ANTLERS LODGE

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 DRAKE HEARTH 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 23
chef's selection of cured wild game and local cheese, pickled vegetables, raw honey comb, lavash

CAST IRON SEARED DIVER SCALLOPS 17
sweet corn puree, wild boar bacon, local pea tendril, pecan pesto

BISON MEATBALL 16
pomodoro, hand shaved parmesan, rustic bread

ELK CARPACCIO 17
egg yolk gelee, pickled blueberry, micro sorrel, toasted brioche, shallot-balsamic vinaigrette

POST OAK SMOKED BRISKET SPRING ROLLS 16
sautéed cabbage, pickled vegetables, Asian BBQ sauce

SOUP AND SALAD

B.L.T WEDGE SALAD 10
blue cheese, riced egg, red onion, buttermilk dressing

GEM CAESAR SALAD 10
shaved parmesan, white anchovy, torn country bread croutons, caesar dressing

HEIRLOOM BEET SALAD 12
roasted, pickled and raw, goat cheese mousse, pepita brittle, sunflower sprout, pecan-balsamic drizzle

VENISON POZOLE 12
smoked chili, hominy, shaved radish, cabbage, pickled cilantro

ROASTED HONEY NUT SQUASH BISQUE 12
candied pepita crumble, amaretto crema

"Food is about sharing what's in your heart."
– Giovanni Silva

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 52
8oz

DEAN & PEELER BONE-IN RIBEYE 52
16oz

NEW YORK STRIP 49
12oz

TEXAS AKAUSHI BEEF, BISTRO FILET 39
8oz

CENTER CUT ELK LOIN 46
7oz

TOMAHAWK PORK CHOP 42
16oz

FAROE ISLAND SALMON 34
7oz

FREE RANGE BONELESS HALF CHICKEN 28

TWIN COLD WATER LOBSTER TAILS MP

SAUCES

HOUSE SPECIALTY SAUCES 3

Antlers Steak Sauce

Red Wine Demi Glace

Creamed Horseradish

Chimichurri

SIGNATURE DISHES

BERKWOOD FARMS BERKSHIRE OSSO BUCO 38
parmesan grits, wilted mustard greens, citrus gremolata

ROASTED POBLANO RELLENO 28
charred corn, black beans, red quinoa, local avocado

MOLE BRAISED BISON SHORT RIB 36
yukon potato puree, fermented peppers, Texas honey roasted carrots

SIDES

GENEROUSLY PORTIONED FOR SHARING 10

Wild Mushroom Fricassée

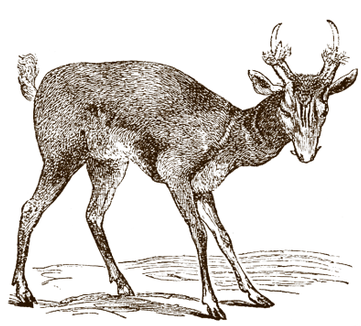
Yukon Gold Potato Puree

Sweet Chili Crispy Brussels Sprouts

Cavatappi & Cheese with Pork Panko

Grilled Asparagus with Citrus Butter

Grist Mill Parmesan Grits



Chef de Cuisine
Giovanni Silva

Antlers Manager
Jamie Hall