

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 raw vegetables. Choice of BBQ, Hot Sauce, Korean BBQ, or Sriracha Honey Glaze. 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

Beef Tenderloin Bites

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

Pan Seared Scallops

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

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. 12.95
Add bacon 2.00 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 spinach, tomato, onion on a hoagie roll. Lemon & tarter. 17.50

Cranberry Almond Salad

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

Breezy Brie and Strawberry Salad

Spinach tossed in bacon vinaigrette and topped with sliced strawberries, brie cheese and candied pecans. 11.95

To any of our salads add on:

Chicken 4.00 Shrimp 6.00 Salmon 15.00 6 oz. Tenderloin 25.00

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Pasta

Fettuccini Alfredo

Wide pasta topped with our homemade Alfredo sauce and finished with parmesan. 14.00
With chicken 4.00 shrimp 6.00

Taverna Pasta

Sauteed onions, bell peppers, artichokes, capers, and garlic. In a rich browned butter sauce, over angel hair noodles. Topped with fresh basil and Parmesan. 14.00
chicken 4.00 shrimp 6.00

Cajun Seafood Pasta

Shrimp, Clams, and Scallops sauteed in peppers and onions. With cajun alfredo sauce over fettuccine noodles. 24.95

Vegetarian Ratatouille

A plethora of fresh vegetables, with red sauce over zucchini, squash, and carrot noodles 14.00

From The Waters

With choice of white or wild rice pilaf, baked potato, gruyere scallop potato, or French fries.

Seafood Platter

Lobster tail, scallops, and shrimp broiled all together in garlic butter. 49.95

Twin Lobster

Two 5-6oz cold water lobster tails broiled in garlic and butter 49.95

Canadian Walleye

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

Scallops

4 Large sea scallops broiled in scampi butter or lemon caper cream sauce. 27.95

Jumbo Shrimp

Prepared scampi style or beer battered. 19.95
Coconut Breaded 23.95

Salmon

Served broiled scampi style or sriracha honey glaze. 21.95
Parmesan crusted with hollandaise 24.95

Crabbed Stuffed Halibut

Halibut filet stuffed with crab over white rice pilaf and lobster sauce (no side) 33.95

**see server for the fresh catch of the day
market price**

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**

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Antlers Famous Steaks

We are proud to serve only Sterling Silver steaks. Served with your choice of white or wild rice pilaf, baked potato, gruyere scallop potato, French fries.

all steaks are hand cut and prepared to order

Filet Mignon

The most tender cut of beef, grilled to perfection.

6 oz. 29.95 8 oz. 36.95

Wrapped in bacon with bernaise sauce. 4.50

Prime Rib

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

10oz 29.95 14oz 36.95

Ribeye

Beautiful marbling in this 12 oz. cut. 32.95

blackend topped with blue cheese compound butter 2.50

Top Sirloin

Grilled to perfection

6oz 17.95

10oz 23.95

Add to any steak

sauteed mushrooms with maitre d' butter 3.00

balsamic caramelized onions 2.00

Ribs, Chicken, and Other Good Stuff

With choice of white or wild rice pilaf, baked potato, gruyere scallop potato.

Baby Back Ribs

Slow cooked to fall off the bone tenderness.

Full Rack 27.95 Half Rack 21.95

Antlers Chicken

Pan seared with mushrooms, hollandaise, and almonds. 19.95

Lamb Chops

8oz portion of lamb sizzled in herbs, finished in the oven with a balsamic reduction. 27.95

Beef Bourguignon

Beef tips sauteed with peppers, onions, and burgundy wine sauce. 19.95

Saltimbocca

Chicken breast with prosciutto, fresh sage, provolone. Over potato gnocchi and vodka sauce. Topped with pesto, parmesan, and balsamic reduction. (no side) 21.95

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Combinations

1/2 Rack Ribs & Chicken 27.95

1/2 Rack Ribs & Shrimp 29.95

6 oz. Filet &

3 Broiled Shrimp 38.95 3 Sea Scallops 44.95 5-6 oz. Lobster 49.95

10oz Prime Rib &

3 Broiled Shrimp 38.95 3 Sea Scallops 44.95 5-6oz Lobster 49.95

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

Loaded Baked Potato 3.50

Gruyere Scallop Potato's 4.95

Bearnaise Sauce 2.00

Lobster Sauce 2.00

Lobster Thermidor 24.00

King Crab Legs market price

Desserts

Chocolate Torte

New York Style Cheesecake

Bundt Cake

With Wiskey Pecan Sauce and Ice Cream.

See server for special dessert of the day.

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