



DINNER MENU

APPETIZERS

Crispy Whiskey Glazed Pork Belly with Red Cabbage Slaw, and Brulé Apples	\$14
Mushrooms and Fig Bruschetta with Crispy Prosciutto, Goat Cheese, Arugula on a Baguettes	\$13
Brussel Sprouts with Bacon, Toasted Pecans, Roasted Garlic Shallots and Hot Honey	\$12
Curried Lamb Meatballs with Cucumber Mint Sauce and Grilled Bread	\$12
Meat and Cheese Platter with Different Local and National Meats with Cheeses served with Jam and Toasted Baguettes	\$32

SALADS

Antlers Grille House Salad with Local Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot Ribbons and Honey Lavender Dressing	\$8
Baby Kale and Spinach Salad with Figs, Orange Segments, Toasted Almonds, Goat Cheese with Blood Orange Dressing	\$12
Baby Beets and Arugula Salad with Smoked Bleu Cheese, Candied Walnuts, Shaved Shallot with Lemon Vinaigrette Dressing	\$13
Caesar Salad with Chopped Romaine Hearts, Shaved Parmesan, Herb and Garlic Croutons with Caesar Dressing	\$10



Ask our Exceptional Servers about Wine Pairings.
20% Gratuity plus tax added to all parties of 6 or more.
Hotel has a 2.5% Property Improvement Fee.



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ENTREES

Grilled New York Strip Steak 12oz with Whipped Garlic and Herb Potatoes, Roasted Vegetables, and Chimichurri	\$36
Roasted Scottish Salmon 6oz With Herbed Grain Mustard Spaetzle, Sauteed Spinach in Saffron Broth	\$24
Baked Shepherd’s Pie With Ground Lamb, Braised Strip Steak, Fresh Rosemary, Herb Whipped Potatoes with Natural Jus	\$24
Baked Vegetarian Sheperd’s Pie With Winter Vegetables, Fresh Rosemary, Herb Whipped Potatoes with Vegetarian Gravy	\$20
Dry Aged Pork Ribeye 8oz In Apple BBQ Sauce, Cheddar Polenta Cake with Baby Carrots	\$24
Butternut Squash Ravioli With Garlic Cream, Black Truffles, and Sauteed Spinach	\$18

DESSERT

Seasonal Crème Brulee with Gaufrette Berries Cookie and Fresh	\$9
Warm White Chocolate and Banana Bread Pudding served with Ice Cream, Caramel Sauce and Candied Walnuts	\$8
Chocolate Mousse Cake with Chocolate Sauce and Fresh Berries	\$9
Vanilla Bean Cheesecake with Whipped Cream and Fresh Berries	\$8

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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.

