

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 ~\$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.

SALADS & SOUP

ADD TO ANY OF THE SALADS: *Shrimp or Salmon* ~ \$6 *Chicken* ~ \$4

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

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.

**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.*

SANDWICHES

Served with French fries.

CALIFORNIA CLUB ~ \$13

House smoked turkey, Michigan ham, bibb lettuce, white cheddar, lettuce, tomato, avocado, candied bacon, honey dijonnaise, brioche bread.

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.

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.

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.

ENTREES

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

WAGYU ~ \$28

8 oz grass fed grilled Wagyu sirloin, garlic mashed potatoes, asparagus

N.Y. STRIP ~ \$33

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.

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.

VENISON MEDALLIONS* ~ \$36

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

CHICKEN POT AMAZING ~ \$14

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

TRUFFLE PASTA ~ \$18

Sautéed mushroom blend, asparagus, parmesan cream, morel and truffle infusion, fettuccine.

Add Shrimp or Salmon ~ \$6 **Chicken** ~ \$4

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.

**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.*

LUNCH FAVORITES

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.

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.

Add Shrimp or Salmon to your Salad ~ \$6 Chicken ~ \$4

FEATURES

**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.*