



**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

**Heirloom Tomato Tarte Tatin** –  
smoked fior di latte, cherry tomato salad, basil,  
pickled onion \$12

**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 Prime Cut of Deer** –  
mint pea purée, currant glaze, charred vegetables \$42

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

**Game Burger** – wild boar, bison, deer,  
hot mustard, duck egg aioli, house smoked cheddar \$18  
(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

**Bison Flank Steak** – frites,  
chimichurri \$32  
(add side seasonal vegetables + \$6)

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