



**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 pesto \$12

**Wild Boar or Vegetable Lumpia** – ground wild boar  
or vegetable spring rolls with sweet chilli patis \$11

**Game Tourtière** – double crusted meat pie, minced deer,  
duck, and wild boar, crabapple and cranberry chutney \$12

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

**Warm Lentil and Beet Salad** – heirloom beets, crispy lentils,  
baby kale, fried leeks, pumpkin seeds, buffalo feta,  
sumac vinaigrette \$12

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

**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

**Chestnut Gnocchi (v)** – celery root purée,  
roasted squash, brussel sprouts, almond brittle, sage \$22

ENTRÉES

**Spice Ash Crusted Prime Cut of Deer** –  
parsnip purée, deer ragu, winter greens, charred onion \$42

**Crispy Roasted Duck Breast** – smoked cheddar cheese grits,  
maple and duck chorizo baked beans, braised kale \$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, sautéed rapini, nori,  
bonito flakes, housemade kewpie, tonkatsu sauce \$34

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

**Wild Mushroom Risotto (gf)** – arborio rice,  
foraged mushrooms, mascarpone, parmesan \$18

**AAA Alberta Flank Steak** – frites,  
chimichurri \$28  
(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)