



ALL DAY BAR MENU

SHAREABLE

Hand Cut French Fries with Fry Sauce \$7

Hand Battered Onion Rings with Spicy Ketchup \$9

Jumbo Chicken Wings with a side of Ranch or Bleu Cheese

Sauce Choices: House Dry Rub, Apple BBQ, Hot Yaki, Hot, or Original Sauce

6 for \$12 12 for \$20

Hummus Duet is Handmade Hummus served with \$16
Fresh Vegetables and grilled pita bread

Charcuterie Board is Local and National meats paired with \$32
cheeses served with jam and toasted baguettes

Piccadilly Nachos – Tri Colored Chips with Spicy Queso, \$16
Corn Salsa, Pico de Gallo, Guacamole, Sour Cream
topped with Green Onions

Add Protein: Grilled Chicken \$6, Flat Iron Steak \$12, Blackened Shrimp \$6

SOUPS AND SALADS

Soup of the Day Made Fresh Daily \$5

Pork Green Chili served with Flour Tortillas, Pico \$7
de Gallo, Cheddar Jack Cheese

Add Protein to any Salad: Grilled Chicken Breast \$6 ,
Blackened Shrimp \$6, Fried Tofu \$8, Flat Iron Steak \$12

Steak and Arugula Salad with Grilled Flat Iron Steak, Arugula, \$18
Chopped Romaine Hearts, Crumbled Smoked Blue Cheese, Candied
Walnuts, Crispy Shaved Onions, Grape Tomatoes topped with
Balsamic Vinaigrette

Antlers Grille House Salad with Local Spring Mix, Grape Tomato, \$10
Red Onion, Cucumber, Carrott with Honey Lavender Dressing

Southwest Salad with Local Baby Romaine, Pico De Gallo, \$13
Corn Salsa, Black Beans, Avocado, Cheddar Jack Cheese
topped with Tortilla Strip with Chipotle Ranch Dressing

Caesar Salad with Chopped Romaine Hearts, \$12
Caesar Dressing with Shaved Parmesan Cheese
and Herb Garlic Croutons





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BURGERS AND SANDWICHES

All Burgers Served on Brioche Bun with Lettuce, Tomato, and Homemade Garlic Dill Pickle. All Burgers and Sandwiches come with House Cut French Fries or Upgrade to Onion Rings at \$2

Antlers Burger with Candied Bacon, Smoked Gouda Cheese, Pub Sauce, House Pickle Slices \$18

Mushroom Burger with Portobello Mushroom, Goat Cheese, Crispy Onions with Aioli \$18

Grilled Chicken Breast with Applewood Smoked Bacon, Guacamole, Sharp Cheddar Cheese with Aioli \$17

Veggie Burger with Black Bean Patty, Swiss Cheese, Red Onion, Avocado with Aioli \$16

Rueben with Stout Braised Corn Beef, Sliced Swiss, Caraway Seed Kraut, Pub Sauce on Marble Rye \$18

Chipotle Turkey Sandwich with Turkey Breast, Sharp Cheddar, Applewood, Smoked Bacon, Chipotle Mayo on Ciabatta Bread \$16

Vegan Tofu Wrap – Fried Tofu, Vegan Cheese, Avocado, Corn Salsa, Pico De Gallo, Chopped Romaine with Chipotle Vegan Mayo \$18

Whiskey Glazed Pork Belly Sliders – Pretzel Slider Buns, Crispy Onions, Sharp Cheddar, Apple BBQ \$19

Blackened Shrimp Tacos served on Flour Tortillas Topped with Corn Salsa, Red Cabbage Slaw, and Fresh Jalapeno (Three Per Order) \$18

20% Gratuity is added to all parties of 6 or more.
Hotel has a 2.5% Property Improvement Fee.

The following major food allergens are used as ingredients: milk, egg, fish, crustacean, shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Ask our expert servers for all pairing interests and requests.

