

ANTLERS

• L O D G E •

RESTAURANT WEEK, August 13-27

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

wild game lumpia

butter lettuce, peppers, fresh herbs,
sweet and spicy sauce

or

shishito peppers

olive oil, sea salt, sambal aioli

or

House salad

artisanal baby greens, chickpeas, spicy soppressata,
pepperoncini, olives, keystone cheese, balsamic vinaigrette

COURSE 2

boneless smoked short ribs

pommes frites, house-made bbq sauce, coleslaw

or

corn flour crusted trout

heirloom hominy, pickled green beans, sauce gribiche

or

wild mushroom carbonara

organic egg yolks, wild mushrooms, texas tomatoes
caldera espana, truffle "caviar"

COURSE 3

cherry tart with candied figs

#AntlersLodgeRestaurant #SARW #EatDrinkGive
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