

Antler's Appetizers

Truffle Ravioli \$9

Flash Fried Ravioli, Creamy Sage Sauce

Coconut Shrimp \$10

Strawberry Basil Dipping Sauce

Creole Fried Alligator Bites \$12

Flash Fried Alligator Tail, Creole Remoulade, Fresh Lemon

Buffalo Chicken Dip \$10

Margarita Corn Chips

Smoked Trout \$12

House Smoked Fish, Traditional Garnishes, Flatbread Crackers

Bavarian Pretzel Bites \$8

Served with a side of Beer Cheese

Chicken Wings \$12

Choice of Buffalo Sauce, Jamaican Jerk or Spicy Sambal

Boneless Wings \$12

Choice of Teriyaki Glaze, Sweet Chili Glaze or Garlic Honey BBQ

Potato Canoes \$8

Potato Skins, Smoked Bacon, Cheddar, Sour Cream, Green Onions

Korean Tacos \$12

Three Soft Shell Taco, Short Rib, Kimchi, Yum Yum Sauce

Smoked Chicken Tacos \$12

Shredded Lettuce, Pepper Jack Cheese, Tomatoes

Antler's Entrees

Available After 4 PM

All Entrée's include Loaded Potato Soup or Garden Salad

Chicken Pot Pie \$16

Creamy Chicken Vealote, Fresh Vegetables, Chicken Breast, Topped with a Flaky Puff Pastry

Perch Tosca \$19

Lemon Caper Sauce, Rice Pilaf, and Vegetable of the Day

Baked Fettuccini and Venison Meatballs \$19

Baked with a blend of Mozzarella Cheese, San Marzano Tomato Sauce, Grilled Garlic Bread

Wild Mushroom Tetrazzini \$15 Add Shrimp \$19 and Chicken \$17

Sherry Cream Sauce, Shallots, Cappellini, Baked with Parmesan

Smokehouse Ribs \$24 full \$19 half rack

Applewood Smoked Pork Ribs, Apple Bourbon Barbeque Sauce, Maple Roasted Sweet Potatoes, Vegetable of the Day

Smoked 1/2 Chicken \$14

Three Cheese Macaroni, Vegetable of the Day

Applewood Smoked New York Strip* \$28

Apple Horseradish Cream, Baked Potato, Vegetable of the Day

Loaf of Meat (blend of beef, pork and veal) \$16

Wild Mushroom Bordelaise, Whipped Potatoes, and Vegetable of the Day

Garland Weekend Specialties

Fish Taco Friday's \$10

Blue Gill Tacos

Three Soft Shell Tortillas,

Deep-fried Blue Gill, Cilantro Lime Slaw,

Avocado Mousse

Saturday Nacho's \$10

Add Pulled Pork, Smoked Chicken, Seasoned Ground Beef \$4
Margarita Corn Chips, Cheese Sauce, Shredded Cheddar

Specialty bar of House Made Salsas, Sour Cream

Assortment of Hot Peppers, Chilies and Hot Sauces

Smoke House Sunday \$10

Choice of 1/3 rack Of Smoked Pork Ribs
Or

Smoked Pulled Pork

Both served with Steakhouse Slaw and
Garlic French Fries

Soups & Salads

Add Chicken or Shrimp \$5

Steakhouse Slaw \$4

Traditional Creamy Slaw topped with Crumbled Blue Cheese & Smoked Bacon

Garland's Signature

Dried Cherry Walnut Wedge \$5 side \$10 entrée

Iceberg Wedge drizzled with Buttermilk Ranch topped with Blue Cheese, Dried Cherries, Candied Walnuts and Smoked Bacon

Caesar Salad \$5 side \$10 entrée

Romaine, Creamy Caesar Dressing, Garlic Croutons, Parmesan

Warm German Potato Salad \$4 side \$8 full

Sliced Redskin Potatoes, Warm Bacon Vinaigrette

Three Onion Soup \$6

Caramelized Onions Simmered in Light Beef Broth,
Topped with Swiss and Provolone Cheese

Baked until Bubbly Brown

Garland's Chili \$5

Cheddar Cheese, Sour Cream, Pickled Jalapeños

Loaded Potato Soup \$5

Smoked Bacon, Cheddar Cheese, and Scallions

Sandwiches

Sandwiches below include Kettle Chips,
French Fries or Onion Rings

The Tamarack \$12

Crispy Fried Chicken Breast, Chipotle Ranch, Smoked Cheddar, Bacon
Romaine, Red Onions & Roma Tomatoes on a Grilled Bun

Antler's Burger* \$12

Choice of Cheese, Romaine, Tomatoes, Sweet Red Onions
Add Cherry Wood Bacon or Sautéed Mushrooms for \$1

Smoked Turkey Rachel \$9

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

Hot Pastrami \$11

Grilled Pumpernickel, Muenster Cheese, Whole Grain Mustard

French Dip \$11

Shaved Prime Rib, Mushrooms, Onions, Banana Peppers, Swiss
Cheese, Au Jus

Tuna Melt \$8

Grilled Rye Bread, Swiss Cheese, Caramelized Onions

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