

Antlers

at the lodge

DINNER

STARTERS + SHARABLES

Soup of the Day (GF/DF)	\$10
Caprese (V/GF) Tomato, Fresh Mozzarella, Basil, Balsamic, Arugula	\$18
Resort Salad (V/GF) Mixed Greens, Cucumber, Tomato, Goat Cheese, Honey Candied Pecans, Dill Vinaigrette <i>Add to either salad: Chicken \$8 Add Shrimp \$10</i>	\$16
Thai Chicken Satay (GF/DF) Asian Noodle Salad, Peanut Sauce	\$21
Garlic Mussels White Wine, Butter, Cherry Tomato, Garlic Toast	\$20
Artichoke & Spinach Dip (V) Warm Baguette, Tortilla chips	\$19

HANDHELDS

Served with Choice of Fries or Daily Soup
Gluten Free Bread available

Prime Rib Burger 6 oz. Burger Patty, Romaine, Tomato, Pickle, Cheddar Cheese, Dijon Aioli, Brioche Bun <i>Add Bacon \$3</i>	\$21
Resort Mushroom Swiss 6 oz. Burger Patty, Arugula, Tomato, Bacon, Swiss Cheese, Sauté Mushrooms, Resort Signature Sauce, Brioche Bun	\$24
Veggie Delight (V) Black Bean patty, Romaine, Tomato, Cheddar Cheese, Dijon Aioli, Brioche Bun	\$19

DESSERTS

Warm Ginger Cake Vanilla Custard, Sweet Biscotti Crumble	\$13
Crème Brule Cheesecake Whipped Cream	\$12
Daily Dessert Feature	\$13

MAIN

10 oz. New York Steak Chasseur Sauce, Seasonal Vegetables, Garlic Mash Potatoes, Confit Tomato <i>Add Lobster Tail \$25 Add Shrimp \$10</i>	\$48
Lamb Shank (GF) Merlot Braised Lamb Shank, Garlic Mash Potato, Seasonal Vegetables	\$38
Duo of Fish (GF) Salmon, Poached Cod, Caponata, Crushed Potatoes, Bearnaise Sauce	\$38
Bouillabaisse Lobster, Shrimp, Fish, Mussels, White Wine Seafood Broth, Garlic Toast	\$52
Half Chicken (GF) Herb Roasted Bone-in Half Chicken, Baby Potatoes, Seasonal Vegetables	\$38
Beef Tortellini Beef Short Rib filled homemade Tortellini, Creamy Mushroom Sauce, Confit Tomato, Garlic Toast	\$32
Fettuccine Alla Verdure (V) Homemade Fresh Fettuccine, Tomato Basil Sauce, Parmesan, Vegetables, Garlic toast <i>Add Chicken \$8 Add Shrimp \$10</i>	\$28
Risotto Alla Pomodoro (GF/V) Mascarpone, Vegetables	\$30

V=Vegetarian VE=Vegan GF=Gluten Free DF=Dairy Free

\$2.00 Eco Recycling Fee added to all To Go Orders

PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

Dietary requests may be accommodated. We are not a gluten free environment, our menu items are prepared using shared equipment including refrigeration, cooking surfaces and fryers.

Variations in vendor supplied ingredients may occur.

All prices are exclusive of applicable taxes and gratuities.
An 18% service charge will be added to groups of 8 or more.

