



ANTLERS RESTAURANT THANKSGIVING DINNER

11AM-2PM

RESERVATIONS PREFERRED

218-562-7162

Menu

TURKEY

Herb roasted turkey

ROASTED USDA PRIME RIB

Roasted to perfection and served with Au jus and creamy horseradish.

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, 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 ACORN SQUASH

Roasted with brown sugar and spices, then topped with candied apples.

CRANBERRY RELISH

Jellied cranberries are a must. A nice, sweet treat to balance the savory 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.

SMOKED SALMON

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

\$25.95

SENIORS

\$23.95

KIDS 12 & UNDER

\$12.95

UNDER 4 FREE

1 free glass of champagne or house wine for adults

