



STARTERS

Gorgonzola Nachos

Homemade potato chips topped with spicy chicken, bacon, onions, Gorgonzola crumbles & a creamy Gorgonzola Sauce. 11.50

Margherita-style Flatbread

Roma tomatoes, Olive Oil, fresh Mozzarella & fresh basil. 10.50

Battered Corn Bites

Roasted corn, cheese, lime, cilantro, garlic & spices in a Masa Batter. Served with avocado ranch sauce. 9.50

Cheese Curds

Premium Wisconsin cheese curds battered and deep-fried golden brown. Served with Lodge Lager beer cheese sauce. 9.50

Split plate charge:
\$5.00 per split

Sweet Potato Fries

Waffle cut sweet potatoes, deep-fried and seasoned with chipotle cinnamon. Served with Rock Ranch dressing. 9.50

Starved Rock Onion Rings

Deep-fried onion rings served with Rock Ranch sauce. 9.50

Calamari

Lightly breaded rings and tentacles fried and drizzled with sweet chili sauce. 10.50

Deep-Fried Ravioli

Breaded cheese ravioli with marinara sauce. 9.25

Portabella Mushrooms

Thick-sliced Portabella mushrooms, breaded and deep-fried golden brown. Served with Rock Ranch sauce. 9.75

Soup Du Jour Cup: 3.25 /Bowl: 4.25

SALADS

House Salad: 4.50

Add Grilled Chicken to any salad for \$4.50

Signature Chopped Salad

Chopped Romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, garbanzo beans, candied pecans; topped with Sesame ginger dressing. 11.25

Caesar Salad

Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing. Topped with Parmesan cheese. 10.25

Big Salad

Mixed greens, red onions, cucumbers, tomatoes, mushrooms, Cheddar cheese & croutons. Choice of dressing. 10.25

Cobb Salad

Mixed greens dressed with Chianti Vinaigrette topped with tomatoes, Gorgonzola cheese, bacon, roasted corn, pepper & onion blend, eggs & avocado. 15.95

Strawberry Pecan Salad

Mixed greens, candied pecans, Gorgonzola cheese, strawberries & Mandarin oranges topped with Poppy Seed dressing. 11.25

Salad Dressing Choices: Rock Ranch, French, Blue Cheese, Italian, Balsamic, Honey Mustard, Thousand Island, Raspberry Vinaigrette.

SANDWICHES

Served with homemade chips or substitute French Fries or Sweet Potato Fries for 1.50

B.Y.O. Burger*

Build your own Angus beef burger. Served on a Brioche bun with lettuce, tomato, pickle & onion. 9.75

B.Y.O. Chicken Sandwich

Build your own grilled Chicken Breast sandwich, served on a Brioche bun with lettuce, tomato, pickle & onion. 9.75

Turkey BLT Wrap 10.75

3-Grain Veggie Burger

Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa and brown rice blended together to create a delicious burger. Served on a Brioche bun with lettuce, tomato, onion pickle & onion. 10.25

Pork Tenderloin

Jumbo breaded pork tenderloin, fried crispy & golden brown. Served on a brioche bun with lettuce, tomato, onion and pickle. 10.75

STARVED ROCK

LODGE & CONFERENCE CENTER



DINNER ENTREES

Side dish choices: French Fries, Cole Slaw, Rice Pilaf, Mashed Yukon Gold Potatoes or Baked Potato

Pot Roast

Beef chuck roast slowly braised in aromatic vegetables and Starved Rock Signature Ale. Served with the vegetable of the day and mashed potatoes. 16.95

Fried Chicken

1/2 country fresh chicken coated in our special breading and deep-fried. Served with the vegetable of the day and side choice. 13.75

Filet Mignon *

6 oz. beef tenderloin char-grilled to your liking. Served with vegetable of the day & side choice. 31.00 *Add sautéed mushrooms or onions. 2.00 each*

N.Y. Strip *

12 oz. center-cut strip steak char-grilled to your liking. Served with vegetable of the day & side choice. 31.00 *Add sautéed mushrooms or onions. 2.00 each*

Ribeye *

Center-cut, 12-oz. ribeye, char-grilled to your liking. Served with one side dish & the vegetable of the day. 31.00 *Add sautéed mushrooms or onions for 2.00 each.*

Deep-Fried Pork Chop

Two center-cut boneless chops finished with caramelized onion gravy. Served with vegetable of the day. 18.95

Signature Ale Fried Walleye

Walleye fillet coated with our Starved Rock Signature Ale beer batter. Served with vegetable of the day, side dish of your choice and tartar sauce. 24.95

Grilled Salmon

Salmon fillet char-grilled then finished with a whiskey butter and topped with toasted pecans. Served with vegetable of the day & the side dish of your choice. 22.25

Penne Primavera

Sautéed zucchini, yellow squash, onions, carrots, peppers, tomatoes, spinach, garlic, fresh basil and sun-dried pesto with penne pasta. Finished with Asiago cheese and fresh parsley. Served with garlic bread. 15.75 *(Add grilled chicken 4.50)*

BBQ Baby Back Ribs

Dry-rubbed, slow-cooked ribs paired with our signature house BBQ sauce on the side. Served with the side dish of your choice & vegetable of the day. 1/2 rack 13.25 Full rack 26.50

Fettucine

Fettuccine pasta tossed with your choice of creamy Alfredo sauce or classic marinara (or both). Served with Garlic Bread. 14.20 *(add chicken 4.25)*

Country-Fried Steak

Breaded beef cutlets deep-fried to perfection and topped with country gravy. Served with mashed Yukon Gold potatoes and vegetable of the day. 14.75

Chicken Fontina

Pan-seared, breaded chicken breast topped with spinach and Fontina cheese, finished with a sun-dried tomato cream sauce. Served with rice pilaf & vegetable of the day. 17.95

Roast Duck

Roasted half duck finished with a sweet and spicy plum sauce. Served with vegetable of the day & side choice. 24.75

Stuffed Shrimp

Jumbo shrimp stuffed with crab & cheese, deep-fried until golden brown. Served with vegetable of the day & side choice. 21.00

Kid's Menus are available upon request

** Consuming raw or undercooked meat, shellfish or eggs may increase your risk of food borne illness.*

Starved Rock Lodge & Conference Center

One Lodge Lane • Oglesby, IL 61348

www.starvedrocklodge.com

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Please remember to practice social distancing and wear your face mask inside the Lodge.

3/31/21