



Antlers

RESTAURANT

Open Wednesday to Sunday, from 4:30pm to 9:00pm
 For take out or reservations call (218)562-7162
 Now available on Open Table

Starters

- Regular or Boneless Wings **15.00**
Served with BBQ or Buffalo sauce.
- Walleye Fingers **18.00**
Hand breaded and deep fried with artichoke aioli and lemon.
- Shrimp Cocktail **17.00**
Served with lemon and cocktail sauce.
- Bruschetta **12.00**
Italian bread topped with tomatoes, roasted garlic, fresh mozzarella, and basil pesto.
- Onion Rings **11.00**
- Beef Tenderloin Bites **20.00**
Seared bite sized beef tenderloin. Then finished with bacon, onions, and blue cheese. Topped with balsamic reduction
- Broiled Scallops **24.00**
Seared to a beautiful golden brown and served over creamy basil pesto sauce.

Pasta

- Fettuccine Alfredo **15.00**
Wide pasta topped with our homemade Alfredo sauce and finished with parmesan.
- Chicken 7.00**
- Shrimp 10.00**
- Cajun Seafood Pasta **32.00**
Shrimp, Baby clams, and Scallops sauteed in peppers and onions. With cajun cream sauce over fettuccine noodles.



Entrees

Served with vegetable Du Jour and choice of Baked Potato, Wild Rice or Yukon Gold Garlic Mashed.

- Filet Mignon **6oz 37.00**
The most tender cut of beef, grilled to perfection.
- Rib-eye 14oz. **46.00**
Beautiful marbling in this 14 oz. cut.
- Baby Back Ribs **Half Rack 26.00 Full Rack 30.00**
Slow cooked to fall off the bone tenderness.
- Beef Bourguignon **24.00**
Beef tips sauteed with peppers, onions, mushrooms in burgundy wine sauce.
- Saltimbocca **25.00**
Chicken breast with prosciutto, provolone. Over potato gnocchi and vodka sauce. Topped with pesto, parmesan, and balsamic reduction. (no side)
- Antlers Chicken **24.00**
Pan seared with mushrooms, hollandaise, and almonds.

ALA Carte

SEAFOOD Add on

- 3 shrimp 12.00
- 3 Scallops 24.00
- 5-6oz Lobster Tail 30.00

TOPPINGS

- Bearnaise 4.00 | Blackend 2.00
- Choron 4.00 | Blue Butter 2.00
- Caramelized Onions 2.00
- Sauteed Mushrooms 2.00

Consuming raw or under cooked meat, poultry, seafood, shellfish, or fish may increase your risk of foodborne illness.

Dinner for Two

Served with a bottle of house wine, choice of soup, or salad and potato, pick two toppings. Plus dessert to share.

Surf and Turf 135.00

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

From the Waters

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

Walleye 32.00

Baked walnut and pesto encrusted walleye with
lemon butter sauce or Beer Battered.

Salmon 27.00

Pan seared salmon florentine with lobster dijon
sauce.

Jumbo Shrimp 24.00

Prepared scampi style or beer battered.

Coconut Breaded 26.00

Seafood Platter 64.00

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

Twin Lobster 64.00

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

Scallops 35.00

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

Soup, Salads and Sandwiches

Cranberry Almond Salad 14.95

Chicken 7.00

Shrimp 8.00

Salmon 17.00

Hungarian Mushroom Cup 6.00 Bowl

8.00 Quart 25.00

Soup Du Jour Cup 5.00 Bowl 6.00

Served with chips or fries.

Walleye Sandwich

20.00

Served with spinach, tomato, onion on a hoagie roll.
Lemon & tarter.

Antlers Burger

15.00

Includes lettuce, tomato, and onions.

Bacon 2.00

Cheese 1.00

Soup & Salad

11.95

House or Caesar

Side Salad

5.00

House or Caesar

NEW ADDITIONS

Now Proudly Serving The Ugly Cheesecake Co.

*NEW!! Antlers
Pavilion*



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

Bonnie

(218) 562-7189

Sylvia

(218) 562-7176