

# STARTERS, SALADS & SOUPS

## UNCONVENTIONAL NACHOS

Full ~ \$18 Half ~ \$10

Smoked BBQ pulled pork, venison chili, spicy house salsa, cheddar jack cheese, fresh peppers, tomatoes, shredded lettuce, tortilla chips, topped with cilantro lime crema.

## PIMENTO DIP ~ \$10

House made bacon and jalapeno pimento dip, warm naan, fried pretzel dough.

## POKE ~ \$14

Raw sushi grade ahi tuna, sesame, soy, ginger, avocado, green onion, house pickled watermelon rind, jalapeno, unagi, baked wontons.

## ONION RING TOWER ~ \$8

Ale battered and fried, Horseradish Aioli.

## CRAB AND GUACAMOLE NAPOLEON ~\$12

Wild blue crab, cilantro, house made guacamole, spicy crema, tortilla chips.

## WINGS ~ \$10

House smoked and fried. Spicy buffalo, ginger sesame or Honey BBQ.

## FISH TACOS ~ \$13

Battered and fried wild North American Cod, avocado-chipotle crema, roasted corn and smoked jalapeno salsa, pickled onions, citrus slaw.

ADD TO ANY  
OF THE SALADS:

*Shrimp or Salmon* ~ \$6

*Chicken* ~ \$4

## SOUP AND SALAD ~ \$8

Choice of side house, caesar, or romaine wedge salad with a cup of French onion or venison chili.

Smoked Salmon Chowder \$1 additional.

## WATERMELON SALAD ~ \$13

Fresh watermelon, wild arugula, red onion, feta, candied pecans, kalamata olives, stone ground mustard vinaigrette.

## GREEN GODDESS COBB ~ \$16

Poached shrimp, bacon, grape tomatoes, Bleu cheese, red onion, avocado, cucumber, spring mix, boiled egg, house herb dressing.

## MICHIGAN SALAD ~ \$11

Mixed greens, Michigan apples, dried cherries, bacon, spiced candied walnuts, Bleu cheese, Dijon vinaigrette.

## ROMAINE WEDGE ~ \$9

Wedge of romaine with Bleu cheese, bacon, tomato, cracked pepper Ranch.

## HOUSEMADE DRESSINGS:

Cracked Pepper Ranch

Bleu Cheese

Balsamic Ranch

Italian

Tangy Dijon Vinaigrette

## SMOKED SALMON CHOWDER ~ \$6

House smoked Scottish salmon, potatoes, sweet corn, seafood broth and cream.

## VENISON CHILI ~ \$5

## BAKED FRENCH ONION ~ \$5

GENERAL MANAGER  
*Una Ebert*

EXECUTIVE CHEF  
*Jim Wood*

PASTRY CHEF  
*Sally Vernier*

*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BURGERS & SANDWICHES

*Served with French fries. \*Substitute Grilled chicken breast for beef upon request. Add pretzel bun - \$1  
\*Our burgers are a blend of custom chuck and brisket cooked to medium, unless otherwise requested.*

## **SOUTHERN BURGER ~ \$15**

Blackened, house bacon and jalapeno pimento cheese, Berkshire ham, candied onion, bourbon mayo, root beer bbq sauce, slaw, sweet pickles, pretzel bun.

## **BACON CHEDDAR BURGER ~ \$11**

Maple bacon, aged cheddar, soda pop BBQ sauce, bibb lettuce, tomato, red onion.

## **BLACKENED BLEU BURGER ~ \$11**

Bleu cheese, Ranch, bibb lettuce, tomato, red onion.

## **MUSHROOM SWISS BURGER ~ \$11**

Grilled mushrooms, candied onions, Fontina cheese.

## **ANTLERS SIGNATURE BURGER ~ \$16**

Two patties, maple bacon, tomato jam, aged white cheddar, bibb lettuce, roasted garlic aioli, candied onions, fried egg.

## **B.Y.O.B.**

*(BUILD YOUR OWN BURGER) ~ \$10*

**FREE STUFF:** Ketchup, Mustard, Mayo, Onions, Lettuce, Pickles, Tomato, One Cheese - Yellow Cheddar, White Cheddar, Gouda, Fontina, Bleu Cheese, Pepper Jack, or Mozzarella.

**EACH ADDITIONAL ITEM:**

\$1

Bacon, Ham, Mushrooms, Additional Cheese, Candied Onions and Fried egg.

*Served with French fries.*

## **CORDON BLEU ~ \$13**

All natural chicken breast, house battered and fried, Berkshire ham, fontina, honey mustard, bibb lettuce, brioche bun.

## **DRUNKEN PORK ~ \$13**

House smoked and pulled pork, white cheddar, tomato jam, pickled onions, Founder's Rubaeus and Michigan cherry mustard, cherry salsa, ciabatta.

## **CHICKEN FLATBREAD TACOS ~ \$12**

Ancho marinated and grilled chicken, jack cheese blend, house cherry salsa, roasted red and yellow peppers, pickled onions, shredded lettuce, cilantro lime crema, paratha bread.

## **VEGGIE FLATBREAD TACO ~ \$9**

House hummus, jack cheese blend, house salsa, roasted red and yellow peppers, shredded lettuce, marinated and grilled zucchini, cilantro lime crema, paratha bread.

## **SMOKIN PULLED PORK ~ \$10**

BBQ house smoked pulled pork, zippy cole slaw, bakery bun.

## **CALIFORNIA CLUB WRAP ~ \$13**

House smoked turkey, ham, bibb lettuce, white cheddar, lettuce, tomato, avocado, candied bacon, honey dijonnaise, flour tortilla.

## **PHILLY FRENCH DIP ~ \$11**

Thinly shaved rib eye, candied onions, fontina cheese, chipotle mayo, crusty ciabatta sub bun, herb au Jus.

## **CHICKEN RANCH FLATBREAD ~ \$10**

Marinated, grilled chicken breast, house ranch dressing, Mozzarella, cheddar cheese, tomato, lettuce, warm flatbread.

## **COD SANDWICH ~ \$11**

Fried wild caught cod with rice flour and panko batter, House sweet pickles, bibb lettuce, red onion, tomato, jalapeno tarter sauce, brioche bun.

## **CHICKEN SALAD WRAP ~ \$11**

Braised chicken breast, Michigan cherries, creamy herb blend, tomato, bibb, flour tortilla.

# PIZZAS, FLATBREADS & COMFORTABLE CLASSICS

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## 16" PIZZA

### DELUXE ~ \$22

Mozzarella Cheese, tomato sauce, pepperoni, sausage, mushrooms, green peppers and onions.

### B.L.T. ~ \$21

Bacon, lettuce, tomato, mozzarella and chipotle mayo.

### PEPPERONI ~ \$17

Mozzarella cheese and pepperoni.

## FLAT BREAD PIZZA

### PESTO CHICKEN ~ \$13

Marinated grilled chicken breast, basil pesto, mozzarella cheese.

### DELUXE ~ \$11

Mozzarella, tomato sauce, pepperoni, sausage, mushrooms, green peppers, onion.

### BBQ CHICKEN ~ \$11

Grilled chicken breast, soda pop BBQ sauce, red onion, mozzarella cheese.

## B.Y.O.P (Build Your Own Pizza)

Sauce, cheese, 1 topping.

Flatbread ~ \$10    16" Pizza ~ \$17

**TOPPINGS:** Pepperoni, Sweet Italian Sausage, Ham, Pulled Pork, Grilled Chicken, Bacon, Mushrooms, Green Peppers, Onions, Black Olives, Jalapeno Peppers, Mild Banana Peppers, Pineapple, Tomatoes. **EACH ADDITIONAL ITEM ~ \$1**

## CHICKEN POT AMAZING ~ \$14

Braised chicken, super sweet corn, peas, carrots, puff pastry crust.

## RIBS ~ \$18

House smoked 1/2 rack of St. Louis ribs, soda pop bbq sauce, coleslaw, French fries.

## SEVEN CHEESE MACARONI AND CHEESE ~ \$12

Comfort food at its best, fontina, gouda, parmesan, cheddar, white cheddar, bleu cheese, Monterey jack. Served mixed to perfection. Served with House Salad or Cole Slaw.

## SMOKED PORK MAC ~ \$16

12-spice rubbed house smoked pulled pork, seven cheese mac sauce, jumbo macaroni, tomato jam.

## CAJUN MAC ~ \$16

Andouille sausage, sautéed green pepper and tomato, seven cheese blend, buttered panko, Cajun seasoning, jumbo macaroni.

# DESSERTS

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## LEMON BLUEBERRY TART ~ \$7

House tart shell, lemon curd, candied blueberries, orange whipped cream.

## CARROT CAKE ~ \$7

Traditional carrot cake, fresh ginger and orange filling and icing.

## CHERRY COBLER ~ \$5

*Michigan* sweet cherries, bourbon, sweet crust, vanilla ice cream.

## COOKIE DOUGH CHEESECAKE ~ \$5

Chocolate chip cookie crust, white chocolate filling, cookie dough bites, fudge topping.

## HOUSE MADE ICE CREAM OF THE MOMENT ~ \$6

Daily and weekly creations. Limited daily/weekly availability and limited to dine in only. Ask your server for today's house made creation.

# ENTREES

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*Choice of House salad, Romaine wedge, caesar or cole slaw. All items are paired with sides that compliment the entree. Substitutions are allowed.*

## MEAT

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### **WAGYU** ~ \$29

8 oz grass fed grilled Wagyu sirloin, garlic mashed potatoes and asparagus.  
\*Add mushroom marsala butter - \$5

### **N.Y. STRIP** ~ \$34

12 oz top choice 30 day aged New York strip, garlic mashed potatoes and asparagus.  
\*Add mushroom marsala butter - \$5



### **VENISON MEDALLIONS\*** ~ \$36

*Michigan* venison medallions cooked medium rare, 3 mushroom blend, marsala, cream, garlic mashed potatoes, carrots.

### **PORKALICIOUS** ~ \$24

14 oz. *bone-in* brined and grilled center cut pork chop, herbed honey-garlic reduction, garlic mashed potatoes, asparagus.

### **CHICKEN AND MUSHROOMS** ~ \$18

Pan seared all natural chicken breast cutlet, cremini, shiitake, oyster, sweet wine cream, thyme and lemon marinated zucchini, rice pilaf.

## SEAFOOD

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### **LAKE PERCH** ~ \$28

Pan roasted parmesan encrusted lake perch, warm potato salad, broccolini, tomato and caper beurre blanc.

### **JUMBO SHRIMP** ~ \$23

White wine, herbs, citrus, garlic mashed potatoes, broccolini.

### **BOURBON SALMON** ~ \$26

Grilled Scottish Salmon, bourbon - maple butter, pickled grapes, parmesan risotto, asparagus, chive vinaigrette, bourbon smoke.

## PASTA

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### **VEGETABLE BOLOGNESE** ~ \$15

House tomato sauce, basil, mushroom blend, marinated zucchini, organic campanelle, parmesan boursin.

### **TRUFFLE PASTA** ~ \$18

Sautéed mushroom blend, asparagus, parmesan cream, morel and truffle infusion, fettuccine.  
**Add Shrimp or Salmon** ~ \$6 **Chicken** ~ \$4

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### **24 HOUR RIBEYE** ~ \$140

Grilled 34 oz U.S.D.A. Prime tomahawk ribeye, mushroom and marsala butter, bone marrow, pickled grape salad, baguette, whole grain mustard, crab and bacon mashed potatoes, asparagus.

Served with a bottle of French red wine blend.

*Requires 24 hour notice.*

# FEATURES

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