



ANTLER
KITCHEN • BAR

STARTERS

Charcuterie - selection of cured meats,
pâté and pickles MP

Artisanal Cheese – cranberry focaccia, wild compote
\$6/oz

Charcoal Grilled Yakitori – choice of
Chicken Thigh, Wild Mushroom, or Duck Heart,
sweet soy glaze \$7 order all three \$18

Wild Mushroom Tarte Tatin – caramelized
onions, foraged mushrooms, sorrel walnut pesto,
puff pastry \$10

Wild Boar or Sweet Potato Gyoza –
steamed and pan fried \$11

Jamaican Venison Patty –
spicy dipping sauce \$10

Venison Tartare –
spiced minced venison, raw quail egg,
crostini \$18

Foie Gras – pan seared.
preserved cherries, spiced wine reduction,
foie gras buttermilk biscuit \$22

Charred Endive Salad – frisse, red oak, radicchio,
water buffalo yogurt dill dressing, toasted almonds \$12

Seasonal Soup
MP

HANDMADE PASTAS

Ricotta Cavatelli with Wild Boar Ragu –
tomato braised wild boar, parmesan, basil \$26

Pappardelle – braised rabbit, buttered leeks,
verjus apricot preserve, parmesan cheese, sautéed greens \$28

Farmers Market Gnocchi (v) – Ontario weekly seasonal vegetables,
hand rolled dumplings, parmesan \$24

ENTRÉES

Spice Ash Crusted Rack of Deer – braised neck,
pea and foraged stinging nettle puree, swiss chard \$44

Roasted Duck Breast – confit duck and vegetable lentils,
wild blueberry jus \$35

Bison Rib Eye – creamy polenta, sautéed greens,
foraged mushrooms, red wine jus \$45
(add foie gras + \$18)

Wild B.C. Albacore Donburi – togarashi spiced tuna,
brown sushi rice, salmon roe, spring greens, nori,
bonito flakes, housemade kewpie, tonkatsu sauce \$34

Cornish Hen – heirloom carrots,
bitter greens, roasted potatoes, sage, roasted onion jus \$24

Wild Rice Bowl (v/gf) – lentils, greens, toasted almonds,
market vegetables, butternut squash purée,
salsa verde \$18

Game Burger – wild boar, bison, deer,
hot mustard, duck egg aioli, house smoked cheddar \$18
(add foie gras + \$18)