



ANTLERS RESTAURANT THANKSGIVING DINNER

11AM-2PM

RESERVATIONS PREFERRED

218-562-7162

Menu

TURKEY

Herb Roasted Turkey

HAND CARVED ROASTED SIRLOIN

Roasted to perfection and topped with mushroom bordelaise sauce.

PIT HAM

Everyones favorite with a honey and brown sugar glaze.

TRADITIONAL STUFFING

our homemade stuffing is old fashion and delicious

GARLIC MASHED POTATOES & GRAVY

Yukon gold potatoes with butter and cream and served with gravy made from our pan drippings like grandma used to make.

GREEN BEAN CASSEROLE

Green beans, and fried onions makes even the best Thanksgiving Dinner, better.

ROASTED BUTTERNUT SQUASH

Diced and roasted with brown sugar and topped with candied apples.

CRANBERRY RELISH

Jellied cranberries are a must. A nice sweet treat to balance the salty feast.

ASSORTMENT OF PASTA SALADS

FULL SALAD BAR

A bevy of farm fresh toppings, great cheeses, nuts, and dressings to choose from to add to your iceberg lettuce, or spring mixed greens.

CHEESE TRAY

An array of domestic & imported cheeses. Served with crackers.

BREADS

Herbed focaccia, french baguette, and assorted rolls.

FRESH FRUIT

Pineapple, honey dew, cantelope, grapes, watermelon, and more.

DESSERTS

Pies, cheesecakes, bread pudding, and more delicious treats to finish your meal!

AND MUCH MORE!!

ADULTS

24.95

SENIORS

22.95

KIDS 12 & UNDER

11.95

UNDER 4 FREE

