

ANTLERS STEAKS & SEAFOOD

STARTERS

CRAB CAKES 25

PAN SEARED CRAB CAKES, REMOULADE,
LEMON, SWEET PEPPER SLAW

WALLEYE FINGERS 20

HAND BREADED, ARTICHOKE AIOLI, LEMON

SHRIMP COCKTAIL 18

LEMON, COCKTAIL SAUCE

SEARED CITRUS SCALLOPS 23

ORANGE GINGER SOY GLAZE

BRUSCHETTA 13

CROSTINI, TOMATOES, ROASTED GARLIC,
BURRATA CHEESE, BASIL PESTO

CALAMARI & PEPPERS 22

HAND BREADED CALAMARI & JALAPENOS,
ASIAN CHILI SAUCE,
ROASTED GARLIC LIME AIOLI

TENDERLOIN BITES* 23

SEARED, BACON, ONIONS,
BLUE CHEESE CRUMBLES,
BALSAMIC REDUCTION

LAKESIDE FONDUE 15

BREEZY POINT LAGER, GOUDA
BRISKET, CROSTINI

SOUP & SALAD

HUNGARIAN MUSHROOM

Cup 8 Bowl 9

SOUP DU JOUR

Cup 7 Bowl 9

COCONUT CHICKEN SALAD 21

SPRING GREENS, MANDARIN ORANGES,
STRAWBERRIES, RED ONIONS, GOAT CHEESE,
POPPY SEED DRESSING

ANTLERS SALAD 17

CANDIED WALNUTS, TOMATO, BLUE CHEESE,
DRIED CRANBERRIES, RED ONIONS, EGG,
LEMON BALSAMIC VINAIGRETTE
Add Grilled Top Sirloin* 10
Add Grilled Beef Tenderloin* 17

BREEZY BRIE & STRAWBERRY 15

FRESH SPINACH, CANDIED PECANS, BRIE,
STRAWBERRIES, BALSAMIC REDUCTION

CAESAR SALAD 16

ROMAINE, PARMESAN, TOMATO, EGG,
CROUTONS, LEMON, CAESAR DRESSING
Add Grilled Chicken 6
Add Sautéed Shrimp 8

SIDE SALAD 6

HOUSE SALAD
OR
CAESAR SALAD

LUNCH MENU

11AM - 4:30PM

HANDHELDS

INCLUDES CHIPS
SUB FRIES 2

WALLEYE SANDWICH 22

BEER BATTERED WALLEYE, ONION,
TOMATO, SPINACH, ARTICHOKE AIOLI

CHICKEN BACON WRAP 17

CRISPY CHICKEN, BACON, CHEDDAR,
TOMATO, ONION, ROMAINE,
RANCH DRESSING, GARLIC HERB TORTILLA

STEAK SANDWICH* 23

TENDER BEEF TIPS, SWISS, CRISPY ONIONS,
CHIPOTLE AIOLI, HOAGIE BUN

TURKEY AVOCADO WRAP 17

TURKEY, BACON, AVOCADO, SPINACH,
TOMATO, RED ONION, CHEDDAR CHEESE,
RANCH DRESSING, GARLIC HERB TORTILLA

CHICKEN SANDWICH 17

CRISPY CHICKEN, TOMATO, LETTUCE,
ADD CHEESE \$1

BURGERS

8OZ ANGUS BURGERS, INCLUDES CHIPS
SUB FRIES 2

ANTLERS BURGER* 17

LETTUCE, TOMATO, & ONION
ADD CHEESE 1
AMERICAN, SWISS, PEPPER JACK, CHEDDAR
ADD BACON 2

SMOKEHOUSE BURGER* 20

APPLEWOOD SMOKED BACON, BBQ SAUCE,
CHEDDAR CHEESE, CRISPY ONIONS

MUSHROOM SWISS BURGER* 19

SAUTÉED MUSHROOMS, SWISS CHEESE

PEPPER JACK BURGER* 20

JALAPENO BACON JAM, PEPPER JACK CHEESE,
CRISPY ONIONS, CHIPOTLE AIOLI

ANTLERS PAVILION

RESERVE THE PAVILION FOR YOUR OWN
PRIVATE PARTY OR EVENT.
CALL 218-562-7171
TO SPEAK WITH GROUP SALES TODAY!

PACKAGE GUESTS: SERVICE CHARGE IS THE PROPERTY OF
BREEZY POINT RESORT AND WILL BE DISTRIBUTED AT THE
DISCRETION OF THE MANAGEMENT.

OTHER CUTS

LAMB SIRLOIN* 28
SLICED THIN, PIQUILLO PEPPERS,
BALSAMIC GLAZE

PORK PORTERHOUSE* 26
PAN SEARED, APPLE BRANDY GLAZE

WING ON CHICKEN 22
RED BIRD CHICKEN, MUSHROOM,
HOLLANDAISE, ALMONDS

BEEF BOURGUIGNON* 23
TENDER BEEF TIPS, PEPPERS, ONIONS,
MUSHROOMS, BURGUNDY WINE SAUCE

PASTA

FETTUCCINE ALFREDO 18
HOMEMADE GARLIC ALFREDO SAUCE
Add Grilled Chicken 8
Add Shrimp Scampi 10

PASTA PRIMAVERA 18
ROASTED VEGETABLES, RED SAUCE, CAVATAPPI
Sub Zucchini Noodles 2

CAJUN SEAFOOD PASTA 33
SHRIMP, BABY CLAMS, SCALLOPS, PEPPERS,
ONIONS, FETTUCCINE

BASIL LINGUINE 18
SAUTÉED PEPPERS, ONIONS, ARTICHOKE,
CAPERS, TOMATOES, FRESH BASIL

STEAKS

*WE PROUDLY SERVE
GREATER OMAHA HEREFORD STEAKS*

FILET MIGNON*
GRILLED HEREFORD BEEF TENDERLOIN
6OZ STEAK 35
8OZ STEAK 44

TOP SIRLOIN*
1881 HEREFORD CENTER CUT
6OZ STEAK 21
12OZ STEAK 33

WAGYU NY STRIP* 67
14OZ LOCAL AITKIN FARMS
AMERICAN WAGYU

RIBEYE* 49
1881 HEREFORD CENTER CUT 16OZ

NEW YORK STRIP* 46
1881 HEREFORD CENTER CUT 14OZ STEAK

FROM THE WATERS

WALLEYE 26
WALNUT PESTO ENCRUSTED,
LEMON BUTTER SAUCE

BEER BATTERED WALLEYE 26
TARTAR SAUCE, LEMON

ATLANTIC SALMON 23
SKIN-ON & PAN SEARED,
LOBSTER DIJON FLORENTINE

JUMBO SHRIMP 19
BEER BATTERED OR SCAMPI

MARKET FRESH CATCH MP
ASK YOUR SERVER FOR DETAILS

SEAFOOD PLATTER 65
BROILED LOBSTER TAIL, SCALLOPS, SHRIMP,
GARLIC BUTTER

SCALLOPS 27
BROILED IN SCAMPI BUTTER OR
LEMON CAPER CREAM SAUCE

TWIN LOBSTER 65
TWO BROILED 5-6OZ COLD WATER LOBSTER
TAILS, GARLIC BUTTER

COMPLEMENTS

BÉARNAISE 4

BLACKENED 2

CHORON 4
TOMATO BÉARNAISE SAUCE

BLUE CHEESE CRUSTED 4

CARAMELIZED ONIONS 2

SAUTÉED MUSHROOMS 3

LOBSTER TAIL 34

PAN SEARED SCALLOPS 23

SAUTÉED SHRIMP 15

DINNER FOR TWO 140
SOUP OR SALAD
TWO 6OZ FILETS*, TWO LOBSTER TAILS,
SHARABLE SIDE, BOTTLE OF HOUSE WINE
DESSERT TO SHARE

SHAREABLE SIDES

GREEN BEANS 8
SLICED ALMONDS, BURRATA CHEESE,
BALSAMIC REDUCTION

FRIED BROCCOLINI 9
CHIMICHURRI, TOMATOES, BLUE CHEESE

CRISPY POTATOES 7
FRESH HERBS, SMOKED SALT

BRUSSELS SPROUTS 8
BACON, BALSAMIC REDUCTION

LOBSTER MAC N CHEESE 15

GRILLED ASPARAGUS 7

SIDE DISHES

YUKON GOLD MASHED POTATOES 3

VEGETABLE DU JOUR 3

BAKED POTATO 3

WILD RICE PILAF 3