



FIRST starters

Artisan Bread Board & Savoury Scones for Two

\$8

*Honey whipped butter, game terrine,
house pickles*

Lobster Bisque

\$15

*Presented with Atlantic blue crab
cake and lobster braise in brandy
reduction crème fraîche*

Antler's Caesar Salad

\$20

*Hearts of romaine lettuce, homemade
garlic cream dressing, anchovies,
Asiago shavings, maple glazed bacon,
Deerhurst made toasted focaccia*

Autumn Salad

\$22

*Locally harvested organic blend of
greens, maple roasted beets and
butternut squash, spiced pumpkin
seeds, apple chips, roasted shallots
vinaigrette*

Beef Carpaccio

\$26

*Truffle flavoured crema, pickled
shiitake mushrooms, shallots, arugula
greens, flavours of aged balsamic
and parmesan baked tuile*

Classic Cheese Fondue Pot for Two

\$28

*Gruyere-garlic-white wine fondue,
venison sausage, maple glazed pork
belly, grilled autumn apples, sauté of
red peppers, fresh garlic baguette for
dipping*

Fresh P.E.I Mussels

\$28

*Steamed with spicy chorizo, heirloom
potatoes, red pepper succotash in a
scented broth of Chardonnay and
garlic, fresh herb baguette*

SECOND entrées

Australian Whitestripe Roast Rack of Lamb

\$59

*Wild leek dauphinoise potatoes,
parsnip puree, root vegetable sauté,
pickled blueberries, herb reduction*

Pan Seared Pacific Coast Halibut

\$41

*Spanish saffron risotto, snap peas,
garlic-caper-olive antioise sauce,
handmade garnish of squid ink lace
coral*

Openface Vegetarian Lasagna

\$36

*Layered with truffle scented oyster
mushrooms, ratatouille style
vegetables, ricotta and halloumi
cheese*

Braised Beef Canadian Short Ribs

\$42

*Charred cream corn, Yukon gold
whipped potatoes, Ontario
mushrooms, asparagus, Bala
cranberry and apple compote*

Ontario Supreme of Chicken

\$39

*Lemon and herb roasted breast,
sweet potato gnocchi, Brussel sprouts,
maple and Port wine soaked Niagara
pear chutney, foie gras reduction*

Cedar Planked Hokkaido Scallops Carbonara

\$41

*Accompanied by seasoned Tagliatelle
noodles, prosciutto, sous vide egg yolk
and parmesan crisp*



freed
HOTELS & RESORTS



ANTLER steaks

FROM THE CHARBROILER

All of our steaks arrive with garden herbs-garlic-peppercorn reduction sauce, piped rosette of Duchess potatoes, asparagus, wild mushroom sauté, horseradish tuile

Bison Ribeye	14oz \$64
AAA Beef Tenderloin	8oz \$69
AAA Tomahawk Steak	45oz \$189
AAA California Cut Beef Striploin	8oz \$49
Canadian Certified Angus Center Cut New York Striploin	12oz \$69
Japanese A5 Wagyu Beef Tenderloin Steak	7oz \$145
Ontario Pork Chop <i>Maple cured pork belly and port wine soaked Niagara pear chutney</i>	12oz \$42

SAVOURY sides

Beer Battered Onion Rings <i>Chipotle aioli</i>	\$12
Brussel Sprout Sauté <i>With double smoked bacon</i>	\$12
Truffle Fries <i>Rosemary, parmesan cheese</i>	\$11
Asparagus <i>Pink peppercorn vinaigrette</i>	\$11
Baked Mac and Cheese	\$15

MUST-HAVE add ons

Bernaise Sauce	\$6
Canadian Lobster Tail 8 oz	\$28
Garlic Basted Grilled Shrimp Skewers (7) <i>Rosemary, parmesan cheese</i>	\$21
Cedar Planked Japanese Scallops (5)	\$28

