

SETTLED ON THE SITE OF THE HISTORIC ROGERS WISEMAN RANCH, ANTLERS LODGE SERVES LOCALLY SOURCED INGREDIENTS WHILE RESPECTING TEXAS HILL COUNTRY'S CULTURAL INFLUENCES. WE SUPPORT OUR FARMERS AND ARTISANS BY FEATURING SAN ANTONIO MICRO GREENS, VELDHUIZEN TEXAS FARMSTEAD CHEESE, BROKEN ARROW RANCH, AND SOUTH TEXAS SEASONALS.

ANTLERS LODGE HOPES YOU ENJOY OUR REGIONALLY INSPIRED CUISINE

THOUGHTFULLY SOURCED, CAREFULLY SERVED

BEGINNINGS

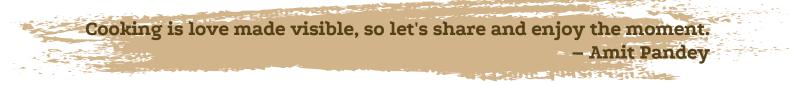
| TEXAS CHARCUTERIE chef's selection of cured wild game and local cheeses, pickled vegetables raw honeycomb, garlic naan, hummus | 28 ₅, |
|---|-----------------|
| CRISPY FRIED CALAMARI basil, calabrian infused oil, parmesan, marinara | 18 |
| WILD BOAR MEATBALLS pomodoro, hand shaved parmesan, rustic bread | 18 |
| SEARED AHI TUNA wakame salad, kimchi aioli, red radish, ginger soy glaze | 20 |
| WILD GAME SAUSAGE TRIO shiner bock whole grain mustard, texas slaw, bbq aioli, cornichons | 24 |

SOUP AND SALAD

| ANTLERS MARKET SALAD butter lettuce, fresh berries, farmed goat cheese, candied pecans, strawberry yogurt dressing | 14 |
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| COUNTRY CAESAR SALAD hearts of romaine, shaved pecorino, white anchovy, country bread croutons, caesar dressing | 13 |
| SPICY BURRATA SALAD heirloom tomatoes, prosciutto, sriracha vinaigrette | 15 |
| SMOKED SALMON SALAD watercress, avocado, shaved onion, sourdough crisp, crème fraiche, dill vinaigrette | 15 |

SWEET CORN BISQUE 12

lemon crema, petite cilantro



Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Gratuity of 18% will be added to parties of 6 or more.

FROM THE FARM, LAND & SEA

| CENTER CUT FILET MIGNON 8oz | 56 |
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| LONE STAR BONE-IN RIBEYE 16oz | 56 |
| NEW YORK STRIP 12oz | 50 |
| CHILI COFFEE RUBBED ELK TENDERLOIN ^{7oz} | 46 |
| GRILLED NILGAI SADDLE 7oz | 46 |
| DOUBLE RIB BERKSHIRE PORK CHOP 16oz | 42 |
| FAROE ISLAND SALMON 7oz | 34 |
| THREE CHILI PEACH GLAZED BONELESS HALF CHICKEN | 34 |
| AKAUSHI BEEF | 150 |
| | |
| 34oz presented for two | |
| SAUCES | _ |
| HOUSE SPECIALTY SAUCES | 3 |
| Green Peppercorn Sauce | |
| Creamed Horseradish | |
| Red Wine Demi Glaze | |

Chimichurri

Antlers Steak Sauce

SIGNATURE DISHES

| BLACKENED NORTHERN RED SNAPPER roasted vegetable medley, crispy sago, spiced tomato coconut bisque | 40 |
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| TANDOOR INSPIRED LAMB KEBABS blistered tomato, saffron couscous, lemon yogurt sauce | 49 |
| LOBSTER TAGLIATELLE leeks and shallots, baby heirloom tomatoes, sherry wine, tomato ragout, parmesan | 49 |
| CAULIFLOWER STEAK chana masala, pickled carrots, greer chutney aioli | 28 |
| BISON FILET MIGNON OSCAR jumbo lump crab, potato puree, roasted carrots, bearnaise | 50 |
| CAST IRON SEARED SCALLOPS roasted pepper cauliflower puree, pickled persian cucumbers, grilled asparagus, toasted pine nuts, pomegranate | 46 |
| GENEROUSLY PORTIONED FOR SHARING | 10 |
| Charred Broccolini, Almonds, Chili (| Dil |
| Roasted Carrots, Balsamic Glaze | |
| Yukon Gold Potato Puree | |
| Five Cheese Macaroni, Boar Lardon, Herb Panko | |
| Wild Mushroom Fricassée | |
| Sweet Chili Crispy Brussels Sprouts | |
| Grilled Asparagus with Citrus Butter | - |