



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, VELDHIJZEN 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 28

chef's selection of cured wild game and local cheeses, pickled vegetables, raw honeycomb, garlic naan, hummus

CRISPY FRIED CALAMARI 18

basil, calabrian infused oil, parmesan, marinara

WILD BOAR MEATBALLS 18

pomodoro, hand shaved parmesan, rustic bread

SEARED AHI TUNA 20

wakame salad, kimchi aioli, red radish, ginger soy glaze

WILD GAME SAUSAGE TRIO 24

shiner bock whole grain mustard, texas slaw, bbq aioli, cornichons

SOUP AND SALAD

ANTLERS MARKET SALAD 14

butter lettuce, fresh berries, farmed goat cheese, candied pecans, strawberry yogurt dressing

COUNTRY CAESAR SALAD 13

hearts of romaine, shaved pecorino, white anchovy, country bread croutons, caesar dressing

SPICY BURRATA SALAD 15

heirloom tomatoes, prosciutto, sriracha vinaigrette

SMOKED SALMON SALAD 15

watercress, avocado, shaved onion, sourdough crisp, crème fraiche, dill vinaigrette

SWEET CORN BISQUE 12

lemon crema, petite cilantro

Cooking is love made visible, so let's share and enjoy the moment.
– Amit Pandey

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	56
8oz	
LONE STAR BONE-IN RIBEYE	56
16oz	
NEW YORK STRIP	50
12oz	
CHILI COFFEE RUBBED ELK TENDERLOIN	46
7oz	
GRILLED NILGAI SADDLE	46
7oz	
DOUBLE RIB BERKSHIRE PORK CHOP	42
16oz	
FAROE ISLAND SALMON	34
7oz	
THREE CHILI PEACH GLAZED BONELESS HALF CHICKEN	34
AKAUSHI BEEF TOMAHAWK	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	40
roasted vegetable medley, crispy sago, spiced tomato coconut bisque	
TANDOOR INSPIRED LAMB KEBABS	49
blistered tomato, saffron couscous, lemon yogurt sauce	
LOBSTER TAGLIATELLE	49
leeks and shallots, baby heirloom tomatoes, sherry wine, tomato ragout, parmesan	
CAULIFLOWER STEAK	28
chana masala, pickled carrots, green chutney aioli	
BISON FILET MIGNON OSCAR	50
jumbo lump crab, potato puree, roasted carrots, bearnaise	
CAST IRON SEARED SCALLOPS	46
roasted pepper cauliflower puree, pickled persian cucumbers, grilled asparagus, toasted pine nuts, pomegranate	

SIDES

GENEROUSLY PORTIONED FOR SHARING	10
Charred Broccolini, Almonds, Chili Oil	
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	

A plating charge of \$7 will be added to shared entrées.