



Antlers Dinner Menu

STARTERS

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
five jumbo shrimp served with cocktail sauce and a lemon wedge.

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.

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 broiled, 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.

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 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.

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.

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.