



STARTERS

FRESHLY BAKED ARTISAN BREAD & CRISP LAVASH FOR TWO	\$6	LOBSTER & CRAB BISQUE	\$12.75
<i>House Made Chicken Pate</i>		<i>Blue Crab Cake, Lobster Braise, Brandy Crème Fraîche</i>	
ANTLER'S CAESAR SALAD	\$12	BRAISED OCTOPUS	\$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>	
BOSTON BIBB & KALE SALAD	\$13	SHRIMP COCKTAIL	\$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>	
BROME LAKE DUCK & BEETROOT CARPACCIO	\$19	CHARCUTERIE & CHEESE BOARD FOR TWO	\$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>	
		FRESH P.E.I. MUSSELS	\$19
		<i>Fennel, Tomatillo, Espelette, White Wine and Garlic Butter Sauce, Fresh Baguette</i>	

ENTREES

LAMB TWO WAYS	\$44	BRAISED BONE IN BEEF SHORT RIBS	\$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>	
CEDAR PLANKED ARCTIC CHAR	\$32	VEGETARIAN RAVIOLI AU GRATIN	\$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> <i>Plant-based Vegan and Gluten Free Noodles are available.</i>	
CRISPY HALF CHICKEN CONFIT	\$36	COCOA NIB CRUSTED VENISON LOIN	\$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>	
BLACKENED SHRIMP LINGUINE CARBONARA	\$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.

8 oz. CERTIFIED ANGUS BEEF TOP SIRLOIN	\$30
8 oz. AAA CENTER CUT BEEF TENDERLOIN	\$51
10 oz. AAA CENTER CUT NEW YORK STRIPLOIN	\$49
16oz. AAA BONE-IN RIBEYE	\$59
40 oz. TOMAHAWK LONG BONE RIB STEAK FOR 2	\$99

SIDES

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

ADD-ONS

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

SAUCES

Wood Smoked Herb Reduction Sauce \$3
Bearnaise Sauce \$3

*Menu presented by Chef de Cuisine Gusztav Gulmar
Prices exclusive of tax and gratuity.*

Subject to change; as at 14/06/2019