

Open Daily From 11:30am to 9:00pm, Dinner Starts at 4:30pm
For take out or reservations call (218)562-7162
Now available on Open Table

#### Starters

Regular or Boneless Wings **15.95** Served with BBQ or Buffalo sauce. Crispy Calamari and Peppers **24.95** Hand breaded calamari and jalapenos. Tossed in Asian chili sauce. served with roasted garlic and lime aioli.

Walleye Fingers 18.95 Hand breaded and deep fried with artichoke aioli and lemon.

Beef Tenderloin Bites
20.95

Shrimp Cocktail **17.95**Served with lemon and cocktail sauce.

Seared bite sized beef tenderloin. Then finished with bacon, onions, and blue cheese. Topped with balsamic reduction

Bruschetta 12.95
Italian bread topped with tomatoes, roasted garlic, fresh mozzarella, and basil pesto.

Broiled Scallops **24.95**Seared to a beautiful golden brown and served over creamy basil pesto sauce.

#### Pasta

Fettuccine Alfredo 15.95

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

Add On Chicken 7.95 Shrimp 10.95

Cajun Seafood Pasta **32.95**Shrimp, Baby clams, and Scallops sauteed in peppers and onions. With cajun cream sauce over fettuccine noodles.

Basil Butter Linguine **15.95**Sauteed peppers, onions, artichokes, capers and tomatoes. Over a basil butter linguine.
Add On
Chicken 7.95
Shrimp 10.95

### Entrees

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

Filet Mignon 6oz 38.95

The most tender cut of beef, grilled to perfection.

.........

Rib-eye 14oz. **46.95** Beautiful marbling in this 14 oz. cut.

Baby Back Ribs Half Rack 26.95 Full Rack 33.95 Slow cooked to fall off the bone tenderness.

Top Sirloin 60z 19.95 120z 29.95

\*\*\*\*\*\*\*\*\*\*\*

Beef Bourguignon 24.95

Beef tips sauteed with peppers, onions, mushrooms in burgundy wine sauce.

.........

Saltimbocca 25.95

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

Antlers Chicken 24.95

Pan seared with mushrooms, hollandaise, and

ala Carte

TOPPINGS

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

SEAFOOD Add on 3 shrimp 12.95 3 Scallops 24.95 5-60z Lobster Tail 30.95

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 135.95 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 **32.95** 

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

Seafood Platter 64.95 Lobster tail, scallops, and shrimp broiled all together in garlic butter.

Salmon 27.95

Pan seared salmon florentine with lobster dijon sauce.

Twin Lobster 64.95 Two 5-6 oz. cold water lobster tails broiled in garlic butter.

Jumbo Shrimp 24.95 Prepared scampi style or beer battered. Coconut Breaded 26.95

Scallops 35.95 4 Large sea scallops broiled in scampi butter or lemon caper cream sauce.

## Soup, Salads and Sandwiches

Cranberry Almond Salad 14.95

Add On Chicken 7.00 Shrimp 8.00 Salmon 17.00 Served with chips or fries.

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

15.95

Coconut Chicken Salad 19.00

Deep fried coconut chicken on top of spring mix with mandarin oranges, strawberries, red onions and goat cheese with poppy seed dressing.

Hungarian Mushroom Cup 6.95 - Bowl 8.95 - Quart 25.95 Antlers Burger Includes lettuce, tomato, and onions. Bacon 2.00 Cheese 1.00

Side Salad 5.95 House or Caesar

Soup Du Jour Cup 6.95 Bowl 8.95

Ask your server about daily lunch and dinner specials. Plus our fresh catch of the day.

# Antlers Pavilion





Call for Sylvia or Bonnie to reserve your next outing under the pavilion. Bonnie (218) 562-7189 Sylvia (218) 562-7176