

STARTERS

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.

ONION RING TOWER ~ \$8

Ale battered and fried, Horseradish Aioli.

CRAB AND GUACAMOLE NAPOLEON ~\$13

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.

SALADS & SOUP

ADD TO ANY OF THE SALADS: *Shrimp or Salmon* ~ \$7 *Chicken* ~ \$5

MICHIGAN SALAD ~ \$12

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, Tangey Dijon
Vinaigrette

HOMEMADE SOUPS

SMOKED SALMON CHOWDER ~ \$6

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

VENISON CHILI ~ \$5

BAKED FRENCH ONION ~ \$5

BURGERS

*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.*

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.

SANDWICHES

Served with French fries.

CALIFORNIA CLUB WRAP ~ \$13

House smoked turkey, Michigan 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.

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.

SMOKIN PULLED PORK ~ \$10

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

CHICKEN RANCH FLATBREAD ~ \$10

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

PIZZAS

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**

DESSERTS

CHERRY COBBLER ~ \$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.

PUMPKIN PRALINE PIE ~ \$6

GENERAL MANAGER
Una Ebert

EXECUTIVE CHEF
Jim Wood

PASTRY CHEF
Sally Vernier

ENTREES

**AVAILABLE MONDAY - THURSDAY 4PM - CLOSE
AND ALL DAY FRIDAY - SUNDAY**

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

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

LAKE PERCH ~ \$28

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

VENISON MEDALLIONS* ~ \$36

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

CHICKEN AND MUSHROOMS ~ \$18

Pan seared all natural chicken breast cutlet, cremini, shiitake, oyster, sweet wine cream, seasonal vegetables, rice pilaf.

TRUFFLE PASTA ~ \$18

Sautéed mushroom blend, asparagus, parmesan cream, morel and truffle infusion, fettuccine.
Add Shrimp or Salmon ~ \$7 Chicken ~ \$5

PORKALICIOUS ~ \$24

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

RIBS ~ \$18

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

SMOKED PORK MAC ~ \$16

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

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.

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 Puydeval Southern France red wine blend. Requires 24 hour notice.

FAVORITES

SOUP AND SALAD ~ \$9

Choice of side house, caesar, or romaine wedge salad with a cup of French onion or venison chili.
Smoked Salmon Chowder \$1 additional.

CHICKEN POT AMAZING ~ \$14

Braised chicken, super sweet corn, peas, carrots, and a touch of cream with puff pastry crust. Our take on a traditional favorite! Served with House Salad or Cole Slaw.

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.

FEATURES
