



STARTERS

ANTLER TRUFFLE BRIE Antler's Truffle Brie, preserved poached pears, in house oatcakes & short bread	\$21
CHARCUTERIE & CHEESE BOARD Antler's house made charcuterie, Canadian cheeses, foccacia, blueberry compote, mustard & pickles	\$24/ \$42
ONTARIO BURRATA Ontario Burrata, wild leek pesto, pickled ramps, charred asparagus & sumac vinaigrette	\$18
DUCK HEART YAKITORI Charcoal grilled duck heart, scallion & sweet soy glaze	\$12
VENISON TARTARE Venison tartare, in-house pickles, mustard, maple hot sauce, chips & toasted focaccia	\$22
SCALLOP CRUDO East Coast Canadian Bay scallop crudo, lemon aioli, tarragon & dill oil, radish & salmon caviar	\$22

MAINS

BISON RIB EYE In house dry aged Alberta 10 oz Bison rib eye, polenta, game jus, wild mushrooms, confit onions & spinach	\$55
PAN SEARED DUCK BREAST Pan seared duck breast, spring green pea, pancetta & herb risotto, cauliflower purée & house made sauerkraut	\$38
GAME BURGER & FRIES Wild Boar, Bison, Deer, hot mustard, Duck egg aioli, house smoked cheddar & fresh cut fries	\$26
WILD BOAR CAVATELLI Housemade ricotta cavatelli pasta, tomato braised Boar ragu & parmesan	\$28
WILD MUSHROOM CAVATELLI Housemade ricotta cavatelli pasta, mushrooms, tomato sauce, parmesan & basil	\$26
PAN SEARED HALIBUT Pan seared halibut, fonduta sauce, spring peas, asparagus & dill	\$38
ONTARIO VENISON LOIN Ontario Venison Loin, crispy sunchokes, bitter greens, blackberry jus & spice ash	\$48

SIDES

ADD SEARED FOIE GRAS	\$26
ANTLER FRIES	\$8
SAUTÉED MUSHROOMS	\$12
SAUTÉED SEASONAL GREENS	\$12

@antlerkitchenbar