



**Artisan Bread Rolls and Savory Scones | \$5**

*Honey whipped butter, house pate*

**Wild Leek and Potato Chowder | \$14**

*Torched corn puree, purple potato, pickled pearl onion leaves, chicharron dust*

**Antler's Caesar Salad | \$ 21**

*Charred romaine hearts, redleaf lettuce, vinaigrette, maple cured bacon, fried capers, shaved parmigiano, herb crostini*

**Yellowfin Tuna Saku | \$24**

*Rice cracker crusted medallions, fresh spring roll, black sesame and bee pollen drizzle, ponzu jelly*

**Beef Tenderloin Carpaccio | \$26**

*Truffled crema, pickled shiitake, shallots, crispy parmesan rings, arugula leaves, aged balsamic vinaigrette*

**Heirloom Tomato Beet Caprese Salad | \$23**

*Goat cheese and avocado mousse, olive tapenade, black garlic, fresh basil vinaigrette*

**Jumbo Shrimp Cocktail | \$27**

*Black Tiger jumbo shrimps, chilled squid ink noodle salad with scallops ceviche, cocktail sauce mignonette*

**Charcuterie and Cheese for Two | \$35**

*Carpaccio of cured meats, Quebec cheese selection, house pickles, olives, mustards, Port wine pipettes, herb crostini*

**Deertail Ale Steamed Mussels | \$28**

*Smoked tomato and creamy-garlic broth, fresh herbs baguette*

**ENTRÉES**

**Grilled Octopus and Shrimp Tagliatelle | \$39**

*Confit of grape tomato, anchovy, Spanish olives, arugula leaves, shaved asiago garlic and caper butter infusion*

**Foie Gras Roasted Supreme of Chicken | \$41**

*Wild rice risotto, asparagus, braised baby carrots, charred peach and red onion chutney*

**Pan Seared Arctic Char | \$39**

*Crispy potato pancake, bacon aioli, warm niçoise salad, pink peppercorn and sherry gastrique*

**Bone In Braised Short Ribs | \$46**

*Two tone potato, Brussel sprouts sauté, cauliflower gratin, onion rings, cherry reduction*

**Truffled Wild Mushroom Ravioli | \$36**

*Mozzarella, ricotta and parmesan wrapped egg noodle stacked with fire roasted tomato, summer peas emulsion, black olive and caper tapenade*

Vegetarian <sup>V</sup>    Gluten Free <sup>GF</sup>    Dairy Free <sup>DF</sup>  
Menu items can be modified for your dietary needs. Please ask your servers.  
Please note Deerhurst Resort does not currently accept cash.





## FROM THE GRILL

*All of our steaks arrive with smoked herb garlic peppercorn reduction, asparagus, double baked potato with smoked gouda and scallion mash*

**12oz Frenched Veal Chop | \$56**

**12 oz Certified Angus Center Cut New York Striploin | \$69**

**8 oz AAA Beef Tenderloin | \$72**

**16 oz USDA Prime Bone In Ribeye | \$95**

**Australian Wagyu Striploin Steak 8 oz (California Cut) | \$125**

**45 oz AAA Tomahawk Steak | \$189**

## SIDES

**Cauliflower Gratin | \$12**

**Maple Glazed Baby Carrots | \$9**

**Beer Battered Onion Rings | \$12**  
*Chipotle aioli*

**Brussel Sprouts with Double Smoked Bacon Sauté | \$12**

**Antler's French Fries | \$11**  
*Rosemary, smoked sea salt, parmesan cheese*

**Asparagus | \$10**  
*Lemon butter, pink peppercorn dust*

**Mac and Cheese | \$15**  
*Parmigiano, esplette drizzle*

**Double Baked Potato | \$12**  
*Smoked gouda, scallion whipped mash*

**Truffled Wild Mushroom Sauté | \$11**

## ADD ONs

**Addition of Bearnaise Sauce | \$6**

**Atlantic Lobster Tail 7 oz | \$28**

**Garlic Basted Grilled Shrimp Skewers 7pc | \$21**

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