

Lunch Menu



www.starvedrocklodge.com

Tasty Beginnings

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 and 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, pecans, garbanzo beans and blended with sesame ginger dressing.

\$9.00

Strawberry Pecan Salad (GF, V)

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

\$9.25

Tarragon Apple Salad (GF, V)

Field greens, apples, walnuts and goat cheese tossed with a Tarragon Vinaigrette.

\$9.25

Entrees

Drunken Goat Mac & Cheese

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

\$13.95

Pot Roast

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

\$11.95

Pasta Aja (GF, V)

Rice noodles, asparagus, edamame, yellow and red bell peppers, bok choy, and mushroom, with a Thai peanut sauce.

\$12.95

Turkey Pot Pie

Braised turkey, turnips, carrots and red potatoes in an herbed veloute and topped with whipped potatoes.

\$11.95

Arugula Pesto Chicken

Seared chicken breast stuffed with an arugula pesto topped with a dried cranberry Bachio di Sole port glaze and Yukon gold mashed potatoes.

\$13.95

Sandwiches

Substitute French Fries or Sweet Potato Fries \$1.00

Short Rib Sloppy Joe

Braised beef short rib, tomatoes, red and yellow bell peppers served 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

Big Macher

Sliced corned beef and Pastrami topped with coleslaw, sauerkraut and Swiss cheese served on grilled rye bread.

Served with homemade chips.

\$8.75

Turkey Burger

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

\$9.50

3-Grain Veggie Burger (V)

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

Served with homemade chips.

\$8.50

The Chief Pontiac

Shaved prime rib and smoked Cheddar on herbed Focaccia bread with BBQ Cilantro sauce and served with homemade chips.

\$9.50

Grilled Portobello Naan (V)

Sliced Portobello mushrooms, red and yellow bell peppers, Roma tomatoes and fresh spring greens. Finished with Mozzarella and Jack cheese & roasted garlic aioli on grilled naan. Served with homemade chips

\$9.50

Grilled black and Blue Salmon Burger

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

Served with homemade chips.

\$9.50

Croissant & Soup

Chicken salad on a flaky croissant, accompanied by a cup of soup du jour.

\$8.50

Italian Panini

Ham, Salami and Capicola ham, provolone and Basil Pesto Aioli with spinach, roasted red peppers on focaccia bread.

\$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

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

V – Indicates vegetarian items

GF – Indicates Gluten Free Items

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