

# STARTERS

- Bruschetta** **\$7.50**  
Fresh, oven-dried tomatoes, fresh garlic, Mozzarella and basil. Served on grilled bread.
- Starved Rock Onion Blossom** **\$8.25**  
A colossal, seasonal sweet onion blossom, fried golden brown. Served with Rock Ranch sauce.
- Old World Italian Breaded Cheesesticks** **\$8.25**  
Italian-seasoned, breaded cheesesticks served with Marinara sauce.
- Lump Crab Cakes** **\$10.00**  
Baked Lump Crab Cakes drizzled with a garlic remoulade sauce. Served on a bed of mixed greens with roasted tomatoes and balsamic glaze.
- Fried Calamari** **\$9.25**  
Lightly breaded and deep-fried Calamari with marinara sauce.
- Quesadilla Rolls** **\$8.50**  
Chicken and Mexican cheese in a flour tortilla, deep-fried and served with an avocado sauce.
- Classic Wings** **\$8.00**  
Original Buffalo Wings served with Bleu cheese dressing and celery sticks.

# SALADS

- Jamaican Jerk Salad** **\$14.00**  
Jamaican jerked chicken, pineapple and mango chunks, onions, and cherry tomatoes in a bowl of mixed greens. Served with an Empress sesame ginger dressing.
- Chicken Pecan Salad** **\$14.00**  
Mixed greens tossed with candied pecans, Gorgonzola cheese, strawberries and mandarin oranges. Topped with grilled chicken and finished with Poppyseed dressing.
- Grilled Caesar Salad** **\$14.00**  
Crisp Romaine lettuce and croutons tossed in a creamy Caesar dressing. Topped with grilled chicken breast and Parmesan cheese.
- The Signature Salad** **\$13.00**  
Crisp Romaine lettuce, Manchego cheese, smokey bacon, crumbled regional Bleu cheese, and diced red onions, tossed with the Illinois Valley's own sweet garlic vinaigrette.

# LODGE FAVORITES

All Lodge favorites are served with dinner rolls, your choice of soup or salad, vegetable of the day, and your choice of side dish.

- Pot Roast of Beef** **\$16.00**  
Beef chuck roast slowly roasted in aromatic vegetables and red wine.
- Roast Turkey** **\$16.00**  
Slow-roasted, tender breast of turkey, served with Kielbasa cornbread stuffing and gravy, and cranberry compote.
- Classic Fried Chicken** **\$15.00**  
Country fresh chicken coated in our special breading. (Please allow 20 minutes)
- Roast Prime Rib of Beef** **14-oz. \$25.00 / 10-oz \$20.00**  
Year after year, our Prime Rib is a Starved Rock favorite seasoned with our signature blend of herbs and spices, it is slow-roasted to perfection.
- BBQ Baby Back Pork Ribs** **Full Rack \$24.00 / Half Rack \$17.00**  
Succulent and oven roasted, slathered in our honey barbeque sauce, these ribs are a perennial favorite.

# ENTREES

All entrees are served with dinner rolls, your choice of soup or salad, vegetable of the day, and your choice of side dish.

- Hickory Rib-Eye Steak** \$25.00  
A 14-oz. hickory seasoned steak, charbroiled to your preference.
- Chipotle Meat Loaf** \$16.00  
Traditional meat loaf with a little kick. Served with the vegetable of the day and your choice of a side dish.
- 20-oz. T-Bone Steak** \$27.00  
Thick-cut, seasoned and grilled to your liking, then finished with a cracked pepper butter.
- Chicken Al Forno** \$20.00  
Sautéed boneless chicken breast topped with artichoke hearts, roasted red peppers and a creamy Alfredo sauce.
- Porterhouse Pork Chop** \$20.00  
An Illinois corn-fed porterhouse cut of pork, marinated in herbed olive oil and grilled over an open flame. Topped with sun-dried cherry, apple, and onion compote.
- Fried Shrimp** \$21.00  
Jumbo shrimp breaded and deep-fried.
- Sautéed Sea Scallops** \$24.00  
Large sea scallops sautéed and glazed with a Leinenkugel Sunset Wheat and orange marmalade.
- Battered Blue Gill** \$17.00  
Cornmeal-breaded, Midwestern Blue Gill fillets deep fried to a golden brown.
- Walleye Saute'** \$20.00  
Lightly-dusted in seasoned flour and sautéed golden brown. Served over a cilantro cream sauce.

## SIDE DISHES

Baked Potato, Sweet Potato, Rice Pilaf  
Kielbasa Cornbread Stuffing, Mashed Potatoes, French Fries



## LODGE SPECIALTIES

All Lodge specialties are served with dinner rolls and your choice of soup or salad.



- Pancit Canton** \$20.00  
Chinese wheat noodles, asparagus, edamame, carrots, yellow and red bell peppers, bok choy, spinach, and mushrooms. Sautéed in a Thai peanut sauce.
- Grilled Chicken Sicilian Pesto** \$20.00  
Grilled chicken, zucchini, yellow squash and spinach in a creamy pesto sauce. Tossed with cheese-filled pasta pouches.
- Forest Mushroom Farfalle with Smoked Pheasant** \$22.00  
A forest mushroom blend of Portobello, shiitake and porcini mushrooms, red and yellow peppers, spinach, and sun-dried tomatoes spiked with garlic and Asiago cheese. Tossed with farfalle pasta and topped with smoked pheasant. Try a grilled, marinated Portobello as a vegetarian option.

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

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

WELCOME TO STARVED ROCK LODGE & CONFERENCE CENTER