

# ANTLERS MODERN CLUBHOUSE

## STARTERS

**CRAB CAKES 25**  
PAN SEARED CRAB CAKES, REMOULADE  
LEMON, SWEET PEPPER SLAW

**WALLEYE FINGERS 20**  
FRIED IN OUR LAKESIDE LIGHT BATTER  
LEMON, ARTICHOKE TARTAR

**SHRIMP COCKTAIL 18**  
LAKESIDE LIGHT POACHED, OLD BAY  
COCKTAIL, LEMON

**BRUSCHETTA FLIGHT 15**  
TRADITIONAL  
APPLE & PROSCIUTTO  
PIQUILLO PEPPER & STRACCIATELLA

**CALAMARI & PEPPERS 22**  
CALAMARI & JALAPENOS, ASIAN CHILI SAUCE  
GARLIC TRUFFLE AIOLI

**MUSSELS 18**  
GARLIC PARMESAN WHITE WINE BROTH  
CROSTINI

**ANTLERS BOARD 28**  
VENISON SALAMI, SMOKED SALMON,  
ASSORTED CHEESE, BREADS

**SMOKED CHICKEN WINGS 17**  
RED BIRD, FRENCHED DRUMSTICK  
STRAWBERRY JALAPENO

## SOUP & SALAD

LOCAL ORGANIC REVOL SPRING MIX

**HUNGARIAN MUSHROOM**  
Cup 8 Bowl 9

**SOUP DU JOUR**  
Cup 7 Bowl 9

**COCONUT CHICKEN SALAD 23**  
REVOL GREENS, MANDARIN ORANGE,  
STRAWBERRY, RED ONION, GOAT CHEESE  
POPPY SEED DRESSING

**ANTLERS SALAD 19**  
REVOL GREENS, CANDIED WALNUT,  
TOMATO, BLEU CHEESE  
DRIED CRANBERRY, RED ONION, EGG  
LEMON BALSAMIC VINAIGRETTE  
Add Grilled Top Sirloin\* 15  
Add Seared Salmon 15  
Add Grilled Beef Tenderloin\* 22

**BREEZY BRIE & STRAWBERRY 17**  
REVOL GREENS, CANDIED PECAN, BRIE  
STRAWBERRY, BALSAMIC REDUCTION

**CAESAR SALAD 16**  
ROMAINE, PARMESAN, TOMATO, EGG  
CROUTONS, LEMON, CAESAR DRESSING  
Add Grilled Chicken 8  
Add Grilled Shrimp 10

**SIDE SALAD 6**  
HOUSE SALAD OR CAESAR SALAD

## HANDHELDS

SERVED WITH BISTRO CHIPS  
SUB FRENCH FRIES 2  
SUB ONION RINGS 4

**WALLEYE SANDWICH 22**  
LETTUCE, TOMATO, ONION  
ARTICHOKE TARTAR

**CHICKEN CAESAR WRAP 17**  
CRISPY CHICKEN, ROMAINE  
SLAB BACON, PARMESAN

**STEAK SANDWICH\* 23**  
6OZ SIRLOIN GRILLED AND SLICED  
MUSHROOM, ONION, CIABATTA  
GARLIC TRUFFLE AIOLI

**LOBSTER ROLL 26**  
DRESSED CLAW MEAT  
NEW ENGLAND ROLL

**SMOKED CHICKEN SALAD 18**  
CROISSANT, SWISS, ROMAINE, CRANBERRY

**WHITEBIRCH BURGER\* 20**  
CHIPOTLE AIOLI, CABBAGE JALAPENO SLAW  
SLAB BACON, PEPPERJACK

## SHAREABLE SIDES

**HEIRLOOM CARROT 9**  
WHIPPED GOAT CHEESE, BOURBON HONEY  
CANDIED WALNUT

**FRIED BROCCOLINI 9**  
CHIMICHURRI, TOMATO, BLEU CHEESE

**SMASHED POTATOES 8**  
DILL & VINEGAR, SMOKED SALT

**BRUSSLES SPROUTS 8**  
PORK BELLY, BALSAMIC

**LOBSTER MAC & CHEESE 17**  
CLAW MEAT, GOUDA, PANKO

**GRILLED ASPARAGUS 10**  
PROSCIUTTO WRAPPED, PARMESAN

**LAGER HASHBROWN 9**  
LAKESIDE LIGHT, GOUDA, GRUYERE, PARMESAN

**WILD RICE PILAF 5**  
MN GROWN, CALROSE, MIREPOIX

**LOADED BAKER 6**  
CHEDDAR, PORK BELLY, CHIVE

**GOLD GARLIC MASH 6**  
YUKON, CREAM, PARSLEY

PACKAGE GUESTS: SERVICE CHARGE IS THE PROPERTY OF  
BREEZY POINT RESORT AND WILL BE DISTRIBUTED AT THE  
DISCRETION OF THE MANAGEMENT.  
RESERVATIONS OF 10 OR MORE WILL NOT BE PERMITTED TO SPLIT CHECKS.  
CREDIT CARD PAYMENTS INCLUDE A 3% SURCHARGE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\*"

OTHER CUTS

LAMB PICHANA\* 28  
SLICED THIN, PIQUILLO PEPPER  
MINT GREMOLATA, BALSAMIC

PORK PORTERHOUSE\* 26  
PAN SEARED, APPLE BRANDY CHUTNEY  
PURPLE CABBAGE

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

DUCK BREAST\* 28  
SLICED, WILD RICE PILAF  
STRAWBERRY JALAPENO

PASTA

ALFREDO 18  
GARLIC, PARMESAN, FETTUCCHINE  
Add Grilled Chicken 8 | Add Shrimp 10

PESTO RAVIOLI 22  
MARINARA, STRACCIATELLA, RED PEPPER FLAKES

CAJUN SEAFOOD PASTA 33  
SHRIMP, MUSSEL, SCALLOP, FETTUCCHINE

BASIL BUTTER LINGUINE 18  
ARTICHOKE, CAPER, TOMATO, BELL PEPPER

MN CARBONARA 18  
SLAB BACON, PEAS, CAVATAPPI

STEAKS

WE PROUDLY SERVE  
GREATER OMAHA HEREFORD STEAKS  
ALL STEAKS ARE ACCOMPANIED WITH  
ROSEMARY VEAL DEMI & CONFIT GARLIC

FILET MIGNON\* 35/42  
GRILLED HEREFORD BEEF TENDERLOIN  
6OZ / 8OZ

TOP SIRLOIN\* 22/42  
1881 HEREFORD CENTER CUT  
6OZ / 12OZ

WAGYU NY STRIP\* 67  
LOCAL ANGIE'S ACRES  
AMERICAN WAGYU 14OZ

"THE COWBOY"\* 70  
1881 HEREFORD BONE-IN RIBEYE 22OZ

RIBEYE\* 46  
1881 HEREFORD HAND CUT 16OZ

FROM THE WATERS

WALLEYE 28  
PARMESAN ENCRUSTED & CAPER CREAM  
OR  
FRIED IN OUR LAKESIDE LIGHT BATTER

ATLANTIC SALMON 26  
SKIN-ON & PAN SEARED  
LOBSTER CREAM SAUCE, BLISTERED TOMATO

JUMBO SHRIMP 22  
GARLIC & LEMON SCAMPI BUTTER  
OR  
FRIED IN OUR LAKESIDE LIGHT BATTER

MARKET FRESH CATCH MP  
ASK YOUR SERVER FOR DETAILS

SEAFOOD SCAMPI 65  
BROILED LOBSTER TAIL, SCALLOPS, SHRIMP

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

SCALLOP 25  
SEARED SCALLOPS, ORANGE GINGER GLAZE

COMPLEMENTS

BÉARNAISE 4

BLACKENED 2

BLEU CHEESE CRUSTED 4

CARAMELIZED ONIONS 2

GARLIC BUTTON MUSHROOMS 3

STEAK BUTTER AND SMOKED SALT 3

CHIMICHURRI 2

SHRIMP SCAMPI 15

LOBSTER TAIL 34

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

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

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