

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 Riverway Creamery, Dallas Mozzarella Co, Texas Farmland and Broken Arrow Ranch.

Antlers Lodge hopes you enjoy our regionally inspired cuisine.

Thoughtfully Sourced, Carefully Served.

From the Hills, Dales and Gulf

Chicken Fried Oysters

*calabrian peppers, jicama slaw,
smoked paprika aioli*

16

Crab Cakes

*bell pepper and cabbage slaw,
pickled vegetables, saffron aioli*

16

Duck Wings

*pink peppercorn duck wings,
goat cheese grit cake, mixed greens,
lemon vinaigrette*

16

Venison Meatballs

*local buratta, spicy marinara, micro greens,
garlic crostini*

14

Antelope Carpaccio

arugula, parmesan, texas black garlic aioli

16

Texas Charcuterie ☉

house-made and texas sourced

24

Wild Boar Pozole

hominy stew, braised boar, chicharrón garnish

9

Smoked Beet Salad ☉ ☑

*baby beets, candied pecan crumble, red quinoa,
orange supreme, whipped goat cheese,
sherry vinaigrette, petite mustard greens*

10

Caesar

*shaved parmesan, white anchovies, croutons,
caesar dressing*

9

Iceberg Wedge

*wild boar bacon, roasted cherry tomatoes,
scallions, bleu cheese crumbles, gorgonzola dressing*

9

Winter Salad

*baby spinach, kale, roasted butternut, local feta,
pomegranate, toasted pepitas,
buttermilk tahini dressing*

10

"Best memories are created with taste."

Yevgeniy Kulyk

Chef de Cuisine

☉ *Gluten Free*

☑ *Contains nuts*

☑ *Vegetarian*

18% gratuity will be added to parties of six or more

From the Farm, Range and Sea

Bison Short Rib

sweet potato puree, crispy shallots, jus
38

Texas Spice Rubbed Elk

roasted cauliflower spätzle, dried cherries, saba
46

Pan Seared Lamb Chops (GF)

*cumin lentils, braised fennel,
mesquite texas olive oil*
44

Lamb Ragu Gnocchi

*house ricotta, roasted tomato,
local caciocavallo, micro basil*
28

Frenched Chicken Breast (GF)

baby carrots, mushrooms, escarole, salsa verde
24

Mushroom Barley Risotto (V)

*fried eggplant, roasted tomatoes,
beet string*
21

Pork Belly & Scallops

roasted parsnips, asparagus
36

Citrus Salmon

*ginger and salsify puree, tomato medley,
sous-vide endive*
32

Sustainably Sourced Daily Catch

paired with fresh and seasonal ingredients
market price

Antlers' Favorites

Filet Mignon

8 ounces
48

Bone-in Ribeye

16 ounce
49

New York Strip

14 ounce
46

Ribeye Cap

9 ounce
46

Tomahawk Pork Chop

14 ounce
38

garnished with cipollini onion, roasted tomato, and arugula

add 5oz lobster tail, two scallops or four shrimp to any steak for 16

Steak Sauces

add any steak sauce for an additional 1.50 per sauce

antlers' steak sauce (GF)

chimichurri (GF) (V)

gorgonzola mornay (V)

mustard béarnaise (V)

Sides 7

individually portioned

fried brussels sprouts

jumbo green asparagus (GF) (V)

wild mushrooms (GF) (V)

roasted garlic and rosemary mashed potatoes (GF) (V)

charred broccolini (V)

boar bacon mac n cheese

truffle fries (V)

raw or undercooked food may be hazardous to your health