

Antler's Room

Winter 2016 - 2017

APPETIZERS

ESCARGOT "BOURGUIGNON" \$ 16.50
Imported snails in their shells, herb butter and garlic crostini.

DIVER SCALLOPS* \$ 17.50
Confit salsify, orange supremes, spiced cucumber water and black lumpfish caviar.

BLACKENED TUNA SASHIMI \$ 17.50
Tuna, Asian slaw, spicy Thai dressing and wasabi dip.

STEAK TARTARE \$ 19.95
(TWO OR MORE PERSONS) *per person*
Traditional raw steak tartare prepared tableside with original condiments and a shot of chilled Finlandia.

SOUPS (Cup)

SPLIT PEA SOUP* \$ 7.50
With frankfurters

HUNGARIAN GOULASH SOUP* \$ 8.00

FRENCH ONION \$ 7.00

SALADS

PEPPI'S HOUSE SALAD \$ 12.75
Assorted field greens, candied walnuts, feta cheese, avocado, Mandarin orange segments and Balsamic vinaigrette.

HEIRLOOM AND BURRATA SALAD* \$ 15.00
Baby heirloom tomatoes, burrata cheese, toasted almonds, baby arugula and champagne vinaigrette.

CAESAR SALAD \$ 15.50
(TWO OR MORE PERSONS) *per person*
Crunchy hearts of romaine, classic homemade Caesar dressing, garlic croutons and fresh parmesan. Prepared tableside.

ROASTED BEET SALAD* \$ 15.00
Baby arugula, toasted almonds, blue cheese, oven-roasted red and golden beets and Balsamic vinaigrette.

FISH

BONELESS IDAHO TROUT \$ 29.00
Pan-seared trout, roasted new potatoes, creamed spinach and lemon-caper butter sauce.

PAN-SEARED BARRAMUNDI* \$ 33.00
Root vegetable puree, roasted seasonal vegetables and lemon zest.

There will be a \$10.00 split meal charge.

All Gluten-Free items are marked with an Asterisk.

Please be advised that our Caesar Salad and Steak Tartar contain raw egg products.

Please no cell phones. No separate checks please.

Thank you for dining with us.

- Your hosts, Pepi and Sheika Gramshammer.

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WILD GAME SPECIALTIES

CARIBOU RACK* (TWO OR MORE PERSONS) <i>Caribou carved tableside.</i>	\$ 40.00 <i>per person</i>	ROASTED ALASKA ELK LOIN* (TWO OR MORE PERSONS) <i>Roasted Alaskan elk loin, prepared tableside.</i>	\$ 40.00 <i>per person</i>
VENISON LOIN* <i>Roasted venison loin.</i>	\$ 36.00	WAPITI ELK STEAK "FORESTIERE"* <i>Elk medallions flambéed tableside with Cognac.</i>	\$ 36.00
WILDDIEB PLATTER* <i>Braised quail, wild boar and elk.</i>	\$ 36.00	RUSSIAN WILD BOAR* <i>Oven-roasted wild boar</i>	\$ 32.00
1/2 ROASTED DUCKLING* <i>Orange reduction, prepared tableside.</i>	\$ 33.00	BISON TENDERLOIN* <i>Huckleberry jus.</i>	\$ 45.00

CHOICE OF 2 SIDES

GARLIC YUKON GOLD PUREE*	RED CABBAGE*
YUKON GOLD HASH*	SAUERKRAUT*
PARSNIP PUREE*	WILTED GREENS*
MINNESOTA WILD RICE*	ASPARAGUS*
ROOT VEGETABLE PUREE*	ROASTED BABY CARROTS*
ROASTED VEGETABLES*	LEMON BRUSSEL SPROUTS*

ENTREES

COLORADO RACK OF LAMB* <i>Truffle parsnip puree, applewood bacon, lemon brussel sprouts and natural jus.</i>	\$ 38.00	NEW YORK PAVÉ STEAK* <i>Roots vegetable puree, wilted greens and maple gastrique.</i>	\$ 36.00
WIENERSCHNITZEL <i>Pan-fried breaded veal cutlet, roasted new potatoes and pan-roasted vegetables.</i>	\$ 30.00	STEAK AU POIVRE* <i>Center-cut beef tenderloin garlic Yukon gold puree, roasted baby carrots and asparagus and peppercorn sauce, prepared tableside.</i>	\$ 38.50
JÄGERSCHNITZEL <i>Pounded veal medallions, wild mushroom sauce, spätzle and braised red cabbage.</i>	\$ 32.00	BEEF STROGANOFF <i>Tender filet tips in a demi-glace sauce with onions, bell peppers, mushrooms and German pickles, served with spätzle and red cabbage.</i>	\$ 34.00
CHICKEN COQ AU VIN* <i>Root vegetable puree, roasted vegetables, wilted greens and natural jus.</i>	\$ 30.00	RACK OF CARIBOU* <i>Truffle parsnip puree, lemon brussel sprouts, applewood bacon and huckleberry jus.</i>	\$ 38.00

BRAISED PORK SHANK **\$ 30.00**
In its own juice with spätzle and sauerkraut.

PASTA AND VEGETARIAN DELIGHTS

TRUFFLED GNOCCHI <i>Pan-seared gnocchi, asparagus, mushrooms, drizzled truffle oil and shaved parmesan.</i>	\$ 22.00	KÄSESPÄTZLE "ALLGÄUERART" <i>Homemade spätzle, shredded Gruyere cheese and crispy fried onions.</i>	\$ 20.00
PORCINI MUSHROOM RAVIOLI <i>Sage cream, wilted greens, oven-roasted tomatoes and shaved parmesan.</i>	\$ 20.00		