

# Antler's Appetizers

## CHICKEN WINGS \$12 a dozen

Choose from Buffalo Sauce, Jamaican Jerk or Spicy Sambal

## BONELESS WINGS \$12 for a dozen

Choose from Teriyaki Glaze, Sweet Chili Glaze or Garlic Honey BBQ

## POTATO CANOES \$8

Potato Skins loaded with Smoked Bacon, Cheddar, Sour Cream and Green Onion

## CREOLE FRIED GATOR BITES \$12

Flash Fried Alligator Tail, Creole Remoulade, Fresh Lemon

# HANDHELDS

*Sandwiches include Kettle Chips and Pickle.*

*Upgrade to French Fries, Fried Green Beans, Onion Rings for \$2*

## ANTLER'S BURGER \$12 \*

Char-Grilled 1/2 lb Burger with Lettuce, Tomato, Onion, choice of Cheese  
Add Bacon or Sautéed Mushrooms for \$1

## CHICKEN BURGER \$12

Char-Grilled Chicken Breast with Lettuce, Tomato, Red Onion, choice of Cheese  
Add Bacon or Sautéed Mushrooms for \$1

## SMOKED TURKEY RACHEL \$11

Steakhouse Slaw, House-Made Thousand Island, Swiss Cheese, Rye Swirl Bread

## HOT PASTRAMI \$12

Grilled Pumpnickel, Muenster Cheese, Whole Grain Mustard

## BLT PITA \$11

1/2 pound of Smoked Bacon, Romaine, Roma Tomatoes, Basil Mayonnaise on a Grilled Pita

## DOUBLE CONEY DOGS \$11

Two All Beef Franks, Detroit Style Chili Shredded Cheddar, Chopped Onions

## CHICKEN CLUB PITA \$12

Grilled Chicken, Smoked Ham, Hickory Bacon, Swiss and American Cheese, Lettuce, Tomato, Basil Mayonnaise on a Grilled Pita

## PHILLY CHEESE STEAK \$13

Shaved Ribeye, Bell Peppers and Onions, Topped with a Creamy White Cheddar Cheese Sauce

## DAGWOOD \$14

Grilled Turkey, Pastrami, Smoked Ham, Hickory Bacon, Swiss, American and Cheddar, Lettuce, Tomato, Onion, Horseradish Cream Sauce

## TUNA MELT \$9

Grilled Rye Bread, Swiss Cheese, Caramelized Onions

## BAVARIAN PRETZEL

## BITES \$8

Beer Cheese Sauce

## ROASTED CORN

## & JALAPEÑO DIP \$8

Margarita Style Corn Chips

## CHILI CHEESE FRIES \$8

Brew City French Fries, Detroit Style Chili, Shredded Cheddar, Sour Cream

## 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

## "TIKI BAR" PATIO MENU

Boxed with Kettle Chips and a Pickle, ready in a flash!

1/4 LB ALL BEEF FRANK \$6

BRATWURST \$6

Tell your server if you want to add Sauerkraut!

GOLF COURSE DELI \$7

Choice of Italian or Turkey & Bacon Submarines

TUNA SALAD SANDWICH \$7

# Salads

**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 \$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

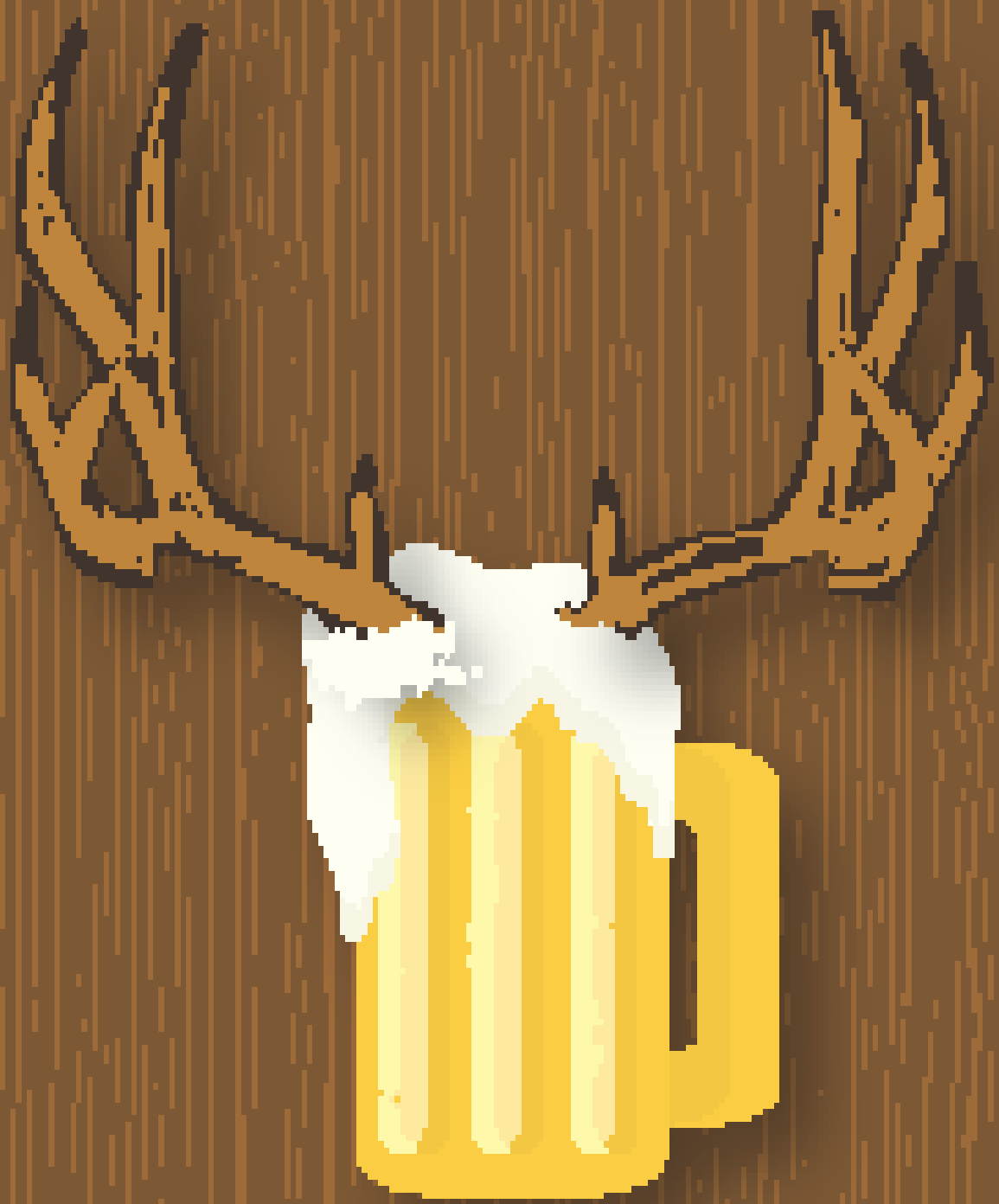
## GARDEN HOUSE SALAD \$5 side \$9 entrée

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, drizzled with Chipotle Ranch





Antlers

BAR & GRILL