

Antlers

at the lodge

DINNER MENU

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

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

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

Pad Thai

GF 30

Shrimps, Rice Noodles, Onions, Carrots, Bean Sprouts, Coconut Tamarind Sauce, Peanuts

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DINNER MENU

HANDHELDS

Comes with a Choice of Fries or Soup of the Day

Upgrade to Salad or Sweet Potato Fries 5

Upgrade to Onion Rings 8

GF Bun available

Philly Cheesesteak 28

Shaved Beef, Shredded Cheese, Mini Baguette, Arugula, Onions, Peppers, Horseradish Aioli, Au Jus

Mushroom Swiss 25

6 oz Beef Patty, Arugula, Tomato, Swiss Cheese, Horseradish Aioli, Sautéed Onions & Mushrooms, Brioche Bun

Add Bacon 3

Chicken Naan Club 24

Grilled Chicken Breast, Lettuce, Tomato, Bacon, Cheddar, Chipotle Mayo, Naan Bread

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

KID'S MENU

All meals include a choice of Fountain Pop, Milk or Chocolate Milk.

Chicken Tenders & Fries 17

Grilled Cheese Sandwich & Fries 13

Mac & Cheese 13

Kid's Pepperoni Pizza 20

Kid's Cheese Pizza 18

Kid's Chicken Burger 18

Brioche Bun, Chicken Breast, Cheese, Mayo, Fries

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

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.

SUMMER 2026