



# 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.

### 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

Au Gratin Potato's 4.95

## 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. 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  
6 oz. 31.95 8 oz. 38.95

### GF Ribeye 34.95

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

**Top Sirloin**  
Grilled to perfection  
6oz 19.95

**Top Sirloin**  
Grilled to perfection  
10oz 24.95

## SURF & TURF DINNER FOR TWO

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

GF Two 6 oz. Filet Mignon and two 5-6 oz. Lobster Tails. 109.00

## 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 6 oz. Filet &

3 Broiled Shrimp 40.95 3 Sea Scallops 46.95 5-6 oz. Lobster Tail 52.95

## PASTA

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

### 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.

**ASK ABOUT OUR PRIVATE PARTY ROOM OR CALL 562-7141  
MONDAY THRU FRIDAY**