

Antler's Room

Welcome to Pepi's Restaurant

Established 1964



Owned and managed by Pepi and Sheika Gramshammer.

Pepi, an international ski racer and member of the Austrian "Super" Ski Team from 1955 to 1960, and Sheika, a dancer in Las Vegas and model in New York, came to the United States in 1960. Pepi and Sheika arrived in Vail in 1962 and shortly thereafter opened Pepi's Restaurant, well known for its international cuisine.

*Our Austrian born hosts welcome you
to their establishment.*

Sheika + Pepi

Antler's Room

Winter 2011/2012

APPETIZERS

SEA SCALLOPS ALLA CAPRESE \$ 16.00
Meaty scallops over beautiful heirloom tomatoes with red onion and basil

GRAUBÜNDNER TELLER \$ 17.00
Air-dried meat (beef) from Graubünden, served with Gruyere cheese and German rye-bread

AHI TUNA SASHIMI \$ 16.50
Seared rare on mixed field greens with pickled ginger and a spicy wasabi dip

ELK CARPACIO \$ 16.00
Thinly sliced elk short loin over grilled corn tortilla and arugula in a lemony vinaigrette

SMOKED SALMON \$ 16.00
Locally smoked, served with a dill cream cheese and toast points

ESCARGOT "BOURGIGNONNE" \$ 15.50
Half dozen imported snails in their shells, served in a herb butter with garlic bread

STEAK TARTARE \$ 19.95
*Prepared table side (for two or more people)
Raw ground beef sirloin, served with iced Finlandia vodka and all the condiments*

PEAR STUFFED QUAIL \$ 15.50
A wonderful 2 oz. quail stuffed with pear and gorgonzola cheese then roasted, served on a bed of field greens and topped with a blood orange balsamic reduction

SOUPS (Cup)

SOUP DU JOUR \$ 6.00

HUNGARIAN GOULASH \$ 7.50

FRENCH ONION \$ 6.50

LOBSTER BISQUE \$ 8.50

SALADS

PEPPI'S HOUSE SALAD \$ 12.50
Mixed field greens with feta cheese, glazed walnuts, Mandarin orange slices and avocado in a Balsamic vinaigrette

CAESAR SALAD \$ 15.50
*Served table side (for two or more people)
Romaine hearts in our homemade Caesar dressing with garlic croutons*

TOMATO ROMA \$ 14.00
Tomatoes sprinkled with Balsamic vinaigrette and topped with melted gorgonzola cheese

CRAB, AVOCADO AND ASPARAGUS SALAD \$ 15.50
Fresh lump crab tossed with pea shoots, pistachios, asparagus and avocado wedges in a lemon basil dressing

FISH

10 oz. BONELESS IDAHO TROUT \$ 28.00
Served on a lemon-caper butter with roasted potatoes and creamed spinach

DOVER SOLE "ALMONDINE" \$ 43.00
Fileted table side with an almond-lemon butter

SALMON IN TOMATO OLIVE SAUCE \$ 29.50
Fresh salmon filets topped with a Latin puttanesca (tomatoes, onions, capers, olives, garlic and pickled jalapeños), served with creamy polenta and vegetable bouquet

SEA BASS WITH PARSLEY SAUCE \$ 34.00
A delectable dish of sea bass, pan sautéed in butter and topped with a lemony, parsley sauce. Served with new potatoes and vegetable bouquet

There will be a \$10.00 split meal charge.

Please be advised that our Caesar Salad and Steak Tartar contain raw egg products.

In consideration of other guests, our dining area is a smoke-free environment.

Please no cell phones.

A gratuity of 18% will be added to parties of 6 or more. No separate checks please.

Thank-you for dining with us - Your hosts, Pepi and Sheika Gramshammer.



Antler's Room

WILD GAME SPECIALTIES

WILDDIEB PLATTER \$ 36.00

Braised quail, wild boar and elk accompanied with Minnesota wild rice and a selection of sauces

WAPITI ELK STEAK "FORESTTIERE" \$ 35.00

Medallions of Wapiti elk flambéed tableside with Cognac and served with Minnesota wild rice and brussels sprouts on a wild mushroom sauce

RACK OF CARIBOU \$ 39.00
(TWO OR MORE PERSONS) *per person*

Carved tableside and served with creamy polenta and red cabbage

ROASTED ALASKA ELK LOIN \$ 39.00
(TWO OR MORE PERSONS) *per person*

On a chanterelle mushroom demi-glaze, served with spätzle and red cabbage

VENISON MEDALLIONS "DIANE" \$ 34.00

Tender venison medallions sautéed and served on a chanterelle mushroom sauce with creamy polenta, red cabbage and vegetable bouquet

ROASTED HALF DUCKLING \$ 31.00

On an orange sauce, served with serviettenknödel and braised red cabbage

BACON WRAPPED \$ 38.00

BUFFALO TENDERLOIN

Topped with braised quail, on a balsamic-glaze and served with a baked potato and braised red cabbage

WILD RUSSIAN BOAR LOIN \$ 32.00

Russian wild boar with a smetna sauce, served with creamy polenta and red cabbage

CANADIAN CARIBOU CUTLET \$ 38.00

Canadian caribou with a porcini mushroom sauce, served with creamy polenta, red cabbage and brussels sprouts

PEPPERED ANTELOPE \$ 41.00
MEDALLIONS

Tender antelope medallions, lightly peppered and grilled on a tangy mustard and shallot sauce, served with creamy polenta and red cabbage

ENTREES

SPICED RUBBED RIB EYE STEAK \$ 34.00

A Southwest spiced rib-eye steak grilled then topped with a puckery lime butter, served with a baked potato and vegetable bouquet

STEAK AU POIVRE \$ 36.00

8 oz. center cut beef tenderloin charbroiled to your order, flambéed tableside with a green peppercorn sauce, served with Minnesota wild rice and vegetable bouquet

CHICKEN WITH PIQUILLOS \$ 29.00

A luscious chicken breast in a rich white wine and piquillos pepper sauce, served with mashed potatoes and vegetable bouquet

BASIL CRUSTED LEG OF LAMB \$ 32.00

Leg of lamb stuffed with a garlicky-basil stuffing, roasted and topped with more stuffing and then broiled for a delicious crust, served with creamy polenta and red cabbage

JAGERSCHNITZEL \$ 29.50

Veal medallions topped with a wild mushroom sauce, served with homemade spätzle and red cabbage

WIENER SCHNITZEL \$ 29.50

Breaded veal cutlet, pan fried, served with roasted potatoes and red cabbage

VEAL PICCATA \$ 29.50

Veal medallions sautéed in garlic, white wine, lemon juice, chopped fresh parsley and capers, served over capellini pasta

PAN ROASTED PORK CHOP \$ 30.00

Served with creamy cabbage and apples

PASTA AND VEGETARIAN SPECIALTIES

SEAFOOD RISOTTO \$ 26.00

Mixed seafood in a spicy stewed tomato and clam sauce tossed with creamy Arborio rice

ANGEL HAIR WITH \$ 20.00
RED PEPPER PESTO

Multi-grain angel hair pasta tossed with red pepper pesto and basil

VEGETABLE STRUDEL \$ 20.00

Assorted vegetables baked in a puff pastry, served with a wild mushroom sauce

KASESPÄTZLE "ALLGAUER ART" \$ 20.00

Homemade spätzle with shredded Swiss cheese and topped with fried onions

SAUSAGE RAGOUT \$ 26.00

Sweet and hot Italian sausage, tossed with vegetables in a rich, thick, tomato ragout. Served over fettuccini pasta

Antler's Room

Hotel - Gasthof Gramshammer



From standard and deluxe hotel rooms to apartments and penthouse suite.

