



# Antlers

RESTAURANT

Open Wednesday - Saturday 4:30 - 9:00PM  
Take Out Available | Reservations (218) 562-7162  
Reservations Available on Open Table

## Starters

**Chicken Wings 15.95**

Regular or Boneless  
House BBQ or Buffalo Sauce

**Bruschetta 12.95**

Toasted Italian bread, tomatoes, roasted garlic,  
fresh mozzarella, basil pesto

**Walleye Fingers 19.95**

Hand breaded, deep fried, artichoke aioli, lemon

**Crispy Calamari & Peppers 24.95**

Hand breaded calamari & jalapenos,  
Asian chili sauce, roasted garlic lime aioli

**Shrimp Cocktail 17.95**

Poached and chilled, lemon, cocktail sauce

**Tenderloin Bites 22.95**

Seared bite sized beef tenderloin, bacon,  
onions, bleu cheese, balsamic reduction

**Seared Scallops 24.95**

Seared golden brown, creamy basil pesto sauce

## Entrées

All entrées include vegetable du jour and your choice of baked potato, wild rice, or yukon gold garlic mashed.

**Filet Mignon 41.95**

Grilled 6 ounce hand cut choice filet

**Beef Bourguignon 26.95**

Sautéed beef tips, peppers, onions, mushrooms,  
burgundy wine sauce

**Ribeye 52.95**

Grilled 14 ounce hand cut choice steak

**Saltimbocca 26.95**

Chicken breast, prosciutto, provolone,  
potato gnocchi, vodka sauce, pesto, parmesan,  
balsamic reduction (no side)

**Baby Back Ribs Half 27.95 Full 34.95**

Slow cooked to fall off the bone tenderness

**Antlers Chicken 26.95**

Pan seared chicken breast, mushrooms,  
hollandaise, almonds

## Dinner for Two

**Surf & Turf 139.95**

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

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

## A La Carte

**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  
Sautéed Mushrooms 2.00

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

## From the Waters

Includes vegetable du jour and your choice of baked potato, wild rice, or yukon gold garlic mashed.

### Walleye **33.95**

Walnut & pesto encrusted, lemon butter sauce  
or Beer Battered

### Salmon **29.95**

Broiled salmon, florentine lobster dijon sauce

### Jumbo Shrimp **24.95**

Scampi or Beer Battered  
Coconut Breaded (add 2.00)

### Seafood Platter **64.95**

Lobster tail, scallops, shrimp, broiled  
together in garlic butter

### Twin Lobster **64.95**

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

### Scallops **36.95**

Sea scallops broiled in scampi butter  
or lemon caper cream sauce

## Pasta

### Fettuccine Alfredo **15.95**

Wide pasta, house alfredo sauce  
Add  
Chicken 7.95  
Shrimp 9.95

### Basil Butter Linguine **16.95**

Sautéed peppers, onions,  
artichokes, capers, tomatoes,  
over basil butter linguine  
Add  
Chicken 7.95  
Shrimp 9.95

### Cajun Seafood Pasta **32.95**

Shrimp, baby clams, scallops,  
peppers, onions,  
cajun cream sauce, fettuccine

## Soup | Salads | Sandwiches

### Cranberry Almond Salad **15.95**

Mixed spring greens, almonds, dried cranberries,  
onions, tomatoes, carrot peels

Add  
Chicken 7.95  
Shrimp 9.95  
Salmon 17.95  
6 oz Tenderloin 26.95

### Hungarian Mushroom

Cup 7.95 - Bowl 9.95 - Quart 25.95

### Soup Du Jour

Cup 6.95 Bowl 8.95

### Walleye Sandwich **21.95**

Beer battered, toasted hoagie, onion, tomato,  
spinach, artichoke aioli

### Antlers Burger **16.95**

Lettuce, tomato, onion  
Bacon 2.00  
Cheese 1.00

### Side Salad **5.95**

House or Caesar

Proudly Serving

Ask your server for  
today's flavors!

THE  
U.G.L.Y.  
CHEESECAKE  
CO.



### Antlers Pavilion

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

Sylvia (218) 562 - 7176

Raina (218) 562 - 6810