

# ANTLERS DINNER MENU



## *Starters*

### **Antlers Walleye Fingers**

Walleye filet sliced, lightly beer battered, and deep fried. Served with artichoke aioli and lemon. 15.95

### **Bruschetta**

Italian bread topped with tomatoes, roasted garlic, fresh mozzarella, and basil pesto. 8.95

### **Regular or Boneless Wings**

Served with BBQ or Hot Sauce and raw vegetables. 10.95

### **Shrimp Cocktail**

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

### **Crab Cakes**

Homemade Maryland lump crab cakes served with lobster sauce. 12.00

### **Onion Rings**

Thick sliced and fried to a golden brown. served with stone ground honey mustard. 9.95

### **Beef Tenderloin Bites**

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

### **Pan Seared Scallops**

Seared to a beautiful golden brown and served over creamy basil pesto sauce, or scampi style. 17.95

### **Cheese Curds**

Served with ranch. 9.95

### **French Fry Basket 4.00**

## *Sandwiches & Salads*

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

### **The Classic**

Black angus burger served with lettuce, tomato, and a pickle 11.95  
Add bacon 1.00 Add cheese 1.00

### **Caesar Salad**

Romaine lettuce tossed with creamy caesar dressing, parmesan, croutons, cherry tomatoes, and sliced egg. 8.95

### **Walleye Sandwich**

Served with lemon & tarter. 17.50

### **Cranberry Almond Salad**

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

### **Serenity Salad**

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

### **To any of our salads add on:**

Chicken 4.00 Shrimp 10.00 Salmon 10.00 6 oz. Tenderloin 25.00

## *Pasta*

### **Fettuccini Alfredo**

Wide pasta topped with our homemade Alfredo sauce  
and finished with parmesan. 14.00  
With chicken 18.00 shrimp 24.00

### **Taverna Pasta**

Sauteed onions, bell peppers, artichokes, capers, garlic.  
In a rich browned butter sauce, over angel hair noodles  
topped with fresh basil and parmesan. 14.00  
chicken 4.00 shrimp 8.00

### **Cajun Seafood Pasta**

Shrimp and scallops sauteed in peppers and onions.  
with cajun alfredo sauce over fettuccine noodles 21.95

## *From The Waters*

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

### **Seafood Platter**

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

### **Twin Lobster**

Served broiled, blackened or amber bock beer battered.  
With artichoke aioli. 51.95

### **Canadian Walleye**

Served broiled, blackened or amber bock beer battered.  
With artichoke aioli. 27.95

### **Scallops**

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

### **Jumbo Shrimp**

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

### **Salmon**

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

## *Surf & Turf Dinner For Two*

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

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

## *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.

### **Filet Mignon**

The most tender cut of beef, grilled to perfection.

6 oz. 30.95 8 oz. 37.95

### **Prime Rib**

Served with Au Jus & creamy horseradish. See sever about availability

10oz 32.95 14oz 38.95

### **Ribeye**

Beautiful marbling in this 12 oz. cut. 36.95  
blackend topped with blue cheese crumbles 1.50

### **Top Sirloin**

Grilled to perfection

6oz 19.95

### **Top Sirloin**

Grilled to perfection

10oz 24.95

## *Ribs, Chicken, and Other Good Stuff*

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

### **Baby Back Ribs**

Slow cooked to fall off the bone tenderness.

**Full Rack** 26.95 **Half Rack** 20.95

### **Antlers Chicken**

Pan seared with mushrooms, hollandaise, and almonds. 19.95

### **Lamb Chops**

a 8oz portion of lamb sizzled in herbs, finished in the oven with a balsamic reduction. 29.95

### **Marinated Beef Tips**

Beef tips marinated and sauteed with peppers and onions 21.95

## *Combinations*

**1/2 Rack Ribs & Chicken** 25.95

**1/2 Rack Ribs & Shrimp** 29.95

### **6 oz. Filet &**

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

### **12oz Prime Rib &**

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

## *Ala Carte*

Add a little more to your favorite dish

### **Side Salad**

House or Caesar 3.95

### **Soup DuJour**

Cup 4.50 Bowl 5.50

### **Hungarian Mushroom Soup**

cup 5.50 bowl 6.50

**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