

Antlers

at the Lodge

Starters and Sharables

Soup of the Day 10 GF

Resort Salad S 10 L 16 V/GF

Mixed Greens, Cucumber, Tomato, Goat Cheese, Candied Pecans, Dill vinaigrette
Add Chicken 8 Add Jumbo Shrimp 10

Valley Caesar Salad S 10 L 16

Bacon bits, Croutons, Parmesan Cheese, Homemade Anchovy Garlic dressing
Add Chicken 8 Add Jumbo Shrimp 10

Burrata Blossom 23 V/GF

Pesto marinated tomatoes, Burrata Cheese, Basil, Balsamic Glaze

Yellow Fin Tuna 24 GF

Sesame Glazed Tuna, Spicy Thai Noodle Salad, Rainbow Salsa, Soy Honey Glaze

Pork Drummies 25

2 pcs. BBQ Glazed Mini Pork Shanks, Sweet Potato Fries, Apple Onion Coleslaw, Ranch

Hiker's Picnic Board 28

Prosciutto, Calabrese, Milano, Cheddar, Gouda, Crackers, Pickles & Berries

Mains

10 Oz. New York Steak 49

10 oz. AAA Striploin Steak, Garlic Mash Potatoes, Broccolini, Baby Carrots, Peppercorn Demi Glaze
Add Lobster tail 25 Add Jumbo Shrimp 10

Herb Roasted Salmon 37 GF

Salmon, Celeriac Puree, Herb Oil, Broccolini, Baby Carrots, Rainbow Salsa

Chicken Florentine 38 GF

Spinach & Cheese stuffed Chicken Supreme, Fingerling Potatoes, Seasonal Vegetables & Mushroom Sauce

Pork Chop Tomahawk 38

11 oz. Pork chop, Honey Dijon Sauce, Garlic Mashed Potatoes, & Seasonal Vegetables

Frutti Di Mare 52

Lobster Tail, Shrimp, Mussels, Linguine, Marinara Sauce, Basil, Parmesan Cheese
Served with Garlic Toast

Gnocchi Verdure 26 V

Herb Gnocchi, Stewed Vegetables, Basil Zucchini Cream, Served with Garlic Toast
(Contains egg)
Add Chicken 8 Add Jumbo Shrimp 10

Linguine Arrabbiata al Burrata 30 V

Spicy Chunky Tomato Sauce, Stewed Vegetables, Burrata Cheese, Basil, Served with Garlic Toast
Add Chicken 8 Add Jumbo Shrimp 10

Risotto Milanese 30 GF/V

Saffron Risotto, Mascarpone and Mixed Vegetables

Desserts

Chocolate Mousse 13 GF

with fresh berries and a berry compote

Strawberry Champagne Cheesecake GF 13

Berry Compote, Whipping Cream

Mountaintop Sundae GF

3 Scoops 14 9 Scoops 32
Vanilla, Chocolate, Strawberry, Chocolate Chips, Cherries,
Chocolate & Caramel Syrup & Topped with Whipped Cream

Please inform your server of any food allergies.
Dietary requests maybe accommodated.
We are not a Gluten free environment,
our menu items are prepared using shared equipment
including refrigerations,
cooking services & fryers.

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

ANTLERS

DRINKS

Patrons must be 19 years or older to purchase and/or consume alcohol. Staff has the right to refuse service of alcohol to any guest at any time

HIGHBALLS (1 OZ)

Add an extra Ounce 4.50

CRAFT DRAUGHT BEERS

Beer Flight 10 (3 x 5 oz)	16 oz	60 oz
FHSR Smoking Waters Lager FHSR Proprietary – B.C	7.50	23.00
What the Huck Fernie Brewing Co.	8.00	24.00
Project 9 Pilsner Fernie Brewing Co.	8.00	24.00
Hit the Deck Hazy IPA Fernie Brewing Co.	8.00	24.00
High Country Kolsch Mt. Begbie Brewing Co.	8.00	24.00
Mt. Begbie Cream Ale Mt. Begbie Brewing Co.	8.00	24.00
Seasonal Rotating Tap Ask your Server/Bartender	8.00	24.00

House Spirits

Forty Creek Whiskey	7.25
Captain Morgan White Rum	7.25
CaptainMorganDarkRum	7.25
CaptianMorganSpicedRum	7.25
Ice Berg Vodka	7.25
Tanqueray Gin	7.25
1800 Blanco Tequila	7.25
J & B Scotch	7.25

Rye

Crown Royal	9.00
Gibson’s Sterling 12yr	9.00
Pendleton 1910	9.75
Spice Box	8.00

Scotch

Glenfiddich 12yr	10.00
Glenlivet	9.00

Bourbon

Jack Daniel’s	8.00
Jim Beam	8.00
Maker’s Mark	9.25

Vodka

Grey Goose	9.75
Crystal Head	10.00
Smirnoff	8.25
Gin	
Hendricks	9.00
Aviation	9.25

Rum

Appleton Estate	8.00
Flor De Cana	9.00
Bumbu Craft	9.75

Tequila 1800

Reposado	8.00
Coconut	8.00

BOTTLES & CANS

Domestics	
Bud Light 4.2 %	7.00
Budweiser 5%	7.00
Canadian 5%	7.00
Kokanee 5%	7.00
Coolers& Ciders	
Rock Creek Cider	8.00
Strongbow	8.00
Imports	
Stella Artois 4.8%	8.00
Heineken 5%	8.00
Guinness	9.50
Non – Alcoholic Beer	
Fernie Brewing Co. Logo Hazy	7.00
Fernie Brewing Co. Logo Pilsner	7.00

RED & WHITE WINE

	5 oz	8 oz	Bottle		5 oz	8 oz	Bottle
Malbec	7.50	13.00	30.00	Pinot Gris	11.50	17.00	51.00
Copper Moon – Canada				Hillside Winery – B.C			
Shiraz Peller Family – B.C	7.50	13.00	29.00	Pinot Gris	9.50	14.00	42.00
				RedRooster – B.C			
Pinot Noir Cassini	11.50	17.00	51.00	Chardonnay Peller	9.00	13.50	40.00
Cellars – B.C				Family – B.C			
Cabernet Sauvignon	14.00	20.00	57.00	Sauvignon Blanc	10.00	14.50	43.00
Greymonk Oddyseey – B.C				Sandhill – B.C			
Merlot	10.00	14.50	43.00	Chardonnay	12.00	17.50	56.00
Hester Creek – B.C				Hester Creek – B.C			
Merlot Cab/Sauv	12.00	17.50	54.00	Gewertz			
Hillside Winery – B.C				Hillside Winery – B.C	10.50	15.00	45.00

CRAFT SIGNATURE COCKTAILS

Classic Margarita 2 oz	12.00	Coconut Margarita 2 oz	14.00
Tequila,Triple Sec, Lime Juice, Salt Rim, Fruit Garnish		Coconut 1800 Tequila, Pineapple Juice, Coconut Salt Rim, Fruit Garnish	
Jalapeno Margarita 2 oz	12.00	Bourbon Berry Smash 2 oz	14.00
Tequila,Triple Sec, Simple Syrup, Jalapeno Juice, Salt Rim, Fruit Garnish		Smashed Berries ,Jack Daniels, Soda, lime juice.	
Blue Margarita 2 oz	12.00	Aussie Colada2.5oz	14.00
Tequila,Blue Bols, Simple Syrup, Salt Rim, Lime Juice		Melon Bols, MalibuRum, Banana Liqueur, Pineapple Juice, Apple Juice, Whipped Cream, Fruit Garnish	
Aperol Spritz 2 oz	12.00	SlushedGinandTonic 1 oz	11.00
Aperol ,Proseccoandsparking water		Slush, Gin, Tonic Syrup, Lime or Cucumber, Fruit Garnish	
Resort Island Splash 1.5 oz	8.50	Lavender Collins 1 oz	11.50
Long Island Mix, Blue Bols ,Lime Juice, Soda,		Gin, Lavender Syrup, Lemon, Soda and fruit Garnish	
Amaretto Sour 2 oz	12.00	Fruit Tingle 2 oz	12.00
Simple Syrup ,Lemon, Cherry, Orange Garnish		Grenadine,Vodka,Bols Blue, Soda, Fruit Garnish	
Frozen Peach Bellini 2 oz	12.00		
White Rum, Peach Liqueur, Campari, Margarita Slush, Fruit Garnish			

ROSE’ WINE & BUBBLES

	5 oz	8 oz	Bottle
Rose Cab Franc	10.00	14.50	43.00
Hester Creek – B.c			
Mimosa	9.00		
Prosecco (200 ml)	18.00		
La Marca – Italy			
Brut (750 ml)			
Veuve du Verny			44.00

MARTINIS

Traditional Gin or Vodka Martini	
Well Brand	12.00
Premium Brand	14.00
Espresso Martini 3 oz	15.00
Cosmopolitan Martini 3 oz	15.00
Lemon Drop Martini 3 oz	15.00
French Martini 3 oz	15.00

CRAFT MOCKTAILS

Avalanche	5.50	Strawberry Delight	6.50
Slush,Blue Kool-Aid, Pineapple Juice, Fruit Garnish		Slush, Strawberry Syrup, Mixed Berries, Fruit Garnish	
Virgin Caesar	5.50	Prohibition Mule	5.50
CaesarRim, Tabasco, Worchester Sauce, Pickle Juice, Clamato, Dill Pickle, Lime		Ginger Beer, Lime Juice, Brown Sugar Syrup, Fruit Garnish	
Nina Colada	5.50	Lavender Breeze	5.50
Slush,Coconutsyrup, Pineapple Juice, Milk, Fruit Garnish		Lavender Syrup ,Lemon Juice, Soda, Fruit Garnish	

THE “BEAR NECESSITIES”

Regular Coffee	4.00
Assorted Teas	4.00
Hot Chocolate	4.00
Coke & Fountain Pop	4.0
Free Refills	0
Juice (Orange, Apple, Cranberry)	4.00