



# Antlers Dinner Menu

## STARTERS

### Seafood Dip 15.95

Bay scallops and shrimp in white sauce, with peppers, onions, and spinach. Topped with melted mozzarella, served with crostini.

### Antlers Walleye Fingers 15.95

Walleye filet sliced, lightly beer battered, and deep fried. Served with artichoke aioli and lemon.

### Bruschetta 8.95

Italian bread topped with tomatoes, roasted garlic, fresh mozzarella, and basil pesto.

### Regular or Boneless Wings 10.95

Served with BBQ or Hot Sauce and raw vegetables.

### French Fry Basket 4.00

### Shrimp Cocktail 14.95

5 Cajun tempura shrimp. With cucumber wasabi, and roasted red pepper aioli.

### GF Pan Seared Scallops 17.95

Seared to a beautiful golden brown and served over creamy basil pesto sauce, or scampi style.

### Crab Cakes 12.00

Homemade Maryland lump crab cakes served with lobster sauce, and topped with micro green slaw.

### Onion Rings 9.95

Thick sliced and fried to a golden brown. served with stone ground honey mustard.

### Cheese Curds 9.95

Served with marinara.

## SANDWICHES & SALADS

*Salads served with warm bread. Sandwiches with choice of fries, or chips.*

### GF The Classic 10.95

Black angus burger served with lettuce, tomato, and a pickle

Add bacon 1.00 Add cheese 1.00

### GF Caesar Salad 8.95

Romaine lettuce tossed with creamy caesar dressing, parmesan, croutons, cherry tomatoes, and sliced egg.

### GF Walleye Sandwich 16.50

Served with lemon & tarter.

### Serenity Salad 10.95

Spinach tossed in balsamic vinaigrette and topped with sliced strawberries, pears, pecans, and feta cheese.

### Cranberry Almond Salad 9.95

Mixed spring greens served with our sweet&spicy almonds, dried cranberries, and carrot peels.

GF To any of our salads add on:  
Chicken or Shrimp 4.00 Salmon 8.00  
5 oz. Tenderloin 20.00

## ALA CARTE

### GF Side Salad 3.95

House or Caesar

### Soup Dujour

Cup 4.50 Bowl 5.50

### GF Vegetable DuJour 2.50

Loaded Baked Potato 2.50

## FROM THE WATERS

*With choice of soup, house or Caesar salad & wild rice, baked potato, au gratin, garlic mashed potato, or french fries.*

### GF Seafood Platter 49.95

Lobster tail, scallops, shrimp, and broiled all together in garlic butter.

### GF Twin Lobster 49.95

2 Cold water tails broiled to perfection and served with drawn butter.

### GF Canadian Walleye 27.95

Served almond crusted, blackened or amber bock beer battered. With lemon butter sauce or artichoke aioli.

### GF Scallops 28.95

4 Large sea scallops broiled in wine, and garlic butter OR pan seared with honey mustard.

### GF Jumbo Shrimp 24.95

Prepared scampi style OR amber bock beer battered.  
Coconut Breaded 26.95

### GF Salmon 24.95

Broiled with garlic & cracked black pepper.  
Parmesan crusted with lemon cream sauce. 26.95



# ANTLERS FAMOUS STEAKS

*We are proud to serve only Sterling Silver steaks & prime rib. Served with your choice of soup, house or caesar salad & wild rice, baked potato, au gratin, garlic mashed potato, or french fried potatoes.*

## GF Filet Mignon

The most tender cut of beef, grilled to perfection. Served with brandy peppercorn sauce  
5 oz. 29.95 Twin 5 oz. 47.95

## GF Ribeye 34.95

Beautiful marbling in this 12 oz. cut, grilled to perfection or served blackened and blue.

## GF Prime Rib

Served with Au Jus & Creamy Horseradish. Available Nightly Until Gone.  
10 oz. 27.95 14 oz. 34.95

## SURF & TURF DINNER FOR TWO

*Served with a bottle of house wine, choice of soup, or salad, and a side for each.*

GF Two 5 oz. Filet Mignon and two 5-6 oz. Lobster Tails. 105.00

## RIBS, CHICKEN, AND OTHER GOOD STUFF

*With choice of soup, house or caesar salad & wild rice, baked potato, au gratin, garlic mashed potato, or french fried potatoes.*

## GF Baby Back Ribs

Slow cooked to fall off the bone tenderness.  
Full Rack 26.95 Half Rack 20.95

## Antlers Chicken 19.95

Pan seared, or fried chicken with mushrooms, hollandaise, and almonds.

## Smoke Gouda Stuffed Chicken 21.95

Parmesan crusted chicken breast stuffed bacon, onions, and spinach. topped with gouda cream sauce.

## COMBINATIONS

GF 1/2 Rack Ribs & Chicken 25.95

GF 1/2 Rack Ribs & Shrimp 29.95

## GF 10 oz. Prime Rib &

3 Broiled Shrimp 36.95 3 Sea Scallops 43.95 5-6 oz. Lobster Tail 48.95

## GF 5 oz. Filet &

3 Broiled Shrimp 38.95 3 Sea Scallops 44.95 5-6 oz. Lobster Tail 52.95

## PASTA

*Served with a choice of house, caesar salad, or a cup of soup.*

## Mushroom Marsala Ravioli 16.95

Creamy marsala sauce with mushrooms, bacon and onions, over cheese stuffed raviolis topped with parmesan.

## GF Taverna Pasta 16.00

Angel hair pasta tossed in a browned butter saute of onions, bell peppers, artichoke hearts, sun dried tomatoes, fresh herbs, and white wine.

With chicken 20.00 shrimp 26.00

## GF Fettuccini Alfredo 14.00

Wide pasta topped with our homemade Alfredo sauce and finished with parmesan.

With chicken 18.00 shrimp 24.00

## Cajun Seafood Pasta 19.95

Shrimp and bay scallops sauteed in peppers and onions. with cajun alfredo sauce over fettuccine noodles

## GF Gluten Free

GF Gluten Free Upon Request

Although we have many wonderful gluten-free options on our menu, and diligently train our staff to carefully prepare them, we cannot guarantee that they are 100% gluten free.