

BISTRO ROCA ANTLERS BAR

828.295.4008

143 WONDERLAND TRAIL
BLOWING ROCK



*Intelligent Choices
for the Common
Craving.
Wood Fired
Oven, Grill.
Outdoor Dining on
Covered Porch.
Open for Lunch
and Dinner.
Bar Open till
midnight.
Reservations Accepted,
but not required.*

STARTERS

- House-Made Chips & Stilton** 7
Fresh Made Potato Chips Sauced with English Stilton Cream, Topped with Diced Granny Smith Apples, Green Onion and Crumbled Stilton
- Calamari Roca** 10
Hand Battered Calamari Drizzled with Lemon Aioli Served with Thai Chili Tarter & Brooklyn Brown BBQ Cocktail Sauce
- Wood Fired Figs and Manchego** 6
Oven Roasted Marinated Turkish Figs Served with Spanish Manchego Cheese and Sourwood Honey
- Add Prosciutto** 8

SALADS & SUCH

- Julia's Caesar** 7
Baby Romaine, Sourdough Croutons, Shaved Manchego & House Tossed Caesar Dressing
- Lu's Sesame Salad** 7
Napa Cabbage, Radicchio & Julienne Vegetables Tossed in Roasted Sesame Vinaigrette, Topped with Spicy Noodles Salad & Peanuts

BISTRO PIES

- We Proudly Mix the Traditional Napolitano Style Pizza Dough Daily
- Margherita** 8
Roma Tomato, Herb Infused Olive Oil, Fresh Mozzarella and Fresh Basil
- Roca** 8
Caramelized Onions, Prosciutto Ham, Roasted Tomatoes and Parmesan
- The Antlers Original** 8
Fresh Tomato Sauce, Country Sausage, Mozzarella
- Pizza of the Day** 8

FROM THE OVEN

- Roasted Organic Salmon** 15
Over Artichoke Hearts and Wild Rice with Roasted Asparagus and Lemon Cream
- Black & Bleu, 1" Cut** 18
2" Cut 25
Roasted Rib Eye Topped with English Stilton and House-Made Onion Rings Over Country Style Mashed Potatoes

Cornmeal Crusted Chicken Alfredo 16
Over Oricchetta Pasta with Sweet Peas and Caramelized Onions

Whole Roasted Trout 16
Over Wild Rice with Roasted Vegetables

FROM THE GRILL

- Grilled Shrimp & Grits** 18
Cajun Spiced Shrimp over Watauga Country Ham Grits with Fried Okra & Roasted Red Pepper Salad
- Grilled Pork Loin Chop** 17
Over Cheese Grits with Fried Plantains, House-Made Onion Rings and Sweet Chili Orange Glaze
- B. R. Burger** 7
Certified Angus Beef topped with White Cheddar Served on a Kaiser Roll with Sweet Potato Frites.
- Add Bacon and Carmalized Onions** 8
- Habi Burger** 8
BR Burger with Add-Ons Basted in our House-Made Habanera Sauce

GIDEON RIDGE INN & RESTAURANT

828.295.3644

GIDEON RIDGE RD.
BLOWING ROCK

Gideon Ridge Inn & Restaurant



*Intimate Cuisine.
- Luxurious
Accommodations.
Enjoy an evening
of Dining.
Five course Prix Fixe
dinner served in our
dining room
with views of the
Mountains.
Menu Changes
Weekly.*

SAMPLE MENU

N.C. Lump Crab Cake
Served over Broccoli Salad.
(Harrison, 1999 Chardonnay Reserve, Napa Valley)

Baby Greens
Tossed with a White Truffle Vinaigrette topped with Cucumber, Roma Tomato and Gorgonzola.
(Steele, 2002 Chardonnay, California)

Pan Seared Black Grouper
Served over Cheese Grits with a Roasted Lemon Buerre Blanc.

Roasted Rack of Colorado Lamb
Served over Mashed Potatoes served with a Wild Mushroom Ragout.

Grilled Beef Strip Loin
Served over Country Style Mashed Potatoes with Gorgonzola, and Dijon Demi.

Grilled Ostrich Fan Filet
Served over Smoked Cheddar Grits with a Winter Bean and Garden Herb Stew.
(Domaine De Nizas, 2000 Coteaux Du Languedoc, France)

Chocolate Torte
with Hand Whipped Cream Fromage Du Jour.
Bailey's Irish Cream Brule.