

ANTLERS

· L O D G E ·

RESTAURANT WEEK, AUGUST 15-29

DINNER MENU \$35

At Antlers, we pride ourselves in using ingredients that are thoughtfully and sustainably sourced, and working with the best local and regional Texas farmers and artisans to provide the highest quality final products on our menus.

COURSE 1

antelope carpaccio

fermented garlic aioli, arugula, parmesan, crispy garlic

or

beet salad

smoked barley, melon, sorrel, capers, sherry vinaigrette

COURSE 2

duck confit tamale

mole verde, roasted squash and sweet corn, cotija, pepitas

or

pastrami smoked osso bucco

pickled cabbage, house-made mustard, warm fingerling potato salad

or

seafood boil

fresh gulf coast seafood, house-made Andouille sausage, fingerling potatoes, corn on the cob

COURSE 3

s'mores bars