

STARTERS

✂️ **Unconventional Nachos Full \$19 Half \$10**
Smoked BBQ pulled pork, venison chili, spicy house salsa, cheddar jack cheese, fresh peppers, tomatoes, shredded lettuce, tortilla chips, cilantro lime crema.

Onion Ring Tower \$8
Ale battered and fried, horseradish aioli.

Wings \$11
House smoked and fried. Spicy buffalo, ginger sesame, honey BBQ.

Fish Tacos \$13
Battered and fried wild North Atlantic cod, avocado-chipotle crema, roasted corn and smoked jalapeno salsa, pickled onions, citrus slaw.

Brussel Sprouts \$9
Oven roasted, sweet soy, almonds.

SOUP & SALADS

Add to any of the salads:
Shrimp \$7 Chicken \$5 Scottish salmon \$8

Michigan Salad (GF) \$12
Mixed greens, Michigan apples, dried cherries, bacon, spiced candied walnuts, bleu cheese, dijon vinaigrette.

Asian Shrimp Salad (GF) \$18
Grilled shrimp, cucumber, red onion, mixed greens, almonds, carrot, ginger vinaigrette.

Housemade Dressings: (GF)
Cracked pepper ranch, bleu cheese, balsamic, ranch, Italian, tangy dijon vinaigrette, Russian

BURGERS

Served with French fries.
*Substitute grilled chicken breast for beef upon request.
*Substitute venison patty \$5.
*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.

Mushroom Swiss Burger \$11
Grilled mushrooms, candied onions, Swiss cheese.

Antlers Signature Burger \$16
Two patties, maple bacon, tomato jam, aged white cheddar, bibb lettuce, roasted garlic aioli, candied onions, fried egg.

Venison Burger \$16
Michigan venison, grilled rye, house made pastrami, Swiss, caramelized onions, Russian dressing.

B.Y.O.B. (Build Your Own Burger) \$10
Free Stuff: Mayo, Onions, Lettuce, Pickles, Tomato, Cajun Seasoning, Jalapenos, One Cheese - Yellow Cheddar, White Cheddar, Swiss, Bleu Cheese, Pepper Jack, or Mozzarella.

Each Additional Item: \$1 - Bacon, Ham, Mushrooms, Additional Cheese, candied onions, housemade slaw and fried egg.

HOMEMADE SOUPS

Butternut Squash Bisque \$9
Sourdough bread bowl.

✂️ **Venison Chili (GF) \$6**
Add bread bowl \$3

Cheddar Ale \$6
Add bread bowl \$3

Soup and Salad (GF) \$11
Choice of side house, caesar, or romaine wedge salad with butternut bisque, cheddar ale or venison chili.

SANDWICHES

Served with French fries.

Pastrami Sandwich \$13

Housemade pastrami, Swiss, slaw, dijon mustard, rye.

Fried Chicken Rueben \$13

Buttermilk fried chicken breast, slaw, Swiss, Russian dressing, grilled rye.

Beef Philly \$12

Braised beef, candied onions, grilled peppers, chipotle mayo, Swiss cheese, crusty ciabatta.

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, 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.

FAVORITES

Chicken Pot Amazing \$14

Braised chicken, super sweet corn, peas, carrots, potatoes, cream, puff pastry crust. Salad or coleslaw.

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, green olives, black olives, jalapeno peppers, mild banana peppers, pineapple, tomatoes.

Each additional item \$1

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.*

AVAILABLE MONDAY - THURSDAY 4 PM - 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.
Add to any of the entrees: Shrimp \$7 Grilled chicken breast \$5 Scottish salmon \$8

MEAT & CHICKEN _____

Wagyu (GF) \$31

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

*Add mushroom marsala butter - \$5

N.Y. Strip (GF) \$36

12 oz top choice 30 day aged New York strip, garlic mashed potatoes and asparagus.

*Add mushroom marsala butter (GF) - \$5

Pork Osso Bucco (GF) \$21

Braised shank with risotto milanese, oven roasted brussel sprouts, cider jus.

Venison Medallions* \$36

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

Chicken and Mushrooms \$18

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

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.

DESSERTS _____

Triple Chocolate Milk \$5

Chocolate syrup, half and half, ice, chocolate whipped cream, chocolate sprinkles

Add your favorite liquer for an additional charge

Cookie Dough Cheesecake \$5

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

Chocolate Brownie \$7

Peanut butter mousse, bourbon caramel sauce, vanilla ice cream

FISH & SEAFOOD _____

Bronzed Salmon (GF) \$30

Pan seared Scottish salmon, butternut squash risotto, broccolini, buerre blanc.

Jumbo Shrimp (GF) \$26

Butter, white wine, herbs, citrus, broccolini, parmesan risotto.

Fried Cod \$16

Battered and fried North Atlantic cod, French fries, house slaw.

PASTA & GRAIN _____

Truffle Pasta \$18

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

Smoked Pork Mac \$16

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

Butternut Squash Risotto (GF) \$15

Sautéed roasted butternut squash, parmesan risotto.

French Apple Dumpling \$6

Sautéed apples, caramel cinnamon granola, orange cream cheese frosting, vanilla ice cream

Cherry Cobbler \$6

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

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