

STARTERS

- Bruschetta** \$7.75
Fresh diced tomatoes, garlic and basil tossed with olive oil and balsamic vinegar served atop toasted Italian bread finished with fresh mozzarella cheese.
- Artichoke Dip** \$7.25
A cheesy combination of artichoke hearts, onions, and tomatoes served with pita points.
- Sweet Red Chili Calamari** \$9.25
Deep-fried tubes & tentacles accented with a sweet red chili sauce.
- Wing Trio** \$8.25
Three flavors of wings on one plate, original buffalo, honey garlic and spicy plum, served with blue cheese dressing and celery sticks.
- Spinach and Artichoke Rangoon** \$7.75
Classic Rangoon with a twist, filled with artichokes & spinach deep-fried and finished in a sweet & spicy plum sauce.
- Crab Cakes** \$9.95
Lump Crab meat blended with breadcrumbs and seasonings then baked until golden brown finished with a garlic remoulade. Served atop a bed of roasted corn & tomato salad and a blood orange balsamic glaze.
- Gorgonzola Nachos** \$9.00
Homemade potato chips topped with spicy seasoned chicken, bacon, onion, Gorgonzola crumbles and a creamy Gorgonzola sauce.
- Starved Rock Onion Blossom** \$8.25
A colossal sweet onion battered and deep fried golden.
Served with Rock Ranch dressing.

SALADS

- Strawberry Chicken Pecan Salad** \$13.95
Mixed greens layered with candied pecans, Gorgonzola cheese, strawberries and Mandarin oranges. Topped with grilled chicken and finished with poppy seed dressing.
- Signature Chopped Salad** \$13.95
Chopped, romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, candied pecans, garbanzo beans and diced chicken accented with sesame ginger dressing.
- Caesar Salad** \$10.95
Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing.
Topped with Parmesan cheese. Add grilled chicken \$3.95 Add shrimp \$4.95
- All Veggie Salad** \$12.95
Mixed greens, fresh spinach, mushrooms, tomatoes, cucumbers, broccoli, carrots, red cabbage, garbanzo beans and red onions served with choice of dressing.
Add grilled chicken \$3.95 Add shrimp \$4.95
- Mango Shrimp Salad** \$14.95
Mixed greens, shrimp, mangos, diced avocado and roasted red peppers accented with a Dijon dressing. Topped with pico de gallo.

**To provide the freshest ingredients
We grow our own herbs & use local produce and meats when available.**

ENTREES Add a house salad or cup of soup. \$2.95

Filet Mignon* \$18.95

Choice 6 oz. Angus beef tenderloin seasoned and grilled to perfection.
Served with side choice.

New York Strip Steak* \$23.95

14 oz. bone-in strip steak grilled over an open flame finished with peppercorn butter.
Served with side choice.

BBQ Baby Back Ribs \$15.95

1/2 rack smoked ribs slathered in our homemade BBQ sauce. Served with side choice.
Want more? add another 1/2 rack for \$7.00

Ribeye* \$22.95

12oz. Angus ribeye grilled over an open flame. Served with side choice.

Boneless Pork Chop* \$16.95

8oz. grilled boneless pork chop topped with a Portobello mushroom sauce.
Served with side choice.

Chicken Picatta \$16.95

Flour dusted boneless chicken breast sautéed and topped with a lemon caper sauce.
Served with side choice.

Tilapia Parmesan \$18.95

Fresh tilapia coated in breadcrumbs and parmesan cheese pan-seared.
Finished with a lemon garlic sauce. served with side choice.

Fried Perch \$17.95

Commeal breaded perch fillets deep fried golden brown. Served with side choice.

Walleye Saute \$18.95

Seasoned flour dusted walleye fillet sauteed until golden brown.
Accented with a sweet BBQ Bernaise sauce. Served with side choice.

Fried Shrimp \$18.95

Jumbo butter-fried deep fried shrimp served with garlic remoulade & cocktail sauce.
Served with side choice.

Fettuccini Alfredo \$13.95

Fettuccini noodles in a creamy garlic parmesan sauce. Served with garlic bread.
Add grilled chicken \$3.95 Add shrimp \$4.95

Penne Primavera \$14.95

Sauteed zucchini, yellow squash, tomatoes, mushrooms, onions, spinach, fresh basil and penne pasta in a light marinara sauce. Served with garlic bread.

Forest Mushroom Farfalle with Smoked Pheasant ... \$21.95

Portobello, Shiitake, and porcini mushrooms, yellow peppers, sun-dried tomatoes, garlic, Asiago cheese, smoked pheasant and farfalle pasta in a rich cream sauce.

Pasta Aja \$18.95

Fresh asparagus, edamame, carrots, yellow and red peppers, bok choy, mushrooms and Chinese rice noodles in a Thai peanut sauce.
Substitute Thai peanut sauce for a gluten free sauce by request only.

SIDE CHOICES

Baked Potato, Mashed Sweet Potatoes, Rice Pilaf, French Fries
Cornbread Stuffing, Mashed Yukon Gold Potatoes
Parsley Red Potatoes, Vegetable of the Day

*Consuming raw or under cooked meat or seafood may increase the risk of food borne illness

HOME STYLE DINNERS Add a house salad or cup of soup \$2.95

Pot Roast \$13.95

Beef chuck roast slowly braised in aromatic vegetables and Starved Rock Signature Ale.
Served with side choice.

Roasted Turkey \$12.95

Sliced turkey breast grilled over an open flame topped with pan gravy.
Served with cornbread stuffing, cranberry sauce and side choice.

Gorgonzola Meat Loaf \$13.95

Ground chuck blended with spices and gorgonzola cheese baked to perfection. Finished with an heirloom tomato chutney. Served with side choice.

Fried Chicken \$12.95

Country fresh chicken coated in our special breading and deep fried.
Served with side choice. (please allow 20 minutes)

Ham Steak \$11.95

Bone-in smoked ham steak grilled over an open flame.
Served with side choice.

Spaghetti & Marinara \$10.95

Spaghetti pasta topped with homemade marinara sauce. Served with garlic bread.

SANDWICHES All sandwiches served with homemade chips

Starved Rock Burger* \$8.00

Angus burger grilled over an open flame served on a Brioche roll.
Lettuce, pickle and onion on the side. Add cheese \$0.00 Add a topping \$1.00ea.

Illiniwek Chicken \$9.00

Grilled chicken breast topped with Gruyere cheese, bacon, chipotle-roasted garlic aioli & BBQ sauce served on a Brioche roll.

Veggie Burger \$7.50

The Original "Garden Burger" served on a Brioche roll.
Lettuce, pickle onion on the side.

Grown Up Grilled Ham & Cheese \$9.25

Smoked ham, Gruyere cheese, spinach, caramelized onions and horseradish Dijon sauce.
Served on marble rye.

B.L.T.T. \$9.25

Seasoned grilled Tilapia, bacon, lettuce and tomato with a horseradish Dijon sauce.
Served on toasted Wheat Berry bread.

Veggie Wrap \$8.75

Seasonal vegetables, fresh from our garden herbs and fat-free ranch dressing rolled in a tomato basil tortilla.

Burger Toppings

Extra cheese, Bacon, Sauteed Mushrooms, Carmelized Onions, Gorgonzola Cheese

To see all the lodge and park has to offer
Go to www.starvedrocklodge.com

20 % Gratuity added to parties of 10 or more.

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