

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

Starters

Regular or Boneless Wings 15.95 Served with choice of House BBQ, Korean BBQ, Sriracha Honey or

Peppers **24.95** Hand breaded Calamari and Jalapenos, tossed in Asian Chili sauce. Served with Roasted Garlic Lime Aioli

Crispy Calamari and

Walleye Fingers 19.95

Buffalo sauce

Hand breaded and deep Tenderloin Bites 22.95 fried with Artichoke Aioli Seared bite sized Beef and Lemon

Tenderloin. Finished with Bacon, Onions, and Blue

Shrimp Cocktail 17.95 Chilled and served with Lemon and Cocktail

Sauce

Balsamic Reduction Seared Scallops 24.95

Cheese. Topped with a

Bruschetta 12.95 Tomatoes, Roasted

Seared to a beautiful golden brown and served Italian bread topped with over creamy Basil Pesto sauce.

Garlic, fresh Mozzarella, and Basil Pesto

Dasta

Fettuccine Alfredo 15.95

Wide Pasta topped with our Homemade Alfredo

Sauce Add On Chicken 7.95 Shrimp 9.95

Basil Butter Linguine 16.95

Sauteed Peppers, Onions, Artichokes, Capers and

Tomatoes, over a Basil Butter Linguine

Add On Chicken 7.95 Shrimp 9.95

Pasta Primavera 16.95

Assorted Vegetables with Red Sauce and Linguine

noodles. Zoodles - 2.00

Cajun Seafood Pasta 32.95

Shrimp, Baby Clams, and Scallops sauteed in Peppers and Onions. With Cajun Cream Sauce over

Beef Tips sauteed with Peppers, Onions, Mushrooms

Fettuccine Noodles.

Entrees

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

Filet Mignon 41.95

6 oz cut of the most tender Beef, grilled to perfection

Rib-eye **52.95**

14 oz cut with beautiful marbling

Baby Back Ribs Half Rack 27.95 Full Rack 34.95

Slow cooked to fall off the bone tenderness

Top Sirloin 60z 20.95 12oz 30.95 Certified Angus hand cut

Beef Bourguignon 26.95

in Burgundy Wine Sauce

Saltimbocca 26.95 Chicken Breast with Prosciutto, and Provolone. Over

Potato Gnocchi and Vodka sauce. Topped with Pesto, Parmesan and Balsamic Reduction (no side)

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Antlers Chicken 26.95

Pan seared Chicken Breast with Mushrooms, Hollandaise, and Almonds

Seafood Add on

3 Shrimp 14.95 3 Scallops 22.95 5-6oz Lobster Tail 33.95 **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.

ala Carte

Dinner for Two

Surf and Turf 139.95 Two 6oz. Filet Mignon and two 5-6 oz. Lobster Tails

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

From the Waters
Served with Vegetable Du Jour and choice of Baked Potato, Wild Rice or Garlic Mashed

Walleye **33.95**

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 29.95

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 36.95 Sea Scallops broiled in Scampi Butter or Lemon Caper Cream Sauce

Soup, Salads and Sandwiches

Cranberry Almond Salad 15.95

Mixed Spring Greens served with Almonds, Dried Cranberries, Onions, Tomatoes and Carrot Peels

Add On Chicken 7.95 Shrimp 9.95 Salmon 17.95 6 oz Tenderloin 26.95

Coconut Chicken Salad 20.95

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 7.95 - Bowl 9.95 - Quart 25.95 Skirt Steak Lettuce Wraps 24.95 Marinated Skirt Steak on a bed of Butter Lettuce and Sushi Rice, with Chimichurri (no side)

Walleye Sandwich

21.95

Beer Battered Walleye with Onions, Tomatoes and Spinach served with an Artichoke Aioli

Antlers Burger

16.95

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 dinner specials. Plus our fresh catch of the day

Antlers Pavilion





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

Sylvia (218) 562 - 7176 Raina (218) 562 - 6810