

Antler's Room

Welcome to Pepi's Restaurant

Established 1964



Owned and managed by Pepi and Sheika Gramshammer.

Pepi, an international ski racer and member of the Austrian "Super" Ski Team from 1955 to 1960, and Sheika, a dancer in Las Vegas and model in New York, came to the United States in 1959. Pepi and Sheika arrived in Vail in 1962 and shortly thereafter opened Pepi's Restaurant, well known for its international cuisine.

*Our Austrian born hosts welcome you
to their establishment.*

Sheika + Pepi

Antler's Room

Winter 2017 - 2018

APPETIZERS

ESCARGOT "BOURGUIGNON" \$17.00
1/2 dozen snails in their own shells, herbed butter and garlic crostini.

AHI TUNA SASHIMI \$18.00
Blackened ahi tuna, seaweed salad, spicy Thai dressing and wasabi.

CRISPY CRAB CAKES \$17.50
Homemade crab cakes, Chipotle aioli and baby greens medley.

CLASSIC STEAK TARTARE \$20.00
(TWO OR MORE PERSONS) *per person*
Hand-chopped sirloin served with an array of traditional condiments and German rye bread. Prepared tableside.

SOUPS (Cup)

***SPLIT PEA SOUP** \$8.00
with frankfurters

***HUNGARIAN GOULASH SOUP** \$8.50

FRENCH ONION SOUP \$7.50

SALADS

***PEPI'S HOUSE SALAD** \$13.75
Mixed field greens, candied walnuts, avocado, Mandarin orange segments, feta cheese and Balsamic vinaigrette.

CAESAR SALAD \$16.00
Crunchy hearts of romaine, classic homemade Caesar dressing, garlic croutons and fresh Parmesan. Prepared tableside.

***HEIRLOOM TOMATO SALAD** \$16.00
WITH BURRATA CHEESE
Marinated tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.

FISH

IDAHO TROUT \$31.00
Boneless, pan-seared trout, roasted potatoes, creamed spinach and lemon-caper sauce.

***SEARED SALMON FILET** \$35.00
Pan-seared Atlantic salmon, beluga lentils and crispy pancetta.

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 Tartare contain raw egg products.

Please no cell phones. No separate checks please.

Thank you for dining with us.

- Your hosts, Pepi and Sheika Gramshammer.

Antler's Room

Winter 2017 - 2018

PASTA AND VEGETARIAN DELIGHTS

TRUFFLED GNOCCHI \$24.00

Pan-seared gnocchi, wild mushrooms, drizzled with truffle oil and shaved Parmesan.

KÄSESPÄTZLE "ALLGÄUERART" \$22.00

Homemade spätzle, shredded Gruyere cheese and crispy onions.

ENTREES

All entrees are served with a Vegetable of the Day!

***COLORADO RACK OF LAMB** \$39.00

Confit smashed marble potatoes and natural jus.

***BRAISED SHORT RIBS** \$35.00

Slow-braised short ribs and Yukon Gold mashed potatoes.

WIENER SCHNITZEL \$31.00

Pan-fried breaded veal cutlet, roasted potatoes and braised red cabbage.

***DOUBLE VEAL OR PORK BRATWURST** \$27.00

Yukon Gold mashed potatoes, sauerkraut, braised cabbage and brown gravy.

JÄGER SCHNITZEL \$32.50

Pounded veal medallions, wild mushroom sauce, spätzle and braised red cabbage.

***STEAK AU POIVRE** \$40.00

Center-cut beef tenderloin, confit smashed marbled potatoes with truffle oil and peppercorn sauce. Prepared tableside.

***CHICKEN FLORENTINE** \$32.00

Roasted sweet potato purée and natural jus.

BEEF STROGANOFF \$35.00

Tender filet tips in a demi-glace sauce with onions, German pickles, bell peppers and mushrooms. Served with spätzle and braised red cabbage.

VEAL A LA SHEIKA \$32.00

Veal medallions, sautéed cherry tomatoes, baby spinach, mushrooms and lemon juice. Served with wild rice.

WILD GAME SPECIALTIES

All entrees are served with a Vegetable of the Day!

***CARIBOU RACK** \$42.00

(TWO OR MORE PERSONS) per person

Roasted sweet potato purée, wild mushrooms and Cabernet jus. Carved tableside.

***16 OZ. BONE-IN WAYGU RIBEYE STEAK** \$48.00

Smashed marbled potatoes with truffle oil and peppercorn sauce.

***VENISON LOIN** \$39.00

Yukon Gold potato purée and red wine jus.

***RUSSIAN WILD BOAR** \$35.00

Oven-roasted wild boar and steamed rice.

***WILDDIEB PLATTER** \$39.00

Roasted quail, wild boar, elk loin and confit smashed marbled potatoes.

***WAPITI ELK STEAK "FORESTIERE"** \$38.00

Elk medallions flambéed tableside with cognac and roasted sweet potato purée.

***OVEN-ROASTED HALF DUCKLING** \$37.00

Orange reduction, steamed wild rice and red cabbage. Prepared tableside.

Antler's Room

Hotel - Gasthof Gramshammer

A Place with Austrian Gemütlichkeit and American comfort!



From standard and deluxe hotel rooms to apartments and penthouse suite.

