

# Antlers

## In the Lodge

### Starters and Sharables

Soup of the Day 10 GF

Resort Salad L 16 S 10 V/GF

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

Caesar Salad L 16 S 10

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

Burrata 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

Charcuterie 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 Shrimp 10

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 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 Shrimp 10

Risotto Milanese 30 GF/V

Saffron Risotto, Mascarpone and Mixed Vegetables

### Desserts

Bread Pudding 12

Vanilla Custard, Sweet Biscotti Crumble

Strawberry Champagne Cheesecake GF 13

Berry Compote, Whipping Cream

Fairmont Sunday 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