

# *Dinner Menu*



[www.starvedrocklodge.com](http://www.starvedrocklodge.com)

## Starters

### *Wonton Shrimp*

*Six wonton-wrapped shrimp, fried and served with a sweet and spicy plum sauce.*

*\$10.95*

### *Baby Crab Cakes*

*Three golden lump crab meat cakes served on a bed of roasted corn and tomato salad with a blood orange glaze.*

*\$9.95*

### *Starved Rock Onion Blossom*

*A colossal, seasonal, sweet onion blossom, fried golden brown and served with Rock Ranch sauce.*

*\$8.50*

### *Wing Trio*

*Buffalo sauce wings, Honey Garlic sauce wings and Sweet & Spicy Plum sauce wings.*

*\$8.25*

### *Gorgonzola Nachos*

*Homemade potato chips topped with Gorgonzola, chicken, bacon, onion, & creamy Gorgonzola sauce.*

*\$9.25*

### *Flatbread Pizza*

*Fresh cheese, bacon and sautéed onions.*

*\$9.75*

## Soup

### *Corn and Roasted Poblano Pepper (GF,V)*

### *Soup du Jour*

*\$3.50*

## Salads

*Add Chicken \$3.95 Add Bison Flank Steak \$6.95*

### *Caesar Salad*

*Crisp Romaine lettuce, tomato & croutons tossed in a creamy Caesar dressing and Asiago cheese.*

*\$9.00*

### *Signature Chopped Salad*

*Chopped romaine tossed with carrots, cucumbers, red cabbage, Gorgonzola cheese, pecans, garbanzo beans and blended with sesame ginger dressing.*

*\$9.00*

### *Strawberry Pecan Salad*

*Mixed greens, candied pecans, Gorgonzola cheese, strawberries and mandarin oranges, with poppy seed dressing.*

*\$9.25*

### *Tarragon Apple Salad*

*Field Greens, apples, walnuts and goat cheese tossed with a Tarragon Vinaigrette*

*\$9.25*



*\*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness*

## Entrees

*Add a house salad or cup of soup \$2.95*

### **Filet Mignon** (GF)

*Choice 6 oz. Angus beef tenderloin grilled to perfection. Served with mashed potatoes and veggie of day.*  
\$21.95

### **BBQ Baby Back Ribs** (GF)

*½ rack smoked ribs slathered in our homemade BBQ sauce. Served with French fries & vegetable of the day.*  
Add another ½ rack for \$7.00  
\$15.95

### **Ribeye** (GF)

*12.oz Angus ribeye grilled and served with baked potato and vegetable of the day*  
\$22.95

### **Pot Roast**

*Beef Chuck braised in Starved Rock Signature Ale and served with mashed Yukon gold potatoes, gravy and vegetable of the day*  
\$14.95

### **Pasta Aja** (GF, V)

*Chinese rice noodles, asparagus, edamame, yellow and red bell peppers, bok choy, and mushroom and sautéed in a Thai peanut sauce*  
\$16.95

### **Turkey Pot Pie**

*Braised turkey, turnips, carrots and red potatoes in an herbed veloute and topped with whipped potatoes*  
\$13.95

### **Arugula Pesto Chicken**

*Pan-seared chicken breast stuffed with an arugula pesto, served with a dried cranberry Bachio di Sole port glaze. Served with mashed sweet potato and vegetable of the day.*  
\$17.95

### **Tilapia Parmesan**

*Pan seared Tilapia fillet coated in breadcrumbs and parmesan cheese, finished with a lemon garlic sauce. Served with rice pilaf & vegetable of the day.*  
\$18.95

### **Walleye Saute**

*Sautéed walleye fillet, accented with a BBQ Bernaise sauce. Served with rice pilaf and vegetable of the day.*  
\$18.95

### **Forest Mushroom Farfalle with Smoked Pheasant**

*Portobella, Shitake, and porcini mushrooms, yellow peppers, sun-dried tomatoes, garlic, Asiago cheese, smoked pheasant and farfalle pasta in a rich cream sauce.*  
\$22.95

### **Gorgonzola Meat Loaf**

*Ground chuck blended with spices and Gorgonzola cheese baked to perfection. Finished with an heirloom tomato chutney. Served with mashed Yukon gold potatoes and vegetable of the day.*  
\$15.95

### **Country Fried Chicken**

*Country Fried airline chicken breast and boneless thigh coated in our special breading and deep fried. Finished with mustard ale jus and served with Yukon gold mashed potatoes and vegetable of the day.*  
\$17.95

### **Pork Ossobuco**

*Braised Pork Shank finished with balsamic BBQ and served with mashed sweet potatoes and vegetable of the day.*  
\$22.95

### **Drunken Goat Mac & Cheese**

*Pulled chicken and macaroni served in a creamy white wine goat cheese sauce and topped with fried chicken skin.*  
\$16.95



## Sandwiches

*Substitute French Fries or Sweet Potato Fries \$1.00*

### ***Short Rib Sloppy Joe***

*Braised beef short rib, tomatoes, red and yellow bell peppers on a brioche bun, served with homemade chips.*

*\$9.95*

### ***Rock Burger***

*Angus beef burger with Muenster cheese, bacon jam, pickled red onion and smoked paprika aioli on a Brioche roll.*

*Served with homemade chips.*

*\$9.00*

### ***Illiniwek Chicken Sandwich***

*Grilled chicken breast, Gruyere cheese, crispy bacon, chipotle-roasted garlic aioli, and honey BBQ on a Brioche roll.*

*Served with homemade chips.*

*\$9.00*

### ***Turkey Burger***

*A blend of fresh ground turkey, garlic, and herbs with smoked Gouda, pancetta bacon tomatillo chutney and avocado spread and served with homemade chips.*

*\$9.50*

### ***3-Grain Veggie Burger***

*Mushroom, corn, black beans, roasted peppers, bulgar, quinoa, and browned rice blend. Served on a Brioche roll.*

*Served with homemade chips.*

*\$8.50*

### ***Grilled Black and Blue Salmon Burger***

*Grilled Cajun-seasoned Salmon pattie topped with roasted red peppers and blue jack cheese on a Brioche roll.*

*Served with homemade chips.*

*\$9.50*

### ***Fish Tacos***

*Pan seared Tilapia with cilantro, poblano cream and tomatillo salsa topped with cucumber, cabbage and carrots*

*Served with wild rice, red onion and mandarin orange salad.*

*\$9.95*

## Shop the Rock

*Starved Rock Gift shop – Located at Starved Rock Lodge*

*Trailheads Concessions – Located at Starved Rock State Park Visitors Center*

*Starved Rock Marketplace – Located US 6 & IL HWY. 178-Utica*

## Trolley Tours & More

*Starved Rock Lodge*

*(815)-220-7386*

## Corporate Meetings & Weddings

*Starved Rock Lodge*

*(815)-220-7333*



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*\*V – Indicates vegetarian items\**

*\*GF – Indicates Gluten Free Items\**

*\*Please ask your server what menu items can be made gluten free\**