



Antlers

RESTAURANT

Open Everyday from 11:30am to 9pm. Dinner Starts at 4:30pm
For take out or reservations call (218)562-7162

Starters

Regular or Boneless Wings **12.00**
Served with BBQ or Buffalo sauce.

Walleye Fingers **16.00**
Hand breaded and deep fried.

Shrimp Cocktail **15.00**
Served with lemon and cocktail sauce.

Bruschetta **10.00**
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 **10.00**

Beef Tenderloin Bites **18.00**
Seared bite sized beef tenderloin. Then finished with bacon, onions, and blue cheese. Topped with balsamic reduction

Broiled Scallops **18.00**
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 5.00
Shrimp 6.00

Cajun Seafood Pasta **25.00**
Shrimp, Clams, and Scallops sauteed in peppers and onions. With cajun alfredo sauce over fettuccine noodles.



Dinners

Served with vegetable du jour and choice of baked potato, wild rice or garlic mashed.

Filet Mignon **6oz 31.00 Twin 6oz 46.00**
The most tender cut of beef, grilled to perfection.

Rib-eye 14oz. **38.00**
Beautiful marbling in this 14 oz. cut.

Baby Back Ribs **Half Rack 22.00 Full Rack 28.00**
Slow cooked to fall off the bone tenderness.

Beef Bourguignon **20.00**
Beef tips sauteed with peppers, onions, and burgundy wine sauce.

Saltimbocca **22.00**
Chicken breast with prosciutto, fresh sage, provolone. Over potato gnocchi and vodka sauce. Topped with pesto, parmesan, and balsamic reduction. (no side)

Antlers Chicken **21.00**
Pan seared with mushrooms, hollandaise, and almonds.

Combinations

1/2 Rack Ribs & Chicken **29.00**

6oz. Filet &
3 Broiled Shrimp 39.00
3 Sea Scallops 46.00
5-6 oz. Lobster 50.00

1/2 Rack Ribs & Shrimp **31.00**

Surf & Turf Dinner for Two

Two 6oz. Filet Mignon and two 5-6- oz. Lobster Tails. **112.00**

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 choice of baked potato, wild rice or garlic mashed.

Walleye **27.00**
broiled or beer battered.

Salmon **25.00**
Pan seared salmon florentine with lobster dijon sauce over roasted garlic yukons.

Jumbo Shrimp **22.00**
Prepared scampi style or beer battered.
Coconut Breaded 24.00

Seafood Platter **51.00**
Lobster tail, scallops, and shrimp broiled all together in garlic butter.

Twin Lobster **51.00**
Two 5-6 oz. cold water lobster tails broiled in garlic butter.

Scallops **29.00**
4 Large sea scallops broiled in scampi butter or lemon caper cream sauce.

Soup and Salads

Side Salad **4.00**
House or Caesar

Soup & Salad **9.95**
House or Caesar

Cranberry Almond Salad **10.95**
Chicken 5.00
Shrimp 6.00
Salmon 10.00

Hungarian Mushroom **Cup 4.50 Bowl 6.00 Quart 19.00**

Coconut Chicken Salad **15.00**
Deep fried coconut chicken on top of spring mix with mandarin oranges, strawberries, red onions, and goat cheese with poppy seed dressing

Soup Du Jour **Cup 4.50 Bowl 5.50**

Sandwiches

Served with chips or fries.

Walleye Sandwich **18.50**
Served with spinach, tomato, onion on a hoagie roll. Lemon & tarter.

Antlers Burger **14.00**
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