

# GULL LANDING

gulllanding.com (231)869-3160 Downtown Pentwater



## SALADS

**HOUSE SALAD** Three types of crisp lettuce topped with grape tomatoes, sliced red onions, cucumbers, matchstick carrots, sliced pickle beet plus garlic croutons. Served with sliced baguette and butter. 7.00

**CAESAR** Romaine hearts topped with baked croutons, sliced red onions, parmesan cheese and your choice of; char-grilled chicken breast, grilled cilantro black bean burger or seared ahi tuna. Served with baguettes and butter. 17.00

*Plain Caesar \$12.00*

**PENTWATER SALAD** Three types of crisp lettuce topped with dried Michigan cherries, sliced red onions, grape tomatoes, cucumbers, and carrot sticks with coconut shrimp. Your choice of dressing plus sliced baguettes and butter. 17.00

## SANDWICHES & BASKETS

*Served with choice of French Fries, Cole Slaw or Cup of Soup.  
Gourmet Onion Rings or Sweet Potato Wedges for an additional \$2.50  
All burgers are half lb MI raised Gmo & antibiotic free char-grilled to medium well.*

### RUEBEN

Detroit swirl rye bread, 1000 Island dressing, lots of our in house baked corned beef, fresh sauerkraut & melted Swiss cheese. 16.50

### GROUPE RACHEL

Beer battered fresh grouper, provolone cheese and creamy cole slaw on rosemary fococcia roll. Served with siracha sauce and cole slaw on the side. 16.00

### CHICKEN CLUB

8 oz steakhouse grilled chicken breast with sliced avocado, crisp bacon and melted Swiss cheese. Served on a grilled rosemary fococcia roll with lettuce, tomato and red onion. Cilantro aioli served on the side. 18.00

*Plain Chicken Sandwich \$13.00*

### LANDING CHEESEBURGER

Topped with choice of cheese plus lettuce, tomato & red onions on a Hawaiian bun. 12.75

*Burger without cheese +11.00*

### BOURBON BURGER

Topped with sweet bourbon sauce and two gourmet deep fried onion rings, plus lettuce and tomato on a Hawaiian bun. 14.50

### BBQ BACON BURGER

Topped with honey BBQ sauce, melted cheddar cheese and crisp bacon plus lettuce, tomato & red onions on a Hawaiian bun. 15.00

### COD BASKET

8 oz battered cod fillet deep fried and served with lemon and house made tartar sauce. 16.00

### CHICKEN TENDERS BASKET

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

## ENTREE'S

### VEGI/VEGAN

#### THAI MUSHROOM PASTA

Grilled gourmet mushrooms and sautéed vegetables on linguini with our own Thai peanut sauce. 23.00

#### BEYOND BURGER

Quarter pound plant based burger char-grilled, topped with vegan cheddar, lettuce, onion and tomato. Served with choice of seasoned french fries, cole slaw or cup of soup. 12.00

#### CHEESE STUFFED SHELLS

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

#### VEGI BURGER

Grilled chipotle black bean burger topped with choice of cheese plus lettuce, tomato, onion and avocado. Served with Southwest sauce on the side. The bean burger does contain egg white. Served with french fries, cole slaw or cup of soup. 14.00



Choice of side (excluding the pastas) Baked half Acorn Squash with Butter & Brown Sugar, Steamed Vegetable, Garlic Parmesan Mashed Potatoes, Baby Bakers with Butter & Sour Cream, Gourmet Onion Rings or Sweet Potato Wedges

#### THAI CHICKEN PASTA

Breaded chicken, linguini and sautéed vegetables in a Thai peanut sauce. 21.00

#### STUFFED SHELLS

Large cheese stuffed shells baked with sausage marinara and melted Italian cheeses. Served with a parmesan/garlic bread stick. 18.00

#### LOBSTER CAKES

Two cakes stuffed with lobster, topped with real crab meat and drizzled with Alfredo. Served on organic greens and grape tomatoes plus choice of side. 18.00

#### PECAN TILAPIA

Petite fillet baked in honey and crushed pecans, served on mixed greens, tomatoes and blueberry pomegranate dressing plus choice of side. 15.50

#### GRILLED SALMON

Fresh wild caught char grilled fillets brushed with sweet bourbon sauce or creamy dill sauce served on sautéed garlic kale with a choice of side. 24.00

#### GREAT LAKES WALLEYE

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

#### GREAT LAKES PERCH (WHEN AVAILABLE)

We serve perch from the Great Lakes! A half lb of perch dipped in Lager, rolled in a light dill and herb batter then deep fried until golden brown. Served with your choice of a side. 32.00

*We may have to sub for European perch at a lower price when lake perch is not available.*

#### MEATLOAF

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

#### \*RIB-EYE

Organic ten oz dry aged, raised in MI. Generously marbled & char grilled steak. Served with locally grown gourmet mushrooms plus choice of dinner side. 38.00

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

Eating raw or undercooked beef may cause illness

