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. 9.50

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

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

Soup Du Jour
Made fresh daily (in-house) Cup 3.25 Bowl 4.25

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 served with marinara sauce. 9.25

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

SALADS

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

Signature Chopped Salad
Chopped Romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, candied pecans & garbanzo beans accented 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, cheese & croutons. 10.25

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

Salad Dressings: Rock Ranch, French, Blue Cheese, Italian, Balsamic, Honey Mustard, Thousand Island & Raspberry Vinaigrette

Kid’s Menu Available for Children 10 & under

Split plate charge: $5.00 per split

Lunch is served in the Main Dining Room from 11am-3pm & until 5pm on

Please remember to practice social distancing and wear your face mask in the Lodge. Thank you. 8/3/20

Starved Rock Lodge & Conference Center
One Lodge Lane • Oglesby, IL 61348
www.starvedrocklodge.com
(815) 220-7321
LUNCH MENU

Lunch is served in the Main Dining Room from 11am-3pm & until 5pm on the Veranda

ENTREES

Pot Roast
Beef chuck roast slowly braised in aromatic vegetables & Starved Rock Signature Ale. Served with the vegetable of the day & mashed potatoes. 12.95

Fried Chicken (allow 20 minutes)
1/4 country fresh chicken coated in our special breading and deep-fried. Served with the vegetable of the day & side choice. 13.75 (Add 3.00 /all white)

Fettucine
Fettuccine pasta tossed with your choice of creamy Alfredo sauce or classic marinara (or both). Served with Garlic Bread. 10.75. (Add grilled chicken 4.50)

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. 11.55 (Add grilled chicken 4.50)

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. 10.75

Light Bite
Your choice of a grilled patty, chicken breast or 3-grain veggie patty. Served with fresh fruit and cottage cheese. 10.75

SANDWICHES

All sandwiches are served with homemade chips. Substitute French Fries or Sweet Potato Fries for $1.25

B.Y.O. Burger *
Build your own burger. Served on a Brioche bun with lettuce, tomato, pickle & onion. 9.25

B.Y.O. Chicken Sandwich*
Chicken Breast served on a Brioche bun. Served with lettuce, tomato, pickle and onion. 9.75

* Toppings ($1 each): grilled onions, sautéed mushrooms, bacon, cheese (American, Swiss, Pepperjack, or Cheddar)

Turkey burger
Seasoned, ground turkey served on a Brioche Bun with lettuce, tomato, pickle and onion. 10.75

Croissant
Your choice of sliced turkey, chicken salad or sliced ham, served on a flaky croissant with lettuce & tomato. 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, pickle and onion. 10.25

Fish Tacos
Beer-battered Blue Gill topped with citrus lime slaw in flour tortillas and finished with an avocado crema. Served with crisp tortilla chips and signature corn and black bean salsa. 13.995

Beer Brat
Premium Wisconsin Brat boiled in our Signature Ale. 8.50

Golden-fried Pork Tenderloin
Jumbo breaded pork tenderloin, fried crispy and golden brown on a Brioche bun with lettuce, tomato, onion & pickle. 10.75

Croissant
Your choice of sliced turkey, chicken salad or ham on a flaky croissant. Served with lettuce & tomato. 10.75

Wyanet Dog
Locally-made 1/4 pound, all-beef dog. Served with house-made relish & kicked-up mustard. 9.25

Portabella Philly
Grilled portabella mushrooms, onions, red and yellow peppers, topped with Mozzarella cheese. Served on grilled sourdough bread with herb mayonnaise. 9.15

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STARTERS

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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

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 served with marinara sauce. 9.25

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

SALADS
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


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

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
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. 15.95

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. 29.95 Add sautéed mushrooms or onions for 2.00 each

Ribeye *
Center-cut, 12-oz. ribeye, char-grilled to your liking. Served with one side dish & the vegetable of the day. 23.95 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. 23.95

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. 21.25

Penne Primavera
Sautéed zucchini, yellow squash, onions, carrots, peppers, tomatoes, spinach, garlic, fresh basil and sundried 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 12.95 Full rack 25.95

Fettucine
Fettuccine pasta tossed with your choice of creamy Alfredo sauce or classic marinara (or both). Served with Garlic Bread. 13.25

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

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