onion and shredded cheese served on bed of lettuce in a crisp tortilla shell. Sour cream and salsa served on the side. 8.95

SANDWICHES & BURGERS

Served with garlic pickle and chips

Add French Fries, Sweet Potato Fries or cup of Soup du jour ... 2.50

Add Dinner Salad or Fruit ... 2.50

Chicken Sandwich - 5 oz. chicken breast grilled and served on a soft bun 8.95

Hawaiian ... teriyaki glaze, grilled pineapple ring and cheddar cheese

Barbecue ... barbecue sauce and crispy lettuce

Buffalo ... hot sauce glaze with tomato slice on lettuce

Prime Rib Sandwich - 6 oz. sliced prime rib on a hoagie bun served with au jus dip. 9.95

Add: Cheese ... 1.00 Mushrooms & Onions ... 1.95

Wrap of the Day *NEW!* – Chef's choice of poultry, beef or ham with mushrooms, lettuce, diced tomato, red onion, parmesan cheese and secret sauce wrapped in a tortilla. 8.95

Reuben Sandwich – a combination of thin-sliced corned beef, sauerkraut and Swiss cheese toasted on rye bread 8.95

Walleye Hoagie – Your choice of pan-fried or beer batter-fried walleye in a hoagie bun topped with lettuce, red onions and sliced tomatoes. 10.95

*Home of the Stuffed Burger **NEW!***

Two 8 oz. fresh ground round beef patties stacked with two stuffings of your choice:
tomato, sautéed onions, black or green olives, bacon, pepperoni, ham
mozzarella, parmesan, feta, pepperjack, cheddar, American or Swiss cheese, pineapple,
pickle, lettuce; Thai style with bean sprouts, peanut sauce and spice blend; our famous bbq
sauce, mushrooms, bell peppers, spinach, roasted garlic, marinara
Served with a slice of Texas toast 10.95 1.00 for each additional stuffing

Swiss Mountaineer - 8 oz. hamburger patty, flame-broiled and smothered with fresh sautéed mushrooms and Swiss cheese. 8.95

Boathouse Burger - 1/3 pound 6.95 **Bluebeard Burger** - 1/2 pound 8.95
Both burgers are served with lettuce, tomato & onion on a soft bun.

Add bacon ... 1.50 Add cheese ... 1.00

Smokehouse Burger - 8 oz. flame-broiled burger patty topped with bacon strips and our own special barbecue sauce, served on a soft bun. 9.95

Patty Melt – 1/3 pound burger smothered with sautéed onions and green peppers, topped with Swiss & American cheese on toasted rye bread 8.95

FOR THE LIGHTER APPETITE

formerly the “EARLY DINER” SPECIALS

NOW AVAILABLE ALL NIGHT!

Each entrée includes baby red or mashed potatoes, vegetable du jour, coleslaw & popover with honey butter.

* Item served with garlic bread only No substitutions Add a dinner salad ... 1.95

Broiled Chicken Breast – 5 oz. chicken breast broiled and lightly seasoned 10.95

Chopped Steak – 8 oz. chopped steak smothered in sliced mushrooms and gravy. 11.95
Cooked to your taste ... our chef's special.

Walleye – 4-6 oz. walleye fillet, broiled or pan-fried. Served with lemon and tartar sauce. 11.95

Shrimp Basket * – deep-fried breaded shrimp with a generous serving of french fries and garlic bread slice. Cocktail sauce and lemon to season. 10.95

Calves Liver – pan-fried tender liver cooked in a brown sauce with onion, Zurich-Style 9.95

Roast Beef w/Gravy – thin sliced beef roast smothered in brown gravy 8.95

Beef Stroganoff * – tender pieces of beef nestled on egg noodles & topped with seasoned sour cream sauce 9.95

PASTA! PASTA! PASTA!



Served with garlic bread and a tossed green salad

Our pasta dishes are a generous portion. For the lighter appetite, select items offer a smaller portion

Penne Bolognese - a hearty tomato sauce with mild Italian sausage, ground beef, onion, green peppers and garlic 16.95
Recommended Wine: Tommasi Romano

Cajun Pasta - Andouille sausage, grilled chicken, shrimp, bell peppers, onions, fresh garlic and our Louisiana cream sauce, tossed with penne pasta. 17.95
Recommended Wine: Edna Valley Chardonnay

Seafood Fettuccine - Shrimp, scallops, crab blend and fettuccine noodles tossed in our garlic cream sauce with green onions, basil and fresh parsley. 19.95
Smaller portion ... 12.95
Recommended Wine: Beuhler White Zinfandel

Classic Baked Lasagna - A house specialty. Ground beef and pork layered with lasagna noodles, ricotta, mozzarella and parmesan cheese. Seasoned with our marinara sauce. 14.95
Smaller portion ... 8.95
Recommended Wine: Folie a Deux, Ménage a Trois

Fettuccine Alfredo - Fettuccine noodles with fresh garlic and Alfredo sauce. 13.95
Smaller portion ... 7.95

Add Grilled or Blackened Chicken . . . 4.95
Primavera (with fresh vegetables) . . . 3.95

Recommended Wine: Fetzer Gerwurtztraminer
Recommended Wine: Concannon Righteously Rosé

Three Cheese Penne – Penne pasta with bacon, ham, tomatoes and a creamy parmesan, mozzarella, and feta sauce. 16.95

Recommended Wine: Conquista Malbec



THE BEST OF THE LAND AND LAKES

All entrees come with choice of potato or rice pilaf - unless specified* ,
fresh vegetable du jour and popovers

Potato choices are: baked, mashed, french fries, or roasted baby red
Au gratin potatoes or sweet potato fries ... 2.50 extra
Salad Bar & popover only... 7.95 Salad Bar with Dinner ... 3.95
Split plate fee - 4.95 includes potato or rice, vegetable and popovers as available

Chicken, Shrimp or Beef Stir Fry - Tender strips of chicken breast, shrimp or beef, stir-fried with our oriental vegetable blend, served over rice pilaf*. 15.95

Recommended wine: Marietta Old Vine Red

Chicken Pecan - 6 oz. chicken breast coated with crushed pecans & baked golden brown. Served with hazelnut cream. 18.95

Recommended wine: Nobilo Sauvignon Blanc

Apricot Brandied Pork Medallions - two 6 oz. tender medallions grilled and topped with apricot brandy glaze. Delicious flavor! 17.95

Recommended wine: Chalone Pinot Noir

Barbecued Ribs... OUR SPECIALTY! Hearty pork ribs, slow-cooked and smothered in the Quarterdeck' s award-winning barbecue sauce. 1/2 Rack 17.95 Full Rack 20.95

Recommended wine: Kendall Jackson Cabernet Sauvignon

Seafood Au Gratin – crab meat, shrimp, and scallops baked in a parmesan sauce, with a dash of chablis, and topped with shredded cheddar-jack cheese. 20.95

Recommended wine: Folie á Deux Menage a Trois, White

Herb Crusted Salmon - 8 oz. fresh North Atlantic salmon steak rolled in fresh herbs and bread crumbs, seared and baked to perfection. 19.95

Recommended wine: Kendall Jackson Chardonnay

Shrimp Scampi - broiled jumbo shrimp in butter, white wine, and fresh garlic. 19.95

Recommended wine: Bolla Pinot Grigio

Walleye - two 4-6 oz. cold water walleye fillets done your way: broiled, pan fried or batter-fried, served with lemon wedge and tartar sauce 20.95

Recommended wine: Starling Castle Riesling

□ Please allow extra time for steak preparation. Tenderness for over medium cannot be guaranteed.
Proudly serving the best beef on Gull Lake!

Ball Tip Steak ♦ ... 6 oz. petite sirloin, grilled to your taste 10.95

Recommended wine: Folie á Deux Menage a Trois, Red

New York Strip Steak ♦ ... 10 oz. choice cut, grilled to perfection 24.95

Recommended wine: Napa Cellars Merlot

Sirloin Steak ♦ USDA Choice - a juicy 8 oz. top sirloin... lean and flame-broiled 14.95

Add peppercorn sauce . . . \$2.50

Recommended wine: Concannon Petite Sirah

JUNIOR SKIPPERS' MENU

Portions especially for our Juniors... ages 10 and under only, please.

Junior Skipper Dinners . . . 6.95 includes beverage

Chicken Fingers

French Fries or Mashed Potatoes

Grilled Cheese Sandwich

with applesauce

1/4 lb. Hamburger & Fries

(Add 50¢ for cheese)

Cheesy Macaroni

with garlic bread & applesauce

Sausage, Cheese or Pepperoni Pizza

6" size . . . just right

Corn Dog

French Fries or Mashed Potatoes

Cheesy Dunkers - garlic bread topped with mozzarella cheese,
sliced and served with marinara sauce 4.25

Mini Ice Cream Sundae with your choice of topping . . . 2.50



DELECTABLE DESSERTS



Ice Cream Sundae for Two - vanilla ice cream with topping of choice, whipped cream & cherry, nuts optional 5.95

Molten Fudge Cake - rich chocolate cake with creamy fudge center, whipped cream on side 4.50

Creamy Cheesecake - New York style thick & creamy cheesecake with choice of seasonal fruit topping 6.95

Crème Bruleé - Creamy French custard topped with caramelized brown sugar & strawberry garnish 6.00

Caramel Apple Walnut Squares - Crunchy walnut crust, apples and ice cream topped with caramel sauce 6.95

German Chocolate Brownie - frosted chocolate brownie with coconut and pecan center 4.95 W/ice cream 6.95

Mini serving 2.49

Carrot Cake (we make our own) moist and nutty, topped with cream cheese frosting 5.95

Chocolate Terrine - flourless moist chocolate cake with a hint of coffee and vanilla sauce 6.50

Apple Pie - like Mom's, fresh baked and golden... 4.50 á la mode... 6.00

BEVERAGES

Fruit Smoothie Strawberry ice blended with fresh fruit (seasonal) . . .	4.00
* Soda: Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer	
Mountain Dew, Dr. Pepper	2.50
Buddy's Orange Soda	3.00
Root Beer Float: Vanilla ice cream floating in a mug of root beer . .	4.50
Fruit Juice: Orange, Cranberry, Pineapple, Grapefruit, V-8	2.50
Milk, Chocolate Milk Small . . . 2.00 Large . . .	2.75
* Lemonade	2.50
* Iced Tea	2.50
* Hot Tea, Herbal Tea	2.50
* Colombian Coffee	2.50
Hot Cocoa w/whipped cream or Hot Cider	3.00
* One complimentary refill with your meal.	

Our guarantee: We promise our customers quality food in a timely, courteous manner. We welcome our customer's ideas and have often used their recipes in new menu entrees. Thank you for being our guest. Prices are subject to change based on market price.

Quarterdeck Resort & Restaurant
9820 Birch Bay Drive S.W. · County Rd. 77 · Nisswa, MN 56468
Reservations: 800-950-5596 · 218-963-2482