

TASTY BEGINNINGS

- Sweet Potato Fries** **\$8.00**
 Waffle cut sweet potato fries mixed with cinnamon and chipotle seasonings served with Rock Ranch sauce for dipping.
- Chicken Quesadilla** **\$8.00**
 A flour tortilla filled with grilled chicken, tomatoes, onions and diced green chilies, gorgonzola and Mexican cheeses grilled till golden brown. Served with pico de gallo and sour cream.
- Starved Rock Onion Blossom** **\$8.25**
 A colossal, seasonal, sweet onion blossom, fried golden brown. Served with Rock Ranch sauce.
- Wing Trio** **\$8.25**
 Original Buffalo Wings served with Bleu cheese dressing and celery sticks and Honey Garlic sauce wings with green onion and celery and our Sweet and Spicy Plum Sauce wings with fresh cilantro and green onions.
- Gorgonzola Nachos** **\$9.00**
 Homemade potato chips topped with seasoned chicken, bacon, onion, gorgonzola chunks, and a creamy gorgonzola cheese.

SALADS

- Caesar Salad** **\$9.00**
 Crisp Romaine lettuce and croutons tossed in a creamy Caesar dressing. Topped with grilled chicken breast and Asiago cheese.
- Taco Salad** **\$9.00**
 Chopped lettuce topped with ground beef, beans, tomatoes, cheese, onions, and jalapeños in a flour tortilla bowl. Topped with salsa and sour cream.
- Signature Chopped Chicken Salad** **\$9.00**
 Chopped romaine and lettuce tossed with carrots, cucumbers, red cabbage, gorgonzola, pecans, garbanzo beans, and diced chicken. Blended with sesame ginger dressing and topped with crispy noodles.
- Strawberry Chicken Pecan Salad** **\$9.00**
 Mixed greens tossed with candied pecans, Gorgonzola cheese, strawberries and mandarin oranges. Topped with grilled chicken and finished with Poppy seed dressing.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES

- Starved Rock Burger*** **\$8.00**
 An Angus beef burger served with or without cheese, lettuce, tomato, pickle, and onions on a Brioche roll.
- Jumbo BLT Club** **\$9.00**
 Turkey, bacon, lettuce, tomato, and mayo on a thick-sliced wheat berry bread.
- Illiniwek Chicken Sandwich** **\$9.00**
 A grilled chicken breast with Gruyere cheese, crispy bacon, chipotle-roasted garlic aioli, and honey BBQ sauce on a Brioche roll.
- Grilled Reuben** **\$8.50**
 Thinly sliced corned beef topped with sauerkraut, Swiss cheese and a special dressing served on grilled rye bread.
- Grilled Pastrami** **\$8.75**
 New York style pastrami topped with coleslaw and Swiss cheese served on grilled rye bread.
- Signature Gourmet Burger of the Day*** **\$9.00**
 Ask your server what is the Chef inspired burger of the day.
- Chicken Caesar Wrap** **\$9.00**
 Grilled chicken with romaine lettuce and tomatoes, tossed with Caesar dressing and Parmesan cheese. Wrapped in a sun-dried tomato tortilla.
- Jumbo Pork Tenderloin** **\$9.00**
 An extra-large, hand-pounded pork tenderloin, battered and fried crispy and golden brown. Served on a Brioche Roll with lettuce, tomato, onion, and pickle.
- Turkey Burger** **\$8.50**
 A blend of fresh ground turkey, garlic, and herbs. Grilled to perfection and served with lettuce, tomato, onion, and pickle on a Brioche roll.
- 3 Grain Veggie Burger** **\$8.50**
 This high fiber multi-grained veggie burger is vegan friendly. There is bulgur, quinoa and brown rice in it with: mushrooms, corn, black beans and roasted peppers.

** Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*

LUNCH ENTREES

Pot Roast **\$8.75**
Beef chuck roast slowly braised in aromatic vegetables and Signature Ale. Served with mashed potatoes, gravy, and the vegetable of the day.

Deep Fried Turkey **\$8.75**
Deep fried turkey breast, char grilled, served with mashed potatoes, pan gravy, savory corn bread dressing, cranberries, and the vegetable of the day.

Fried Cod **\$9.00**
Hand-breaded in our own beer batter, fried until golden brown. Served with fries and Cole slaw.

Frittata **\$8.50**
Whipped eggs, fresh spinach, field squash and zucchini, topped with cheese, baked until golden brown. Finished with fresh tomatoes and sour cream.

Croissant & Soup **\$8.50**
Your choice of chicken salad, turkey, or ham on a flaky croissant. Accompanied by a cup of soup du jour and a fresh melon wedge.

Chef's Trio **\$9.50**
Choice of chicken salad or smoked turkey breast on a flatbread. Served with a cup of soup du jour and mixed greens tossed with Balsamic Vinaigrette dressing.

Penne (Rustica) Pomodoro **\$8.75**
A combination of seasonal herb vegetables, pesto, penne pasta and finished with a roasted red pepper cream sauce.

Chicken Tuscany **\$9.00**
Boneless chicken breast, lightly dusted in seasoned flour, sautéed to perfection. Topped with Provolone cheese then finished with a Tuscany sauce made from artichoke hearts, wild mushrooms, prosciutto and demi-glaze. Served with mashed potatoes and the vegetable of the day.

HEALTHY CHOICE

Veggie Wrap **\$8.75**
Seasonal vegetables rolled in a garlic and herb tortilla. Served with cottage cheese and a fruit cup.

Black Angus Patty **\$8.25**
A grilled, lean, Angus patty served with cottage cheese and a fruit cup.

Grilled Chicken Breast **\$8.25**
A grilled chicken breast served with cottage cheese and a fruit cup.

Pasta Aja **\$9.50**
A great vegetarian meal. Chinese rice noodles, asparagus, edamame, carrots, yellow and red bell peppers, bok choy, and mushrooms. Sautéed in a Thai peanut sauce. Substitute our Thai peanut sauce for a gluten free sauce by request only.

GOURMET SELECTIONS SERVED WITH FRIES

The Gobbler **\$9.50**
Sliced smoked turkey, Jack cheese, and herbed mayo topped with artichoke spread. Served on Focaccia bread.

The Chief Pontiac **\$9.50**
Shaved prime rib and smoked Cheddar on herbed Focaccia bread with BBQ Cilantro sauce.

Grilled Portobello Focaccia **\$9.50**
Sliced Portobello mushrooms, red and yellow bell peppers, Roma tomatoes and fresh spring greens. Finished with Mozzarella and Jack cheese and roasted garlic aioli on grilled Focaccia bread.