



Antlers

RESTAURANT

Open Wednesday thru Sunday 5pm to 9pm, Lounge 4:30pm to close.
For take out or reservations call (218)562-7162

Starters

Regular or Boneless Wings **10.95**
Served with BBQ or Buffalo sauce.

Walleye Fingers **15.95**
Hand breaded and deep fried.

Shrip Cocktail **14.95**
Served with lemon and cocktail sauce.

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

Crab Cakes **12.00**
Homemade Maryland lump crab cakes served with lobster sauce.

Onion Rings **9.95**

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

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

Pasta

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

Chicken 4.00
Shrimp 6.00

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



Dinners

Served with vegetable du jour and baked potato, or garlic mashed.

Filet Mignon **6oz 29.95 Twin 6oz 44.95**
The most tender cut of beef, grilled to perfection.

Rib-eye 14oz. **34.95**
Beautiful marbling in this 14 oz. cut.

Baby Back Ribs **Half Rack 20.95 Full Rack 26.95**
Slow cooked to fall off the bone tenderness.

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

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

Antlers Chicken **19.95**
Pan seared with mushrooms, hollandaise, and almonds.

Combinations

1/2 Rack Ribs & Chicken **27.95**

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

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

Surf & Turf Dinner for Two

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

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

From the Waters

Served with vegetable du jour and baked potato, or garlic mashed.

Walleye **27.95**
broiled or beer battered.

Salmon **24.95**
served broiled scampi style sriracha honey glaze.

Jumbo Shrimp **21.95**
Prepared scampi style or beer battered.
Coconut Breaded 23.95

Seafood Platter **49.95**

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

Twin Lobster **49.95**
Two 5-6 oz. cold water lobster tails broiled in garlic and butter.

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

Soup and Salads

Side Salad **3.95**
House or Caesar

Soup & Salad **8.95**
House or Caesar

Cranberry Almond Salad **9.95**
Chicken 4.00
Shrimp 6.00
Salmon 10.00

Hungarian Mushroom **Bowl 6.00 Quart 19.00**

Greek Salad **8.50**
Kalamata olives, cucumber, red onion, feta

Sandwiches

Served with chips or fries.

Walleye Sandwich **17.95**
Served with spinach, tomato, onion on a hoagie roll.
Lemon & tarter.

Antlers Burger **12.95**
Includes lettuce, tomato, and onions.
Bacon 1.00
American Cheese 1.00



Antlers Pavilion

Call for Sylvia or Brandi to reserve your next outing under the pavilion.

Brandi
(218) 562-7596
Sylvia
(218) 562-7176