



## STARTERS

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| <b>FRESHLY BAKED ARTISAN BREAD &amp; CRISP LAVASH FOR TWO</b>  | \$6  | <b>SEAFOOD CHOWDER</b>   | \$12.75 |
| <i>House Made Chicken Paté</i>   |      | <i>Snow Crab, Lobster, Mussels, Shrimp, Roasted Corn, Purple Potato Relish, Bacon Jam Crostini</i>                                   |         |
| <b>ANTLER'S CAESAR SALAD</b>   | \$12 | <b>SHRIMP COCKTAIL</b>   | \$16    |
| <i>Charred Romaine Heart, Antler Original Creamy Vinaigrette, Bacon Jerky, Fried Capers, Parmigiano Reggiano, Herb Crusted Focaccia</i>          |      | <i>Warm Shrimp Gratin, Chilled Sous Vide Prawns, House Smoked Tomato - Horseradish Sauce, Salsa Verde, Herb Crostini for dipping</i> |         |
| <b>ARUGULA &amp; HEIRLOOM BEET SALAD</b>   | \$13 | <b>FRESH P.E.I. MUSSELS</b>  | \$19    |
| <i>Pickled Beets, Grilled Squash Puree, Pickled Red Onion, Torched Le Cendrillon Cheese, Honey Roasted Almonds, Pink Peppercorn Vinaigrette.</i> |      | <i>Fennel, Cherry Tomato, Chorizo, White Wine and Garlic Butter Sauce, Fresh Baguette</i>  |         |

## ENTREES

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| <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, Five Onion Puree, Baby Vegetables, Potato Confit, Pan Jus Reduction</i>    |      | <i>Potato Gratin, 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, Purple Potato Mash, Wild Ramp Butter</i>  |      | <i>Ricotta, Parmesan, Mozzarella Filled Egg Noodles, Fire Roasted Red Peppers, Zucchini, Cremini Mushrooms, Spiked Pumpkin Seeds, Preserved Lemon, Sundried Tomato Oil</i> |      |
| <b>CRISPY HALF CHICKEN CONFIT</b>   | \$36 | <b>Plant-based Vegan and Gluten Free Noodles are available.</b>  |      |
| <i>Creamy Sage Polenta, Red Cabbage Puree, Foie Gras and Pearl Onion Ragu, Root Vegetables</i>  |      | <b>COCOA NIB CRUSTED VENISON LOIN</b>  | \$49 |
| <b>BAKED SEAFOOD PASTA</b>  | \$32 | <i>Potato Fondant, Parsnip Puree, Root Vegetables, Pickled Blueberries, Herb Reduction</i>   |      |
| <i>Penne Noodles, Lobster, Snow Crab, Shrimp, Smoked Gouda in a Garlic Fresh Herb Pesto Cream Sauce, Topped with Warm Arugula Chorizo Salad</i> |      |  |      |

# OFF THE ANTLER GRILL

## STEAKS

*All steaks are served with wild mushroom sauté, grilled asparagus, potato gratin and smoked herb jus.*

<b>8 oz. AAA CENTER CUT BEEF TENDERLOIN</b>	\$51
<b>10 oz. AAA CENTER CUT NEW YORK STRIPLOIN</b>	\$49
<b>16oz. AAA BONE-IN RIBEYE</b>	\$59
<b>40 oz. TOMAHAWK LONG BONE RIB STEAK</b>	\$99

## SIDES

<b>Truffled French Fries</b> <i>Black Truffle Salt, Maple Garlic Aioli</i>	\$7
<b>Mac &amp; Cheese</b> <i>Smoked Cheese, Espelette Oil</i>	\$7
<b>Beer Battered Onion Rings</b> <i>Chipotle Aioli</i>	\$7

## ADD-ONS

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

## SAUCES

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

**Menu presented by Chef de Cuisine Gusztav Gulmar**

*Prices exclusive of tax and gratuity.*

*Subject to change; as at 14/09/2019*