

# GULL LANDING

gulllanding.com (231)869-3160 Downtown Pentwater



**Gluten free Buns & Red Lentil Pasta available for an additional cost.**



## SALADS

**HOUSE SALAD** Organic mixed greens 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 chipotle black bean burger or seared ahi tuna. Served with baguettes and butter. 17.00

*Plain Caesar \$12.00*

**PENTWATER SALAD** Organic mixed greens 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, and lots of our in house baked corned beef. Topped with fresh sauerkraut and melted Swiss cheese. 17.50

### GROUPER RACHEL

Beer battered fresh grouper, provolone cheese and creamy cole slaw on a rustic artisan roll. Served with Southwest sauce on the side. 18.50

### CHICKEN CLUB

Steakhouse grilled chicken breast with sliced avocado, crisp bacon and melted Swiss cheese. Served on a grilled rustic artisan roll plus lettuce and tomato. Cilantro aioli served on the side. 18.50

*Plain Chicken Sandwich with lettuce and tomato \$14*

### LANDING CHEESEBURGER

Topped with choice of cheese plus lettuce, tomato & red onions on a Hawaiian bun. 14.50

*Burger without cheese \$12.00*

### BOURBON BURGER

Topped with sweet bourbon sauce and two gourmet deep fried onion rings, plus lettuce and tomato on a Hawaiian bun. 15.50

### BBQ BACON BURGER

Topped with honey BBQ sauce, melted cheddar cheese and crisp bacon plus lettuce, tomato and red onions on a Hawaiian bun. 16.50

### COD BASKET

Large battered cod fillet deep fried, and served with house made tartar sauce. 16.00

### CHICKEN TENDERS BASKET

Potato chip coated tenders deep fried, served with choice of dipping sauce. 13.00

## VEGI/VEGAN

### THAI MUSHROOM PASTA

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

### BEYOND BURGER

Quarter pound plant based burger char-grilled, topped with choice of cheese (vegan cheddar available), lettuce, onion and tomato. Served with choice of french fries, cole slaw or cup of soup. 14.00

### CHIPOTLE BLACK BEAN BURGER

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

### SHELLS MARINARA

Jumbo pasta shells stuffed with ricotta and mozzarella topped with marinara and more melted Italian cheeses. 17.00



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 sauteed vegetables in a Thai peanut sauce. 23.00

### STUFFED SHELLS

Large cheese stuffed shells baked with sausage marinara and melted Italian cheeses. Served with a parmesan/garlic bread stick. 19.00

### LOBSTER CAKES

Two cakes stuffed with lobster, topped with real crab meat and drizzled with Alfredo. Garnished with organic greens and grape tomatoes plus choice of side. 19.00

### PECAN TILAPIA

Petite fillet rolled in honey and crushed pecans, served garlic mashed potatoes. Garnished w organic mix greens and grape tomatoes. Plus your choice of a side. 16.00

### GRILLED SALMON

Char grilled eight ounce fillet brushed with sweet bourbon sauce or creamy dill sauce served on sautéed garlic kale with a choice of side. 26.00

### 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. 28.00

### 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. 19.00

### RIB-EYE

Organic ten oz, dry aged MI raised beef. Generously marbled and served with locally grown gourmet mushrooms plus choice of dinner side. 34.00

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

Eating raw or undercooked beef may cause illness

