

TRADITIONAL CHICKEN WINGS

Ten crispy fried wings tossed, or on the side, in your choice of buffalo, sweet chili, garlic parmesan, honey sriracha, apple bourbon BBQ, or Korean BBQ 16

CHICKEN TENDERS

One pound of freshly breaded chicken tenders tossed, or on the side, in your choice of buffalo, sweet chili, garlic parmesan, honey sriracha, apple bourbon BBQ, or Korean BBQ 14

FRIED BRUSSEL SPROUTS

Flash fried brussel sprouts topped with a sweet maple pecan glaze 12

CRAB AND KIMCHI EGG ROLLS

Served with sweet chili dipping sauce 12

BREADED PORTABELLA FRIES

Served with roasted jalapeno dip 10

BUFFALO CHICKEN NACHOS

Fresh margarita tortilla chips topped with buffalo chicken bites, roasted corn salsa, lettuce, tomato, pepper jack cheese sauce, and avocado sour cream 14

CHIPS AND QUESO

Fresh margarita tortilla chips served with pepper jack cheese sauce 13

SOUPS & SALADS

Salad Add Ons Grilled Chicken Breast 6 · Crispy Chicken 6 Sautéed Shrimp 6 • Pan Seared Salmon 10

FRENCH ONION SOUP

Classic French onion soup topped with garlic croutons, Swiss cheese, and baked until golden brown 10

POTATO LEEK SOUP Cup 6 · Bowl 8

GARDEN SALAD

Artisan lettuce, cucumber, red onion, tomato, cheddar cheese, and croutons Half 7 • Full 14

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese, and croutons tossed in a creamy Caesar dressing Half 7 • Full 14

BABY KALE SALAD

Baby black kale, fire roasted apples, dried cranberries, toasted pecans, bleu cheese, and grape tomatoes served with sherry vinaigrette Half 8 • Full 16



HANDHELDS

All sandwiches served with fries and a pickle
Upgrade to Onion Rings or Fried Pickles 2
Add ons - Cheese, Bacon, Sautéed Mushrooms,
or Caramelized Onions 1

ANTLER BURGER

8 oz steak burger grilled to perfection served with lettuce, tomato, and red onion on a grilled brioche bun 16

CRISPY CHICKEN PITA

Grilled pita stuffed with chicken tenders, lettuce, tomato, Swiss cheese, and avocado ranch 14

TURKEY RACHEL

Smoked turkey breast, coleslaw, Swiss cheese, and 1000 Island dressing on grilled marble rye 14

ITALIAN BEEF

Shaved beef, giardiniera vegetables, and provolone cheese on a grilled ciabatta hoagie 15

DESSERTS

CHOCOLATE CHERRY CHEESECAKE 8
CHOCOLATE CARAMEL TART 8
BANANA NUT BREAD PUDDING 8
SCOOP OF ICE CREAM 5

Entrées

Available After 5pm Daily

Add a Garden Salad, Caesar Salad or Cup of Soup to any entrée for 2.99 Add a French Onion or a Bowl of Soup for 5.99

CHICKEN FLORENTINE

Pan seared chicken breast in a tomato and wintergreen cream sauce served with wild rice and fresh vegetables 22

PISTACHIO CRUSTED SALMON

Pan seared salmon topped with maple glaze and crushed pistachios served with wild rice and fresh vegetables 29

SMOKEHOUSE RIBS

Tender house-smoked ribs smothered in apple bourbon BBQ sauce served with roasted sweet potatoes and fried brussel sprouts Half 21 • Full 33

PORK PORTER HOUSE

Topped with roasted apple rum glaze served with whipped potatoes and honey glazed carrots 26

BEASTLOAF

Blend of elk, wild boar, wagyu, bison, fresh herbs, and vegetables topped with wild mushroom demi served with whipped potatoes and fresh vegetables 29

CREOLE SEAFOOD JAMBALAYA

Shrimp, scallops, crawfish, mussels, andoullie sausage, and fresh vegetables simmered in jambalaya sauce served over steamed rice 28

14 OZ RIBEYE

Herb marinated ribeye topped with wild mushrooms and crisp fried onions served with whipped potatoes and honey glazed carrots 45