

ANTLERS DINNER MENU



Starters

Antlers Walleye Fingers

Walleye filet sliced, lightly beer battered, and deep fried. Served with artichoke aioli and lemon. 17.95

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

5 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 marinated bite sized beef tenderloin. 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

Sandwiches & Salads

Salads served with warm bread. Sandwiches served 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 sauce. 17.50

Cranberry Almond Salad

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

To any of our salads add on:

Chicken 4.00 Shrimp 10.00 Salmon 10.00 6 oz. Tenderloin 25.00

(Package Guest: Service charge is the property of Breezy Point Resort and will be distributed at managements discretion.)

Pasta

Fettuccini Alfredo

Wide pasta topped with our homemade Alfredo sauce and finished with parmesan. 14.00

With chicken 18.00 shrimp 24.00

Cajun Seafood Pasta

Shrimp, clams and scallops sauteed in peppers and onions. With cajun alfredo sauce over fettuccini noodles.

24.95

From The Waters

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

Seafood Platter

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

Twin Lobster

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

49.95

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.

27.95

Jumbo Shrimp

Prepared scampi style OR Amber Bock beer battered. 19.95
Coconut Breaded 23.95

Salmon

Broiled with garlic & cracked black pepper. 21.95

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

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Antlers Famous Steaks

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

All steaks are hand cut and prepared to order

Filet Mignon

The most tender cut of beef, grilled to perfection.

6 oz. 28.95

Twin 6oz 39.95

Ribeye

Beautiful marbling in this 12 oz. cut. 32.95
blackened topped with blue cheese crumbles 1.50

Top Sirloin

Grilled to perfection

6oz. 17.95

Ribs, Chicken, and Other Good Stuff

With choice of 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

Marinated Beef Tips

Beef tips marinated and sauteed with peppers and onions 19.95

Combinations

1/2 Rack Ribs & Chicken 24.95

1/2 Rack Ribs & Shrimp 27.95

6 oz. Filet &

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

Winter Club House Party Room

Join Us at Antlers to celebrate the Seasons

Special Party Room Available

Pick 3 Entrees Off The Menu

Includes salad, bread and NA drink.

Book your holiday party today

Wednesday thru Saturday

**Groups over 50 we will open just for you on
Sunday, Monday, and Tuesday.**

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Antlers Restaurant**

www.breezypointresort.com

