

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 Gearheart Ranch, Dallas Mozzarella Co, Eat Ostrich LTD CO. 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, atchara,  
smoked paprika aioli  
16

**Crab Cakes** (GF)  
pickled spring vegetables,  
chayote slaw, roasted pepper aioli  
18

**Spring Crudit  Platter** (V) (N)  
spring vegetables, cilantro hummus, sunflower seed  
butter dressing, local olive oil  
14

**Venison Meatballs**  
local buratta, spicy marinara, micro greens,  
garlic crostini, local rattlesnake olive oil  
16

**Antelope Carpaccio**  
sorrel, texas black garlic aioli,  
parmesan, patate gaufre  
18

**Texas Charcuterie** (N)  
house-made and texas sourced  
28

**Soup de Jour**  
chefs soup of the day  
9

**Smoked Beet Salad** (N) (V) (GF)  
roasted pistachio, arugula,  
blood orange pearls, goat cheese foam,  
champagne thyme vinaigrette, petite mustard greens  
10

**Grilled Caesar Wedge**  
shaved parmesan, white anchovies, cornbread  
croutons, caesar dressing  
10

**Iceberg Wedge** (V)  
wild boar bacon, roasted cherry tomatoes,  
scallions, bleu cheese crumbles, toasted bread  
crumbs, pickled shallots, gorgonzola dressing  
10

**Microgreen Salad** (V) (GF)  
orange supreme, watermelon radish,  
roasted chickpea, feta, citrus vinaigrette  
12

*"Food is our common ground."*

*Samuel B tzke  
Chef de Cuisine*

(GF) *gluten free*

(N) *contains nuts*

(V) *vegetarian*

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

# *From the Farm, Range and Sea*

## *Bison Brisket*

*baby turnip, fingerling potato, heirloom carrot,  
crispy shallots, jus*

38

## *Texas Spice Rubbed Elk*

*huckleberry whiskey compote,  
mushroom spätzle, apple saba*

46

## *Pan Seared Lamb Chops* (GF)

*fresno chili dauphinoise, tomato-corn confit,  
mint puree, mustard gastrique*

44

## *Lamb Ragu Gnocchi*

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

28

## *Roasted Chicken Breast* (GF)

*saffron citrus sous vide fennel,  
roasted sunchoke puree, grape saba*

24

## *Vegetarian Scallops* (GF) (V)

*beet risotto, english pea puree*

21

## *Pork Belly & Scallops* (GF)

*smoked pork belly,  
local smoked cheddar grits, mustard gastrique*

36

## *Pan Seared Salmon* (GF)

*lavender infused beet jam, garlic leek butter, pea  
tendrils, saffron aioli*

32

## *Sustainably Sourced Daily Catch*

*paired with fresh and seasonal ingredients  
market price*

## *Ostrich Fan Steak* (GF) (V)

*rutabaga puree, baby corn, kale, cashews,  
cranberry gastrique*

48

## *Antlers' Favorites*

### *Filet Mignon*

*8 ounces*

48

### *Bone-in Ribeye*

*18 ounce*

52

### *New York Strip*

*14 ounce*

46

### *Ribeye Cap*

*9 ounce*

46

### *Tomahawk Pork Chop*

*16 ounce*

40

*garnished with cipollini onion, roasted tomato, and arugula*

*add two scallops or four shrimp or a 5oz. lobster tail to any steak for 18*

## *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 10*

*generously portioned*

*fried brussels sprouts*

*jumbo green asparagus* (GF) (V)

*heirloom carrots* (GF) (V)

*smoked cheddar mashed potato* (GF) (V)

*charred broccolini* (GF) (V)

*boar bacon mac n cheese*

*truffle fries* (V)

*wild mushrooms* (GF) (V)

*raw or undercooked food may be hazardous to your health*