

Antlers

at the lodge

DINNER MENU

Soup of the Day 10

SALADS & APPETIZERS

Caesar Salad S 11 L 17
Parmesan, Bacon Bits, Croutons, Homemade Anchovy Garlic Dressing
Add Grilled Chicken Breast 10
Add Garlic Shrimp 11

Resort Salad V/GF S 10 L 16
Mixed Greens, Cucumber, Cherry Tomatoes, Goat Cheese, Candied Pecans, Dill Vinaigrette
Add Grilled Chicken Breast 10
Add Garlic Shrimp 11

Ahi Tuna Stack GF 26
Soy Marinated Tuna, Sushi Rice, Avocado, Pickled Cucumber, Tropical Fruit Salsa, Togarashi Mayo, Nori Crisp, Sesame

Duck Wings GF 23
Soy Honey Glaze, Sesame, Apple Coleslaw

Crispy Ginger Pork 22
Crispy Fried Boneless Pork Strips tossed with Sesame Ginger Sauce, Onions and Peppers

Mediterranean Mezze Platter V 26
Baba Ganoush, Earthy Roasted Beet Dip, Creamy Hummus, Cucumber, Cherry Tomato, Olives, Goat Cheese Served with Crispy Naan Chips
Add Grilled Chicken Breast 10
Add Garlic Shrimp 11

FAMILY DINNER *serves 4* 189

Choice of a large Resort or Caesar Salad
8 oz AAA Steak cooked to Preference
6 oz Beef Short Rib
8 pcs Shrimp
Linguine Pomodoro
Chef's Choice Potatoes
Seasonal Vegetables
Red Wine Demi-Glace
2 Desserts of Choice

DESSERTS

Resort Sundae GF
3 Scoops 15 6 Scoops 28
Vanilla, Strawberry, Chocolate Ice Cream, Maraschino Cherry, Caramel Sauce, Chocolate Sauce, Whipped Cream, Chocolate Chips

MAINS

8 oz Striploin Steak GF 47
8 oz AAA Striploin Steak, Garlic Mashed Potatoes, Broccolini, Baby Carrots, Red Wine Demi-Glace
Add Garlic Shrimp 11

Beef Short Rib GF 46
Slow Braised Boneless 6 oz Beef Short Rib, Saffron Risotto, Confit Tomato, Red Wine Demi-Glace

Lamb Shank 41
Slow Red Wine Braised Lamb Shank served with Herb-Buttered Gnocchi and Vegetables

Pork Chop Tomahawk GF 40
11 oz Pork Chop, Garlic Mashed Potato, Broccolini, Baby Carrots, Honey Dijon Cream

Bacon Chicken Roulade GF 39
Bacon wrapped Chicken Roulade filled with Herb Mousse, Garlic Mashed Potatoes, Seasonal Vegetables, Beef Demi-Glace

Arctic Char GF 37
Pan Seared Arctic Char, Zucchini Basil Cream, Broccolini, Baby Carrots, Roasted Potatoes, Tropical Fruit Salsa

PASTA & RISOTTO

Wagyu Beef Ravioli 35
Slow Braised Wagyu Beef filled Ravioli served with Wild Mushroom Sauce, Confit Mushrooms and Parmesan

Seafood Linguine 32
Shrimp, Mussels, Linguine, Marinara Sauce, Basil, Parmesan, Garlic Toast

Squid Ink Risotto GF 37
Classic Squid Ink Risotto with Curried Shrimp

Gnocchi Alla Norma V 31
Gnocchi with Roasted Eggplant in Tomato Basil Sauce topped with Ricotta Cheese
Add Grilled Chicken Breast 10
Add Garlic Shrimp 11

New York Cheesecake 14
Berry Compote, Whipped Cream

Chocolate Almond Torte GF 16
Whipped Cream, Berries, Chocolate Sauce

Apple Crisp 14
Vanilla Ice Cream, Caramel Sauce

Please inform your 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. A \$2.00 Eco Recycling Fee will be added to all To-Go Orders.