



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.

Shrimp Cocktail 14.95
five jumbo shrimp served with cocktail sauce and a lemon wedge.

French Fry Basket 4.00

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.

Beef Tenderloin Bites 17.95
Seared marinated bite sized beef tenderloin. Then finished with bacon, onions, and blue cheese.

Cheese Curds 9.95
Served with ranch.

SANDWICHES & SALADS

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

GF The Classic 11.95
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 17.50
Served with lemon & tarter.

Cranberry Almond Salad 9.95
Mixed spring greens served with our sweet&spicy almonds, dried cranberries, and carrot peels.

Serenity Salad 10.95
Spinach tossed in balsamic vinaigrette and topped with sliced strawberries, pears, pecans and feta cheese.

GF To any of our salads add on:
Chicken 4.00 or Shrimp 10.00 Salmon 10.00
6 oz. Tenderloin 25.00

ALA CARTE

Add a little more to your favorite dish

GF Side Salad 3.95
House or Caesar

Soup Dujour
Cup 4.50 Bowl 5.50

Lobster Tail 21.00

Hungarian Mushroom Soup
cup 5.50 bowl 6.50

GF Vegetable DuJour 3.50

Antlers Oscar 4.00

Loaded Baked Potato 2.50

Au Gratin Potato's 4.95

Bearnaise Sauce 2.00

Lobster Sauce 2.00

FROM THE WATERS

With choice of wild rice, baked potato, au gratin potato, or french fries.

GF Seafood Platter 51.95
Lobster tail, scallops, shrimp, and broiled all together in garlic butter.

GF Twin Lobster 51.95
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 artichoke aioli.

GF Scallops 29.95
4 Large sea scallops broiled in wine, and garlic butter.

GF Jumbo Shrimp 23.95
Prepared scampi style OR amber bock beer battered.
Coconut Breaded 25.95

GF Salmon 24.95
Broiled with garlic & cracked black pepper.
Parmesan crusted 27.95

ANTLERS FAMOUS STEAKS

We are proud to serve only Sterling Silver steaks. Served with your choice wild rice, baked potato, au gratin, or french fried potatoes.

GF Filet Mignon

The most tender cut of beef, grilled to perfection.
6 oz. 30.95 8 oz. 37.95

Top Sirloin

Grilled to perfection
6oz 19.95

Prime Rib

Served with Au Jus & creamy horseradish. See sever about availability
10oz 32.95 14oz 38.95

GF Ribeye 36.95

Beautiful marbling in this 12 oz. cut.
blackend topped with blue cheese crumbles 1.50

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 wild rice, baked potato, au gratin 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 with mushrooms, hollandaise, and almonds.

Lamb Chops 29.95

a 8oz portion of lamb sizzled in herbs, finished in the oven with a balsamic reduction.

Marinated Beef Tips 21.95

Beef tips marinated and sauteed with peppers and onions

COMBINATIONS

GF 1/2 Rack Ribs & Chicken 25.95

GF 1/2 Rack Ribs & Shrimp 29.95

GF 6 oz. Filet &

3 Broiled Shrimp 36.95 3 Sea Scallops 44.95 5-6 oz. Lobster Tail 46.95

12oz Prime Rib &

3 Broiled Shrimp 38.95 3 Sea Scallops 48.95 5-6oz Lobster Tail 52.95

PASTA

Fettuccini Alfredo 14.00

Wide pasta topped with our homemade Alfredo sauce and finished with parmesan.
With chicken 18.00 shrimp 24.00

Taverna Pasta 14.00

Sauteed onions, bell peppers, artichokes, capers, garlic. In a rich browned butter sauce, over angel hair noodles topped with fresh basil and parmesan.
chicken 4.00 shrimp 8.00

Cajun Seafood Pasta 21.95

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

Add a House salad to any entree 3.00

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.