



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

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

**Kid's Menu Available
for Children 10 & under**

**Split plate charge:
\$5.00 per split**

SALADS

Add a Grilled Chicken Breast to any salad for \$4.50

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

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

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

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

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



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

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)*

Signature Ale Fried Walleye

Walleye filet coated with our Starved Rock Signature Ale beer batter. Served with cole slaw, French Fries and tartar sauce. 12.95

Chicken Quesadilla

Spicy chicken, roasted green chilies and cheese blend in a grilled flour tortilla. Served with salsa & sour cream. 11.75

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. 9.75 *(Add 3.00 for all white)*

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. 9.75

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 ham on a flakey croissant. Served with lettuce & tomato. 10.75

Turkey B.L.T.Wrap

Shaved turkey, bacon, mixed greens, tomato and herbed mayo, rolled in a sun-dried tomato tortilla. 10.75

Grilled Ruben

Lean corned beef, Swiss cheese, sauerkraut and Thousand Island dressing served on grilled marble rye 10.75

3-Grain Veggie Burger

Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa and brown rice. 10.75

Fish Tacos

Beer-battered Blue Gill topped with citrus lime slay in flour tortillas and finished with an avocado crema. Served with crisp tortilla chips and signature corn and black bean salsa. 13.95

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

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 herbed mayo. 11.75

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