



DINNER

Appetizers

Bacon Gouda Bites

Bacon bits and gouda cheese packed in savory Battered bites. Served with a ranch dipping sauce. 8.95

Crab Stuffed Mushroom Caps

Large button mushrooms stuffed with seasoned bread crumbs, parmesan cheese, chives, and flaked crab. 8.95

Bacon Duck Wontons

Smoked duck bacon, roasted sweet corn and cream cheese wrapped in a crispy wonton paper. Served with sweet and spicy plum or sweet and sour sauce. 10.95

Bruschetta Al Fresca

Grilled focaccia topped with fresh tomatoes, garlic, red onion, peppers, basil and olive oil. 9.95

Egg Rolls

Pork and vegetable egg rolls with sweet and sour

Steak & Mushroom Quesadilla

Spicy grilled steak and portabella mushroom strips, sautéed peppers, onions and shredded cheddar cheese stuffed in a grilled tortilla. 12.95

Spinach & Artichoke

Toasted rounds of focaccia bread or fresh fried tortilla chips served with baked artichoke and spinach dip. 9.95

Garlic Mushrooms

Deep fried, battered mushrooms with a hint of garlic served with ranch dressing or cheese sauce. 8.25

Antler's Wings

Choice of flavor: Salted Caramel, Buffalo, General Tso's, Jack Daniel's, Maple Smoked BBQ, Sweet Thai Chili, Garlic, Honey Chipotle BBQ, Teriyaki, or Parmesan Ranch. Served with celery sticks and bleu cheese dressing. 1 Dozen 12.95

Smaller Appetites

Caesar Salad

Crispy cold romaine tossed with our creamy Caesar dressing, croutons and fresh shredded parmesan. 8.95
Add Chicken 11.95 Add Blackened Walleye 14.95
Add Charbroiled Salmon Fillet 15.95

Soup du jour & Caesar Salad

A cup of our homemade soup served with our traditional Caesar salad, and a breadstick. 9.95

Chicken Wild Rice Soup

Homemade Minnesota wild rice soup with chicken and ham. Cup 4.25 Bowl 6.50

Boathouse Salad

Strips of turkey breast, bacon, parmesan, cheddar, tomatoes, red onion, olives and a hardboiled egg served over crisp salad greens. 11.95

Wilderness Chicken Salad

Marinated chicken breast charbroiled on crispy salad greens with hard boiled eggs, tomatoes, cashews and wild raspberry vinaigrette. 11.95

Paddler

Our traditional half pound burger served on a Kaiser roll with lettuce tomato and mayonnaise.
With French fries. 11.95 Add cheese. 12.95

Steak Sandwich

Charbroiled 8 oz. flat iron served with Texas toast and French fries. 16.95 Add a garden salad for 2.50

Mediterranean Chicken

5 oz marinated chicken breast marinated in olive oil and herbs, charbroiled and served with stir fried vegetables and grilled pineapple. 10.95

Broasted Chicken

Two-piece dinner served with choice of potato and coleslaw. 10.95

Caesar's Prime Rib Sandwich

Grilled prime rib with our special seasoning, served on a sourdough hoagie with Caesar mayo, tomato, romaine and French fries. 15.95

Half Rack BBQ Ribs

Meaty pork loin back ribs rubbed with our special seasonings, finished with our zesty BBQ sauce. Choice of potato, and tossed garden salad. 18.95

Pasta Platters

All pastas served with soup or a tossed green salad or house Caesar, and fresh baked bread.

Lemon Artichoke Pasta

Marinated artichoke hearts, sweet red onion, fresh basil, and grape tomatoes tossed in a lemon sauce with linguini. 13.95 Add chicken 16.95

Langostino Lobster & Shrimp Scampi

Tossed with fresh linguine and creamy garlic sauce. 20.95

Loggers Fettuccini

Fontanini sausage, mushrooms, peppers, marinara sauce and mozzarella cheese. 16.95

Wild Mushroom Ravioli

Wild mushroom stuffed ravioli tossed with sautéed asparagus, portabella and button mushrooms in a cream sherry sauce. 17.95 Add shrimp. 20.95

Spinach & Roasted Garlic Tortellini

Spinach and roasted garlic stuffed tortellini, with sautéed mushrooms, onions and creamy garlic sauce. 16.95

Cajun Pasta

Sautéed Andouille sausage, ham, chicken, peppers, mushrooms and onions, tossed with linguine, Cajun seasoning and a creamy garlic sauce. 17.95

Fettuccini Alfredo

Fettuccini tossed with creamy alfredo sauce. 12.95
Add a charbroiled chicken breast. 15.95

Spaghetti & Meatballs

The traditional all-time favorite 13.95

Chicken & Ribs

Served with soup or a tossed green salad or house Caesar, and fresh baked bread.

Broasted Chicken

Four pieces of our special broasted chicken. 15.95
All white meat 17.95

BBQ Ribs

Meaty pork loin back ribs hand rubbed with our special seasonings and finished with our homemade zesty BBQ sauce. 23.95

Combo Platter

A half rack of our hearty loin back ribs in a homemade zesty BBQ sauce and two pieces of our crispy broasted chicken. 21.95

Chef Favorites

Served with soup or a tossed greens salad or house Caesar, and fresh baked bread.

Champagne Chicken Tenderloin

A sautéed breast of chicken simmered in a champagne herb sauce and served over wild rice blend. 17.95

Chicken Florentine

Sautéed chicken breast on a bed of fettuccini and spinach stuffing, topped with Mornay sauce, mozzarella and parmesan cheeses. 18.95

Honey-Pepper Maple Glazed Salmon

An 8 oz salmon fillet specially seasoned then baked off on a soaked maple plank. 19.95

Salmon Oscar

Norwegian salmon with surimi crab, asparagus spears, then finished with creamy Hollandaise sauce. Served with your choice of potato, pasta or vegetable du jour. 20.95

Shrimp & Parmesan Topped Sirloin

A specially marinated 8 oz top sirloin grilled to perfection, and then topped with sautéed shrimp and fresh parmesan cheese. Served with your choice of potato, pasta or vegetable du jour. 20.95

Pork Chop

A 14 oz porterhouse pork chop grilled, glazed with our Bourbon peach sauce. Served with your choice of potato, pasta or vegetable du jour. 17.95

Shore Lunch Bluegill Dinner

A hand breaded deep-fried bluegill. 17.95

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Fish & Seafood

Served with choice of soup, tossed greens salad, or Caesar. Your choice of potato, pasta, wild rice blend or vegetable du jour, and fresh baked bread.

Walleye

Two 8oz fillets broiled, pan fried, crab stuffed, breaded, blackened or almandine. 24.95
One fillet 18.95

Jumbo Shrimp

Hand-breaded with Panko crumbs and deep fried to a golden brown, broiled or scampi style. 20.95

Norwegian Salmon

An 8oz Norwegian Salmon fillet charbroiled. 18.95
Blackened add 1.00

Sea Scallops East & West

Lightly brushed with soy-ginger glaze and charbroiled. Served with wild rice blend and stir-fried vegetables. 25.95

Vermilion Range Beef

Served with soup, a tossed greens salad or house Caesar, and fresh baked bread. Choice of potato, wild rice blend or vegetable du jour. Add sautéed mushrooms or onions add 2.00

Surf & Turf

A charbroiled 8 oz sirloin with your choice of scallops, walleye or jumbo shrimp. 26.95
Add a 6 oz. filet mignon for 8.00
Add a 8 oz. filet mignon for 10.00

Ribeye Steak

Hand cut known for its hearty beef flavor.
12 oz 22.95 16 oz 25.95

Evergreen Prime Rib

FRIDAY & SATURDAY ONLY

Perfectly aged then specially seasoned and slow roasted to seal in the juices.
10 oz. Queen cut. 21.95 16 oz. King cut. 25.95
Have your prime rib blackened for 1.00 more.

Filet Mignon

The most tender of all steaks wrapped in bacon.
Buck Filet 8oz. 28.95 Doe Filet 6oz. 24.95

For parties of 8 or more, a 20% gratuity is automatically added to your bill