

GULL LANDING DINNER

www.gulllanding.com

(231)869-3160

Downtown Pentwater

SALADS

HOUSE SPECIAL SALAD

Three types of crisp lettuce an arugula topped with grape tomatoes, sliced red onions, sliced radish, garlic croutons and choice of dressing. Served with sliced baguettes and butter. 6.75

CAESAR

Crisp romaine topped with baked croutons, sliced red onions, slivers of parmesan cheese and your choice of char-grilled chicken breast, grilled cilantro black bean burger, grilled salmon or seared ahi tuna. Served with baguettes and butter. 16.00

Plain Caesar +10.00

PENTWATER SALAD

Three types of crisp lettuce topped with dried Michigan cherries, sliced red onions, grape tomatoes, sliced radish and coconut shrimp. Your choice of dressing plus sliced baguettes and butter. 16.50

SANDWICHES

Includes choice of French Fries, creamy Cole Slaw or Cup of Soup.

Gourmet Onion Rings or Sweet Potato Wedges or Mexican street corn for an additional \$3

RUEBEN

Detroit swirl rye bread, 1000 Island dressing, 1/2 lb of our own daily made corned beef, fresh sauerkraut & melted Swiss cheese. 14.50

WALLEYE SANDWICH

Deep fried walleye on focaccia bread with melted provolone, hot sweetie pickles, lettuce and tomato on a rosemary focaccia roll. Served with sriracha mayo and cole slaw on the side. 19.00

CHICKEN CLUB

8 oz steakhouse grilled chicken breast with sliced avocado, 3 slices of crisp bacon and melted Swiss cheese. Served on a grilled rosemary focaccia roll with lettuce, tomato and red onion. Cilantro aioli served on the side. 15.50

Plain Chicken Sandwich \$11.00





PASTAS

THAI CHICKEN PASTA

Breaded chicken and sauteed vegetables in a Thai peanut sauce. 19.50

STUFFED SHELLS

Topped with Italian sausage marinara and melted Italian cheeses. Served with a parmesan/garlic bread stick. 16.50

SHRIMP ALFREDO

Large sauteed shrimp and spinach in a creamy parmesan alfredo sauce over linguine. (red lentil pasta available for an additional 3.50), 18.50



BURGERS & BASKETS

Burgers are cooked medium well and served with choice of; creamy coleslaw, seasoned french fries or cup of house made soup.

Substitute large gourmet onion rings, sweet potato wedges or Mexican street corn for \$3 extra

Quarter lb. Impossible burger may be subbed for any burger.

LANDING CHEESEBURGER

Char-grilled Angus beef topped with choice of cheese plus lettuce, tomato & sweet onions on a brioche bun. 12.75

Burger without cheese +11.00

BBQ BACON BURGER

Char-grilled Angus beef topped with honey BBQ sauce, melted cheddar cheese and crisp bacon plus lettuce, tomato & sweet onions on a brioche bun. 14.50

BOURBON BURGER

Char-grilled Angus beef topped with sweet bourbon sauce and two gourmet deep fried onion rings. plus leaf lettuce, tomato & sweet onions on a brioche bun. 14.50

GULL LANDING PATTY MELT

Locally baked swirl rye, 1000 Island and 1/2 lb char-grilled Angus beef topped with melted Swiss cheese, sliced raw onions and tomato. 13.00

CHICKEN TENDERS BASKET

Potato chip coated tenders deep fried and served with choice of dipping sauce. 12.50

COD BASKET

Golden Ale battered and deep fried fillets served with lemon and house made tartar sauce. 14.00



ENTREE'S

Entree' side choices; baked acorn squash with butter & brown sugar, Mexican street corn, steamed vegetable, baby baker potatoes or soup.



LOBSTER CAKES

Two cakes stuffed with lobster, topped with flaked crab meat and drizzled with Alfredo. Served on organic greens, grape tomatoes and sliced radishes with blueberry pomegranate vinaigrette on the side.

PECAN TILAPIA

Petite fillet baked in honey and crushed pecans, served on lettuce, cherry tomatoes and sliced radishes with blueberry pomegranate vinaigrette on the side. 14.00



GRILLED SALMON

Fresh Grilled Alaskan Salmon brushed with sweet bourbon sauce or creamy dill sauce served on sauteed garlic kale with a choice side \$22.50

WALLEYE

Eight ounce fillet baked in our cashew breading then topped with Michigan cherry butter served on sauteed garlic kale with a choice of side. \$25.00



GREAT LAKES PERCH (WHEN AVAILABLE)

We serve perch from the Great Lakes! A half of a pound fillets dipped in Sam Adams Lager, rolled in a light dill and herb batter then deep fried until golden brown. 25.50 Eating raw or undercooked meat may cause illness.

MEATLOAF

Made with beef and pork daily, topped with mushroom gravy on truffle mashed potatoes. Served with choice of dinner side. 18.00

RIB-EYE ★ Eating raw or undercooked beef may cause illness.

Ten oz dry aged GMO and antibiotic free rib-eye char grilled with our own seasoning. Served with choice of dinner side. 28.50

Please note that steaks eaten on the deck will look more well done than they actually are.

HALIBUT

Fresh grilled halibut topped with our mango salsa with a choice of side. 22.50



VEGI/VEGAN



VEGI BURGER

Grilled chipotle black bean burger topped with choice of cheese plus lettuce, tomato, onion and avocado. Served on grilled brioche roll with Southwest sauce on the side. The bean burger does contain egg white. 14.00

THAI MUSHROOM PASTA

Grilled Portabella mushroom cap and lots of sautéed vegetables on linguini with our own Thai peanut sauce.

VEGAN TACOS

Soft tortilla shell stuffed with with grilled seasoned Impossible beef, sprinkled with nutritional yeast, lettuce and tomato. Served with salsa on the side.

IMPOSSIBLE BURGER

Plant made burger char-grilled, sprinkled with nutritional yeast, topped with lettuce and tomato in a brioche roll.

CHEESE STUFFED SHELLS

Topped with Italian sausage marinara and melted Italian cheeses. Served with a parmesan/garlic bread stick. 16.50

DESSERTS

CHOCOLATE CAKE (GLUTEN FREE) 6.50

Drizzled with caramel and topped with whipped cream.

TURTLE CHEESECAKE

Drizzled with chocolate and topped with whipped cream.

FUDGE SUNDAE

Pretzel topped double chocolate brownie topped with a large scoop of vanilla bean ice cream, drizzled with chocolate and caramel topped with whipped cream.

KEY LIME PIE

Tart and sweet key lime drizzled with raspberry and topped with whipped cream.

