



## STARTERS

|   |      |  |         |
|---|------|--|---------|
| <b>FRESHLY BAKED ARTISAN BREAD &amp; CRISP LAVASH FOR TWO</b>   | \$6  | <b>LOBSTER &amp; CRAB BISQUE</b>   | \$12.75 |
| <i>House Made Chicken Pate</i>  |      | <i>Blue Crab Cake, Lobster Braise, Brandy Crème Fraîche</i>  |         |
| <b>ANTLER'S CAESAR SALAD</b>  | \$12 | <b>BRAISED OCTOPUS</b>   | \$14    |
| <i>Charred Romaine Heart, Antler Original Creamy Vinaigrette, Bacon Jerky, Fried Capers, Parmigiano Reggiano, Herb Crusted Focaccia</i>                     |      | <i>Heirloom Baby Potato Salad, Cherry Tomatoes, Nicoise Olives, Frisee, Romesco Vinaigrette, Garlic Aioli, Bacon Jam</i>             |         |
| <b>BOSTON BIBB &amp; KALE SALAD</b>   | \$13 | <b>SHRIMP COCKTAIL</b>   | \$16    |
| <i>Heirloom Baby Radish, Compressed Watermelon, Pickled Red Onion, Goat Cheese Crumble, Smoked Almonds, Preserved Lemon and Pink Peppercorn Vinaigrette</i> |      | <i>Warm Shrimp Gratin, Chilled Sous Vide Prawns, House Smoked Tomato - Horseradish Sauce, Salsa Verde, Herb Crostini for dipping</i> |         |
| <b>BROME LAKE DUCK &amp; BEETROOT CARPACCIO</b>   | \$19 | <b>CHARCUTERIE &amp; CHEESE BOARD FOR TWO</b>  | \$23    |
| <i>Cold Smoked Duck Breast, Maple Cured Pears, Parmesan Mousse, Pearl Onions, Balsamic and Mustard Syrup</i>  |      | <i>Sliced Cured Meats, Quebec Artisanal Cheese, House Pickles, Mustards, Lavash</i>  |         |
|   |      | <b>FRESH P.E.I. MUSSELS</b>  | \$15    |
|   |      | <i>Fennel, Tomatillo, Espelette, White Wine and Garlic Butter Sauce, Fresh Baguette</i>  |         |

## ENTREES

|   |      |  |      |
|---|------|--|------|
| <b>LAMB TWO WAYS</b>  | \$44 | <b>BRAISED BONE IN BEEF SHORT RIBS</b>   | \$34 |
| <i>Grilled Australian Lamb Chops paired with Slowly Roasted Sirloin, Local Sunchokes, Charred Onion Puree, Mint Glazed Carrots, Pan Jus Reduction</i> |      | <i>Creamed Corn, Scalloped Potatoes, Ontario Mushrooms, Field Asparagus, Rhubarb Relish</i>  |      |
| <b>CEDAR PLANKED ARCTIC CHAR</b>  | \$32 | <b>VEGETARIAN RAVIOLI AU GRATIN</b>  | \$26 |
| <i>Maple Cured Pork Belly, Fennel and Apple Slaw, Whipped Yukon and Purple Potato Mash, Heirloom Beets, Wild Ramp Butter</i>                          |      | <i>Ricotta, Parmesan, Mozzarella Filled Egg Noodles, Fire Roasted Red Peppers, Baby Kale, Zucchini, Cremini Mushrooms, Arugula Pesto</i><br><b><i>Plant-based Vegan and Gluten Free Noodles are available.</i></b> |      |
| <b>CRISPY HALF CHICKEN CONFIT</b>   | \$36 | <b>COCOA NIB CRUSTED VENISON LOIN</b>  | \$49 |
| <i>Creamy Sage Polenta, Red Cabbage Puree, Foie Gras and Pearl Onion Ragu, Root Vegetables</i>  |      | <i>Potato Fondant, Parsnip Puree, Root Vegetables, Pickled Blueberries, Herb Reduction</i>   |      |
| <b>BLACKENED SHRIMP LINGUINE CARBONARA</b>  | \$30 |  |      |
| <i>Crispy Pancetta, Shaved Parmigiano Reggiano, Sous Vide Egg Yolk, Smoked Sea Salt</i>   |      |  |      |

## OFF THE ANTLER GRILL

### STEAKS

*All steaks are served with your choice of two sides and a sauce.*

|   |             |
|---|-------------|
| <b>8 oz. CERTIFIED ANGUS BEEF TOP SIRLOIN</b>   | <b>\$30</b> |
| <b>8 oz. AAA CENTER CUT BEEF TENDERLOIN</b>     | <b>\$51</b> |
| <b>10 oz. AAA CENTER CUT NEW YORK STRIPLOIN</b> | <b>\$49</b> |
| <b>16oz. AAA BONE-IN RIBEYE</b>                 | <b>\$59</b> |
| <b>26 oz. TOMAHAWK BEEF STEAK</b>               | <b>\$79</b> |

*With the Tomahawk Steak add any Wine from Pelee Island Winery for \$20*

### SIDES

|   |   |
|---|---|
| <b>Potato Au Gratin</b> \$7<br><i>The Antler's Classic Baby Potato<br/>(Cooked in Cast Iron Skillet)<br/>Smoked Gouda, Chives</i> | <b>Grilled Asparagus</b> \$7<br><i>Preserved Lemon, Pink Peppercorn Vinaigrette</i> |
| <b>Truffled French Fries</b> \$7<br><i>Black Truffle Salt, Maple Garlic Aioli</i>   | <b>Mac &amp; Cheese</b> \$7<br><i>Smoked Cheese, Espelette Oil</i>                  |
| <b>Brussel Sprouts</b> \$7<br><i>Double Smoked Bacon Sauté</i>  | <b>Maple Glazed Baby Carrots</b> \$6<br><i>Champagne Gastrique</i>                  |
| <b>Creamed Corn with Chorizo</b> \$7  | <b>Beer Battered Onion Rings</b> \$7<br><i>Chipotle Aioli</i>                       |
| <b>Ontario Mushroom Sauté</b> \$7   |   |

### ADD-ONS

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| <b>Canadian Lobster Tail (6 oz.)</b> \$19<br><i>Garlic Butter</i> |
| <b>Shrimp Gratin</b> \$9  |
| <b>Grilled Shrimp Skewer</b> \$9                                  |

### SAUCES

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|---|
| <b>Wood Smoked Herb Reduction Sauce</b> \$3 |
| <b>Bearnaise Sauce</b> \$3                  |

*Prices exclusive of tax and gratuity.*

*Subject to change; as at 15/05/2019*