



Antlers Steak House Favorites

We take pride in serving you the finest premium aged Steaks & Seafood, with your choice of Garden Salad or Soup, AuGratin, Garlic Mashed, Baked Idaho, French Fries, Wild Rice or Vegetable of the day, Rolls & Butter

Black Angus Sirloin	6oz \$18.95	10 oz \$21.95
Choice, center cut top sirloin, flame grilled to your request and served with chilled wasabi cream or peppercorn sauce		
Ribeye		\$24.95
12 oz choice, center-cut Angus beef grilled to your liking and served with chilled horseradish cream sauce.		
Filet Mignon		\$25.95
The finest steak--5 oz center-cut, choice beef tenderloin grilled to your liking and topped with sautéed mushrooms. Served with chilled horseradish cream. .		
Twin Filets		\$35.95
Same as above but served with two melt in your mouth fillets.		
Jack Daniels Pork Chop		\$16.95
10 oz bone in, center cut porterhouse chop, flame-grilled and basted with our homemade Jack Daniels BBQ glaze.		
J.D. Mixed Grill		\$29.95
Twin skewers of beef tenderloin, duck breast, shrimp, and swordfish, basted with our homemade Jack Daniels glaze and flame grilled.		

Our Specialties

Served with Garden Salad or Soup, choice of Potato, Rice or Vegetable, Rolls & Butter

Barbecue Ribs	Full Rack \$23.95	1/2 Rack	\$18.95
Tender Baby Back Ribs covered with Antlers Barbecue Sauce.			
Antlers Chicken			\$16.95
* Boneless breast of Chicken fried golden brown, topped with Mushrooms, Almonds and Hollandaise. Served with wild rice pilaf.			
Chicken Oscar			\$18.95
Chicken breast flame grilled and topped with crabmeat, Hollandaise sauce, and fresh asparagus.			

From the Waters

Served with Garden Salad or Soup, choice of Potato, Rice or Vegetable, Rolls & Butter

Canadian Walleye		\$21.95
We serve an 11 oz Canadian walleye fillet broiled with an almond butter sauce or deep fried in Sam Adams beer batter.		
Walleye Oscar		\$25.95
Broiled walleye fillet topped with shredded king crab, and Hollandaise sauce and served with fresh asparagus spears.		
Norwegian Salmon		\$21.95
*Fresh salmon harvested near the frozen fjords of Norway. Oven broiled, topped with pineapple salsa, and served with wild rice pilaf and asparagus.		
Prawns		\$24.95
6 Australian prawns oven broiled in garlic butter, scampied with garlic and onions, or deep fried in beer batter..		
Classic Coconut Prawns		\$25.95
An Antlers favorite! 6 prawns so big they have to be butter-fried! Dipped in our house coconut batter deep fried golden and served with Asian plum sauce and pina colada dipping sauces.		
Sea Scallops		\$24.95
Succulent jumbo scallops simply broiled in white wine and garlic butter or lightly dusted in seasoned flour, pan seared in butter, wine, and garlic, and finished with a light mustard cream sauce.		
Alaskan King Crab		\$34.95
A full pound of split King Crab broiled and served with drawn butter		
Lobster Tails		\$45.95
Twin succulent cold water lobster tails oven broiled in garlic butter. Served with drawn butter.		
Seafood Platter		\$33.95
Broiled shrimp, scallops, walleye, and king crab.		

- No Choice of Potato

Add-Ons

Add to any Antlers Entrée

3 large Shrimp - Beer battered or scampi style	\$9.00
Walleye Filet –Beer battered or classic broiled almandine	\$10.00
1/2 lb split King Crab leg – drawn butter	\$15.00
Cold Water Lobster Tail – drawn butter	\$20.00

(Package Guests) Service Charge is the property of Breezy Point Resort and will be distributed at Managements discretion



ANTLERS FEATURES

Red Wines

Solaire by Mondavi, Cabernet Sauvignon.....	\$9 glass	\$30 bottle
Frei Brothers, Merlot.....	\$10 glass	\$35 bottle
Mirassou, Pinot Noir.....	\$7 glass	\$22 bottle
Greenpoint, Shiraz.....	\$9 glass	\$30 bottle

Chilled Wines

Mamertino(Sparkling Italian White).....	\$9 glass	\$27 bottle
Monkey Bay, Sauvignon Blanc.....	\$8 glass	\$24 bottle
Newton "Red Label", Chardonnay.....	\$9 glass	\$27bottle
LoDuca, Lambrusco.....	\$8 glass	\$24 bottle
7 Daughters, White Blend.....	\$8 glass	\$26 bottle

Entrees

Served with a tossed salad or soup, rolls, and butter.

Sides include Baked Potato, AuGratins, French Fries, or Wild Rice.

Honey Mustard Crusted Salmon- Fresh Norwegian salmon roasted with a honey mustard glaze and toasted pecans. Served with fresh asparagus spears and wild rice pilaf.
(Recommended wine: Monkey Bay Sauvignon Blanc).....\$18.95

Jack Daniels BBQ Prawns- 6 jumbo prawns lightly basted with our homemade Jack Daniels sauce and flame grilled on bamboo skewers. Served with choice of side dish.
(Recommended wine: Mamertino).....\$24.95

Rosemary Grilled Lamb- Tender 8oz inside lamb steak marinated in olive oil with garlic and fresh rosemary. Flame grilled medium rare, served over fried eggplant crostini and drizzled with a light lemon-caper butter sauce. Served with choice of side.
(Recommended wine: Mirassou Pinot Noir or Newton "Red Label" Chardonnay).....\$23.95

Pan Seared Duck- 8oz duck breast pan seared, oven finished, and sliced into medallions. Topped with fresh pineapple salsa and served with fresh asparagus and wild rice pilaf. Served with choice of side. (Recommended wines: 7 Daughters or Solaire Cabernet).....\$23.95

Friday & Saturday

Slow Roasted Prime Rib- Premium Prime Rib rubbed with our own special seasonings and slow roasted. Served with choice of side.....\$22.95

Appetizers

Gulf Shrimp Cocktail	\$12.95
Five large Shrimp served chilled with cocktail sauce and a lemon wedge	
Escargot	\$9.95
Jumbo shells with garlic butter and fresh Parmesan.	
Bruschetta	\$8.50
Fresh Italian bread brushed with olive oil, topped with tomatoes, fresh basil, parmesan, and fresh mozzarella and baked golden brown	
Pita Wedges	\$6.95
Baked with garlic butter and special seasoning and served with Tzatziki sauce and Hummus.	
Spinach Artichoke Dip	\$8.95
Baked with fresh spinach, artichokes, tomatoes and three cheeses. Served with tortilla chips or pita bread.	
Walleye Fingers	\$11.95
Lightly coated in Antlers Samuel Adams beer batter and fried golden brown, served with lemon	
Deep Fried Portabella Mushroom	\$8.95
With Antlers cheese sauce for dipping	
Bogey Basket	\$13.95
Delicious combination of onion rings, cheese curds, walleye fingers, and wings & drummies.	

Salads

Salads are served with warm Rolls

Grilled Chicken Salad	\$13.95
A blend of fresh greens garnished with cherry tomatoes, purple onion & sliced egg. Adorned with a grilled Chicken Breast (Shrimp may be substituted for Chicken)	
Salmon Caesar Salad	\$14.95
Romaine lettuce, tossed with creamy Caesar dressing, Parmesan cheese and homemade croutons. Topped with sliced egg and garnished with cherry tomatoes. (Chicken may be substituted for Salmon)	
Grilled Steak Salad	\$14.95
Seasoned steak medallions with crispy greens, tomatoes, purple onion, sliced egg, pepper rings and homemade croutons.	

Dressing choices

French, Bleu Cheese, Parmesan Peppercorn Ranch, 1000 Island, Honey Mustard,
Italian, Creamy Caesar, Raspberry Vinaigrette, Fat Free French, Fat Free Ranch

Pasta

Served with tossed salad or soup and warm dinner rolls

Antlers Angel Hair	\$12.95
Angel hair pasta tossed in a fresh garlic, olive oil, and wine sauce featuring tomatoes	
. Add grilled chicken breast or sautéed shrimp	\$15.95
Wild Mushroom Ravioli	\$13.95
Pasta stuffed with wild mushrooms and three cheeses and topped with homemade Alfredo sauce and shredded Parmesan	
Fettuccini Alfredo	\$11.95
Wide pasta topped with our homemade Parmesan cream sauce and topped with even more Parmesan.	
Add fresh vegetables	\$14.95
Add grilled chicken breast, sautéed shrimp, or grilled portabella mushrooms	\$16.95
Chicken Tortellini	\$17.95
Grilled 8 oz chicken breast served next to cheese stuffed tortellini and topped with a Gorgonzola cream sauce.	

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ANTLERS

EARLY EVENING FEATURES

Includes a tossed salad or soup, baked potato or wild rice pilaf, roll & butter
AuGratin Potato- add \$1.00

ANTLERS CHICKEN

Fried golden brown and topped with mushrooms, almonds, and Hollandaise.
Served with wild rice.
\$14.95

ANGEL HAIR PASTA & SHRIMP

Pasta topped with an olive oil sauté of crushed tomatoes, garlic, onions, artichokes, fresh
basil, and shrimp. Finished with parmesan cheese.
\$14.95

CHICKEN FETTUCCINI

Wide pasta tosses in our homemade parmesan cream sauce and topped with a grilled
chicken breast.
\$14.95

JACK DANIEALS PORK CHOP

10oz bone in center-cut porterhouse chop flame grilled and basted with our homemade
Jack Daniels glaze.
\$14.95

TOP SIRLOIN

6oz choice center-cut sirloin steak grilled to your request.
\$13.95

BBQ RIBS

Half rack of our famous baby back ribs.
\$15.95

TILAPIA

Twin ocean tilapia fillets broiled almondine or Sam Adams beer battered.
\$14,95

WALLEYE

Large Canadian walleye fillet broiled almondine or Sam Adams beer battered.
\$17.95

SHRIMP

Five large tiger shrimp served scampi, beer battered, or coconut style.
\$17.95

SEA SCALLOPS

Five large sea scallops pan seared in finished in a light mustard cream sauce.
\$19.95

Potato or rice not included

EARLY BIRD WINE SPECIAL

\$4 A GLASS

**Each night we will feature one white and one red selection at this very special price.
Ask your served about tonight's wines.**

Don't forget to save room for one of our fabulous desserts.