



Bites

TRADITIONAL CHICKEN WINGS 16

Ten crispy fried chicken wings with your choice of sauce -tossed or on the side- choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Korean BBQ, Cherry BBQ, or Nashville Hot

CHICKEN TENDERS 14

One pound of freshly breaded tenders with your choice of sauce -tossed or on the side- choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Korean BBQ, Cherry BBQ, or Nashville Hot

WARM CRAB AND CHEESE DIP 14

Creamy cheese sauce and lump crab meat topped with mozzarella and baked, served with warm pita chips

PRETZEL BITES 13

Served with beer cheese sauce

SHORT RIB TACOS 14

Three corn tortillas stuffed with tender braised short rib, lettuce, chipotle salsa, queso fresco, and fresh cilantro

JALAPEÑO CHEESE CURDS 12

Flash fried and served with avocado sour cream

GINGER SHRIMP SPRING ROLL 15

Tender shrimp, ginger, and herbs wrapped in a crispy spring roll, served with teriyaki sauce

CHEESE QUESADILLA 12

Grilled tortilla stuffed with cheddar jack cheese, grilled bell peppers, and onions served with shredded lettuce, sour cream, chipotle salsa, and fresh avocado

Add chicken or braised short rib 4

SOUPS & SALADS

Salad Add Ons Grilled Chicken Breast 6 • Crispy Chicken 6
Sautéed Shrimp 6 • Pan Seared Salmon 10

FRENCH ONION SOUP 10

Classic French onion soup topped with garlic croutons, Swiss cheese, and baked until golden brown

CHICKEN AND DUMPLING SOUP Cup 8 • Bowl 10

GARDEN SALAD Half 7 • Full 14

Artisan lettuce, cucumber, red onion, tomato, cheddar cheese, and croutons

CAESAR SALAD Half 7 • Full 14

Crisp romaine lettuce, shaved Parmesan cheese, and croutons tossed in a creamy Caesar dressing

BEAST CHILI 10

Blend of wagyu, bison, wild boar, and elk simmered with fresh chilis, tomatoes, beans, and spices topped with shredded cheddar cheese and sour cream

STEAKHOUSE SLAW 6

Crisp green cabbage tossed with bell peppers and bacon bits, topped with bleu cheese crumbles

SPINACH SALAD

Half 8 • Full 16 Baby spinach, hard boiled egg, bacon bits, red onion, and roasted red peppers, served with warm bacon vinaigrette

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HANDHELDS

All sandwiches served with fries and a pickle

*Upgrade to Onion Rings, Fried Pickles
or Garlic Parmesan Fries 2*

*Add ons - Cheese, Bacon, Sautéed Mushrooms,
or Caramelized Onions 1*

ANTLER BURGER 16

8 oz steak burger served with lettuce, tomato,
and red onion on a grilled sesame bun

CHICKEN PARMESAN SANDWICH 15

Breaded chicken tenders topped with tomato basil
sauce and mozzarella cheese then baked until
golden brown, served on a grilled brioche hoagie

TURKEY RACHEL 15

Smoked turkey breast, coleslaw, Havarti dill cheese,
and roasted red pepper aioli on grilled marble rye

THE BIG CHIP 15

Grilled shaved ribeye, mushrooms,
caramelized onions, banana peppers,
and provolone cheese topped with A-1 sauce,
served on grilled french bread

DESSERTS

CHEESECAKE OF THE WEEKEND 8

PUMPKIN LAVA CAKE 8

CHERRY TURNOVER 8

SCOOP OF ICE CREAM 5

Entrées

Available After 5pm Daily

Add a Garden Salad, Caesar Salad, or
Cup of Soup to any entrée for 3.99

Add a French Onion, a Bowl of Soup, or a Beast Chili for 5.99

14 OZ RIBEYE 48

Char-grilled ribeye topped with rosemary garlic
butter sauce, paired with buttermilk whipped
potatoes and roasted baby carrots

SESAME GLAZED SALMON 26

Pan-seared bay of fundy salmon topped with
a light sesame glaze, accompanied by
lemon ginger rice and fresh vegetables

SMOKEHOUSE RIBS Half 21 • Full 33

Tender house-smoked ribs smothered in
cherry BBQ sauce, served with whipped
sweet potatoes and fresh vegetables

CHERRY BBQ HALF CHICKEN 24

Tender half chicken basted in our house made
cherry BBQ sauce, served with buttermilk
whipped potatoes and fresh vegetables

BEASTLOAF 29

Blend of elk, wild boar, wagyu, and bison with fresh
herbs and vegetables, topped with mushroom
bordelaise sauce, paired with buttermilk whipped
potatoes and roasted baby carrots

BEER BATTERED WALLEYE 25

Hand-battered walleye fried until golden
brown, served with Cajun dusted french fries,
creamy coleslaw, tartar sauce, and fresh lemon

CHICKEN AND

WILD MUSHROOM FETTUCCINE 24

Sauteed chicken breast, wild mushrooms, and
fettuccine tossed in a creamy marsala wine
sauce, served with grilled french bread

SHRIMP SCAMPI 25

Seared shrimp, bell peppers, and baby spinach
tossed in a garlic white wine sauce and linguine
pasta, topped with fresh Parmesan cheese and
grilled french bread

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