

# Antlers

at the lodge

## DINNER

### STARTERS + SHARABLES

<b>Soup of the Day</b> (GF/DF)		\$10
<b>Caesar Salad</b>	Starter \$9 Entrée \$15	
Anchovies, Bacon, Croutons, Asiago Cheese		
<b>Resort Salad</b> (V/GF)	Starter \$10 Entrée \$16	
Mixed Greens, Cucumber, Tomato, Goat Cheese, Honey Candied Pecans, Dill Vinaigrette		
Add to either salad: Chicken \$8   Add Shrimp \$10		

<b>Sticky Pork Bao Buns</b>	\$18
3 Buns with Maple BBQ Sauce, Pickle Cucumber and Carrot, Cilantro, Apple Coleslaw (Contains Sesame)	

<b>Pound of Wings</b>	\$23
Choice of Hot, Maple BBQ, Honey Garlic, Salt & Pepper or Hot Spring Hot Sauce	

<b>Nacho</b> (V)	\$20
Pico De Gallo, Cheese, Salsa & Sour Cream, Guacamole	
Add Ground Beef \$8   Add Pulled Chicken \$8	

<b>Poutine</b>	\$15
Serving of French Fries with Gravy and Authentic Cheese Curds	
Add Ground Beef \$8   Add Pulled Chicken \$8	

### HANDHELDS

Served with Choice of Fries or Daily Soup  
Upgrade to Caesar or Resort Salad \$5  
Gluten Free Bread available

<b>Prime Rib Burger</b>	\$21
6 oz. Burger, Lettuce, Tomato, Cheddar Cheese, Pickle, Garlic Aioli, Brioche Bun	
Add Bacon \$3	

<b>Resort Chicken Club</b>	\$22
Our own twist on this classic sandwich	
Grilled Chicken Breast, Bacon, Lettuce, Tomato, Cheddar, Resort Signature Sauce, Naan Bread	

### DESSERTS

<b>Fairmont's Fantastic Ice Cream Sundae</b>	
Vanilla, Chocolate, Strawberry Ice Cream, Brownie Bits Maraschino Cherries, Chocolate Syrup	
Perfect for Two (3 Scoops)	\$14
Family Sharable (8 Scoops)	\$31

<b>Cheesecake</b>	\$12
Ask for the Flavour of the Day	

<b>Chocolate Mousse</b>	\$13
Berry Coulis, Chocolate Shavings	

### HAND ROLLED PIZZA

We hand rolled our pizza dough fresh daily  
10" GF Cauliflower Crust available

	14"	9"	10" (GF)
<b>Meat Lovers:</b>	\$33	\$18	\$24
Ground Beef, Bacon, Sausage			
<b>Percy's Favourite Pepperoni</b>	\$29	\$17	\$23
<b>Pollo Amore:</b>	\$29	\$17	\$23
Pulled Chicken, Peppers, Onion, Ranch			
<b>Hearty Garden (V) :</b>	\$27	\$16	\$22
Roasted Zucchini, Peppers, Onion			
<b>Grand Hawaiian:</b>	\$33	\$18	\$24
Prosciutto, Pineapple, Arugula, Balsamic			

### MAIN

<b>Pad Thai</b> (GF/DF)	\$27
<b>Vegetarian Option</b> (VE/GF/DF)	\$20

Shrimps, Rice Noodle, Sprouts, Onion, Carrots, Peanuts in Tamarind Coconut Sauce

<b>Butter Chicken</b>	\$27
Traditional Homemade Butter Chicken Sauce, Basmati Rice, Naan (Contains Cashews)	

<b>10 oz. AAA New York Steak</b>	\$47
Peppercorn Demi, Yukon Mash Potato Seasonal Vegetables, Confit Tomato	
Add Lobster Tail \$24   Add Shrimp \$10	

<b>Harissa Chicken Supreme</b> (GF)	\$35
8 oz. Chicken Supreme, Fingerling Potatoes, Seasonal Vegetables, Harissa Sauce (roasted red peppers, herbs, garlic, chili, cumin, coriander)	

<b>Lobster and Shrimp Linguini</b>	\$49
Butter White Wine Poached Lobster Tail, Shrimps, Linguini Pasta, Pesto Sauce, Confit Tomato	

<b>Pan Seared Salmon</b> (GF)	\$36
Italian Crushed Potato, Caponata, Saffron Sauce	

<b>Wild Mushroom Risotto</b> (V/GF)	\$30
Truffle Mascarpone Quenelle, Wild Mushrooms, Arborio Rice	

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.

