

Antler's Appetizers

CHICKEN WINGS \$12 for a dozen
Choice of Buffalo Sauce, Jamaican Jerk or Spicy Sambal

BONELESS WINGS \$12 for a dozen
Choice of Teriyaki Glaze, Sweet Chili Glaze or Garlic Honey BBQ

POTATO CANOES \$8
Potato Skins, Smoked Bacon, Cheddar, Sour Cream, Green Onion

BAVARIAN PRETZEL BITES \$8
Beer Cheese Sauce

SMOKED TROUT DISPLAY \$12
House Smoked Rainbow Trout
Traditional Garnishes, Flatbread Crackers

CREOLE FRIED GATOR BITES \$12
Flash Fried Alligator Tail, Creole Remoulade, Fresh Lemon

ROASTED CORN & JALAPEÑO DIP \$8
Margarita Style Corn Chips

KOREAN SHORT RIB TACOS \$12*
Three Soft Shell Taco, Kimchi, Yum Yum Sauce

Salads and Soups

Add Steak Tips \$7, Grilled Salmon \$7,* Shrimp \$6 or Chicken \$5
House Dressings include— House Italian, Raspberry Vinaigrette,
Blue Cheese, Buttermilk Ranch, Thousand Island, or Strawberry
Balsamic

STEAKHOUSE SLAW \$4 side
Traditional Creamy Slaw topped with Crumbled Blue Cheese &
Cherry Wood Smoked Bacon

SPINACH & BEET SALAD \$8 side \$14 entrée
Fresh Baby Spinach, Golden Beets, Baby Tomatoes, Goat Cheese,
Toasted Almonds and Strawberry Balsamic Vinaigrette

CAESAR SALAD \$5 side \$9 entrée
Romaine, Creamy Caesar Dressing, Garlic Croutons, Parmesan

GARDEN HOUSE SALAD \$5 side \$9 entrée
Mixed Baby Greens, Grape Tomatoes, Cucumbers, Garlic Croutons,
Choice of Dressing

SOUTHWEST STEAK SALAD \$15 entrée
Crisp Romaine, Avocado, Tomato, Bell Peppers, Black Bean and Corn
Salsa, Shredded Cheddar drizzled with Chipotle Ranch

THREE ONION SOUP \$6
Caramelized Onions Simmered in Light Beef Broth,
Topped with Swiss and Provolone Cheese
Baked until Bubbly Brown

SPRING LAMB STEW \$6
Tender Guinness Braised Lamb, Fresh Vegetables,
Potatoes, Hearty Broth

SOUP D'JOUR \$4
Ask your server for details

Large Plates

available after 5:00

OLD SCHOOL WHITEFISH \$24
Creamy Parmesan Crusted, Baked Potato, Vegetable of the Day, Fresh Lemon

APPLEWOOD SMOKED NEW YORK STRIP* \$28
Granny Smith Horseradish Cream, Traditional Mashed Potatoes,
Spring Asparagus

CHICKEN POT PIE \$16
Creamy Chicken Veolute, Fresh Vegetables, Chicken Breast,
Topped with a Flakey Puff Pastry

TERIYAKI GLAZED SALMON* \$26
Pan Seared Salmon, Lightly Glazed with Teriyaki, Bed of Kimchi,
Jasmine Rice, Pea Pods

SMOKEHOUSE RIBS \$24 full \$19 half rack
Applewood Smoked Pork Ribs, Apple Bourbon Barbeque Sauce,
Traditional Mashed Potatoes, Mustard Greens

VEGETABLE RAMEN \$16
Miso flavored Broth, Fresh Seasonal Vegetables

SHRIMP SCALLOP AND PERNOD \$28
Rich Lobster Cream Sauce, Sautéed Shrimp, Scallops and Pea Pods,
Fresh Egg Pappardelle Pasta

Hand Helds

ANTLER'S BURGER \$14*
Char-Grilled 1/2 lb Burger with Lettuce, Tomato, Onion
Choice of Provolone, Swiss, American or Cheddar Cheese
Add Bacon or Sautéed Mushrooms for \$1

CHICKEN BURGER \$14
Char-Grilled Chicken Breast with Lettuce, Tomato, Onion
Choice of Provolone, Swiss, American or Cheddar Cheese
Add Bacon or Sautéed Mushrooms for \$1

SMOKED TURKEY RACHEL \$13
Steakhouse Slaw, House-Made Thousand Island,
Swiss Cheese, Rye Swirl Bread

HOT PASTRAMI \$14
Grilled Pumpnickel, Muenster Cheese, Whole Grain Mustard

TUNA MELT \$11
Grilled Rye Bread, Swiss Cheese, Caramelized Onions

PIZZA

16 Inch X-Large

8 Slice Pizza Cheese Pizza \$12.95

Add your choice of toppings for 1.75 each

Toppings: Pepperoni, Sausage, Ham
Bacon, Extra Cheese, Olives
Colored Peppers, Onions, Mushrooms
Tomato, Jalapeños, Mild Banana Peppers

*Can be cooked to order NOTE: Consuming raw/undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness.



Antlers

BAR & GRILL