



## TO start

### Freshly Baked Artisan Bread Board \$8

Chicken liver pate spun with Grand Marnier, whipped butter, olive tapenade - Serves two  
Gluten-free available, please ask your server

### Lobster Bisque gf \$15

Accompanied by Atlantic blue crab cake and lobster braised in brandy reduction crème fraîche

### The Antler Caesar v \$21

Baby gem, red oak, creamy garlic dressing, shaved Asiago, maple glazed bacon, house made toasted focaccia

### Organic Leafs Salad gf/df/vegan \$22

Locally harvested organic blend of greens, ribbons of winter vegetables, beet meringue, maple poached apples, spiced pumpkin seeds, pomegranate vinaigrette

### Prawn Cocktail Trio df \$25

Jumbo Black Tiger shrimp served three ways, sous vide, baked and chilled - avocado salad, tomato, house mignonette, horseradish spiked cocktail sauce, wonton chips

### Charcuterie & Cheese Display \$32

Black Angus Brassora, Bayonne Ham, Salami Nero, Wild Game Terrine, Quebec Cheeses, Kozlik mustard, house pickles, crackers and crostini - Serves two

### Mussels Marinières \$28

P.E.I mussels steamed with garlic, shallots, wild leeks, fresh parsley in a creamy Chardonnay broth, fresh herb baguette

## MAIN entrées

### Salmon Supreme of the North \$36

Atlantic Faroe Islands gf  
Crispy polenta, fennel and snap peas sauté, lemongrass scented curried coconut broth

### Braised Bone In Beef Short Ribs \$42

Creamed corn, wild leek whipped Yukon potato, brussel sprouts sauté, sour cherry compote

### Ontario Supreme of Chicken \$39

Handmade butternut squash gnocchi, crispy spiced Brussel sprout leafs, foie gras - onion compote, sage butter sauce

### Baby Eggplant Casserole gf/df \$34

Baked with chickpea and vegetable ragu, warm quinoa salad, romesco sauce, vegan ricotta

### Antler Steakhouse Mix Grill \$52

Australian White Stripe lamb chops from the rack, venison sausage ragu, Brome Lake duck breast, croquette potato, confit of cipollini onions and seasonal vegetables, caramelized blueberry reduction

### Linguine Frutti de Mare \$36

Medley of Tiger shrimp, Atlantic mussels, braised octopus with spiced chorizo sausage filled squid in an arrabiata sauce, olive tapenade, shaved parmesan

### Linguine Ratatouille Arrabiata v \$29

Linguine pasta with saute of ratatouille vegetables in an arrabiata sauce, goat cheese crumble  
Gluten-free available, please ask your server





## ANTLER steaks

### Off The Charbroiler

*Our steaks are aged a minimum of 50 days arriving with garden herbs - garlic - peppercorn reduction sauce, yams and Yukon scalloped potato, asparagus, wild mushroom sauté*

AAA Canadian 'California Cut' Beef Striploin	8oz	<b>\$49</b>
AAA Canadian Ribeye	12oz	<b>\$64</b>
AAA Canadian Beef Tenderloin 'Filet Mignon'	8oz	<b>\$69</b>
AAA Dry Aged Tomahawk Steak	32oz	<b>\$165</b>
Japanese A5 Wagyu 'California cut' Tenderloin Steak	7oz	<b>\$145</b>

## MUST-HAVE add ons

Béarnaise sauce	<b>\$6</b>
7oz Canadian Lobster Tail gf	<b>\$32</b>
Garlic Basted Grilled Shrimp Skewers (7) gf	<b>\$24</b>
Cedar Planked Japanese Scallops (4) gf	<b>\$28</b>

## SAVOURY sides

<b>Beer Battered Onion Rings</b> <i>Chipotle aioli</i>	<b>\$12</b>
<b>Brussel Sprout Sauté v</b> <i>with Esplette pepper</i> Add double smoked bacon \$2	<b>\$12</b>
<b>Truffle-Scented Fries gf</b> <i>Rosemary, parmesan cheese</i>	<b>\$13</b>
<b>Asparagus v/df</b> <i>Pink peppercorn vinaigrette</i>	<b>\$10</b>
<b>Baked Mac and Cheese</b>	<b>\$15</b>

