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LODGE FAVORITES



Belgian Waffle

Traditional Belgian Waffle served with syrup. 7.50

Fruit Waffle

Traditional Belgian Waffle complemented with your choice of Apple, Cherry, or Strawberry topping, finished with whipped cream. 8.50

Pancakes

Sweet Buttermilk

Short stack 8.50 Full stack 9.50

Blueberry Pancakes

Sweet buttermilk pancakes with blueberries

Short stack 9.00 Full stack 10.50

French Connection

Egg-dipped cinnamon roll French toast 9.00

OUTSTANDING OMELETTES

All omelettes are served with potatoes and your choice of toast (white, wheat or rye)

Ham & Cheese Omelette

Three-egg omelette with diced ham and Cheddar cheese. 13.00

Western Omelette

Three-egg omelette with Cheddar cheese, ham, peppers, onions and mushrooms. 14.00

The Original Omelette

Three-egg omelette with Cheddar cheese. 13.00

Veggie Omelette

Three-egg omelette with peppers, onions, mushrooms and tomatoes. 13.50

A LA CARTE

Yogurt Parfait 4.50

English Muffin 4.00

2 Eggs 6.00

Sausage Links (3) 4.50

Bacon Strips (3) 4.50

Fresh Fruit 4.50

Grilled Ham Slice 4.50

Oatmeal 4.50

Breakfast Potatoes 4.50

Toast (White, Wheat, or Rye) 3.00

Biscuits & Gravy 6.00



• Split plate charge •
• 5 per split •



**Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.* Jan 2024

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PLATTERS & SKILLETS



Old-Fashioned Breakfast

Two eggs, potatoes, and a biscuit topped with country gravy. 14.00

Sunrise Sampler

Two eggs, two pancakes, potatoes, and choice of ham, bacon or sausage. 15.50

Eggs Benedict

Two poached eggs served atop English muffin halves and Canadian bacon finished with Hollandaise sauce. Served with breakfast potatoes. 15.50

Country Fried Steak & Eggs

Country fried steak topped with gravy, served with two eggs, potatoes, and choice of toast. 15.00

Country Morning Skillet

Potatoes, peppers, onions, mushrooms, and choice of ham, bacon, or sausage. Topped with two eggs and cheese. Served with choice of toast. 15.50

The Traditional

Two eggs, potatoes, and choice of ham, bacon, or sausage. Served with choice of toast. 14.00

Garden Vegetable Skillet

Potatoes, peppers, onions, mushrooms, and tomatoes, topped with two eggs and cheese. Served with choice of toast. 13.00

Breakfast Sandwich

Scrambled eggs, ham or bacon, and Cheddar cheese on a flaky croissant. Served with fruit. 12.00

BEVERAGES

Juice 4.50

Cranberry, Orange, Apple, Grapefruit, Tomato

Coffee 4.00

Regular, Decaf or Iced

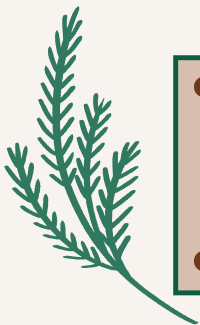
Hot Chocolate 4.00

Milk 3.75

Soft Drink 4.00

Chocolate Milk 4.00

Hot Tea 3.75



Prices and availability are subject to change.
Call (815) 220-7321 for reservations and carry-outs.



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Jan 2024

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STARTERS



Gorgonzola Nachos

Homemade potato chips topped with spicy chicken, bacon, onions, Gorgonzola crumbles & a creamy Gorgonzola sauce. 14.00

Pesto Flatbread

Artisan Flatbread topped with basil pesto, Roma tomatoes & Mozzarella cheese. Fired in our Brick Oven. 13.00

Pretzel Bites

Bite-sized Bavarian soft pretzels served with beer cheese sauce. 12.50

Cheese Curds

Premium Wisconsin cheese curds battered and deep-fried golden brown. Served with Lodge Lager beer cheese sauce. 12.50

Sweet Potato Fries

Waffle cut sweet potatoes, deep-fried and seasoned with chipotle cinnamon. Served with Rock Ranch sauce. 12.00

House Salad

A smaller version of our famous Big Salad with mixed greens, tomatoes, cucumbers, cheddar cheese, onions and croutons with your choice of dressing. 8.00

Soup Du Jour

Made fresh daily Cup 5.00 Bowl 6.00

Local Meat & Cheese Plate

Locally made sausage served with Artisan cheese, grapes and crackers. 15.50

Calamari

Lightly breaded rings and tentacles fried and drizzled with sweet chili sauce 14.00

Deep-Fried Ravioli

Breaded cheese ravioli served with marinara sauce 12.50

Hummus Platter

Hummus with goat cheese, olive oil, micro greens and Pita Chips. 14.00

Ask your server about
our Gluten-friendly and
Vegan options

SALADS

Add Grilled Chicken to any salad 6.00

Signature Chopped Salad

Chopped Romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, candied pecans & garbanzo beans accented with sesame ginger dressing 15.00

Strawberry Pecan Salad

Mixed greens, candied pecans, Gorgonzola cheese, strawberries & Mandarin oranges topped with Poppy Seed dressing 15.00

Caesar Salad

Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing topped with Asiago cheese 13.00

Big Salad

Mixed greens, red onions, cucumbers, tomatoes, mushrooms, cheese & croutons with your choice of dressing. 13.00



Split plate charge
6.00 per split



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ENTREES



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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 18.00

Fettuccine

Fettuccine pasta tossed with your choice of creamy Alfredo sauce, classic marinara (or both). Served with Garlic Bread 15.00
(add chicken for 6.00)

Signature Ale Fried Walleye

Walleye filet coated with our Starved Rock Signature Ale beer batter. Served with Cole Slaw, French fries & tartar sauce. 25.00

Fish Tacos

Beer-battered Blue Gill topped with citrus lime slaw in flour tortillas and finished with an avocado crema. Served with tortilla chips and our signature corn and black bean salsa 16.00

Fried Chicken

1/4 country fresh chicken coated in our special breading and deep-fried. Served with the vegetable of the day & side choice 13.00
(add 4.00 for all white)

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 18.00

Chicken Quesadilla

Spicy chicken, roasted green chilies and cheese blend in a grilled flour tortilla. Served with salsa & sour cream 16.00

SANDWICHES

*All sandwiches are served with lettuce, tomato, onion, pickle & homemade chips.
Substitutes French Fries, Sweet Potato Fries or Cottage Cheese for 3.00*

B.Y.O. Burger *

We start with a Char-grilled, seasoned Angus burger then top it however you like. Served on a Brioche bun 16.00

B.Y.O. Chicken Sandwich *

We start with a Char-grilled boneless chicken breast then top it how you like it. Served on a Brioche bun 16.00

Turkey Burger

Char-grilled, seasoned ground turkey served on a Brioche bun 16.00

3-Grain Veggie Burger

Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa & brown rice, blended and served on a Brioche bun 16.00

Caprese Grilled Cheese

Grilled Sourdough, mozzarella, pesto, slow-roasted tomato, Balsamic glaze and fresh basil. 15.00

Grilled Rueben

Lean corned beef, Swiss cheese, sauerkraut and Thousand Island served on grilled marble rye 16.00

Croissant

Your choice of sliced turkey or chicken salad on a flaky croissant 14.00

Turkey B.L.T. Wrap

Shaved turkey, bacon, mixed greens, tomato & herbed mayo rolled in a sun-dried tomato tortilla 15.00

Golden-Fried Pork Tenderloin

Jumbo breaded pork tenderloin fried crispy and golden brown on a Brioche bun 15.00

Portabella Philly

Grilled portabella mushrooms, onions, red and yellow peppers topped with Mozzarella cheese. Served on grilled sourdough with herbed mayo 14.00

***Toppings 2.25 each:**

grilled onions, peppers, bacon, sauteed mushrooms Cheese: American, Swiss, Pepper Jack or Cheddar / Sauces: BBQ or Aioli

Prices are subject to change

Jan 2024



STARTERS



Gorgonzola Nachos
Homemade potato chips topped with spicy chicken, bacon, onions, Gorgonzola crumbles & a creamy Gorgonzola sauce. 14.00

Pesto Flatbread
Artisan Flatbread topped with basil pesto, Roma tomatoes & Mozzarella cheese. Fired in our Brick Oven. 13.00

Pretzel Bites
Bite-sized Bavarian soft pretzels served with beer cheese sauce 12.50

Cheese Curds
Premium Wisconsin cheese curds battered and deep-fried golden brown. Served with Lodge Lager beer cheese sauce. 12.50

Sweet Potato Fries
Waffle cut sweet potatoes, deep-fried and seasoned with chipotle cinnamon. Served with Rock Ranch sauce. 12.00

Soup Du Jour
Made fresh daily. Cup 5.00 Bowl 6.00

Local Meat & Cheese Plate
Locally-made sausage, Artisan cheese, grapes and crackers. 16.00

Calamari
Lightly breaded rings and tentacles fried and drizzled with sweet chili sauce. 14.00

Deep-Fried Ravioli
Breaded cheese ravioli served with marinara sauce. 12.50

Hummus Platter
Hummus served with goat cheese, olive oil, micro greens and Pita Chips. 14.00

House Salad
A smaller version of our famous Big Salad featuring mixed greens, tomatoes, cucumbers, onions, croutons, Cheddar cheese and your choice of dressing. 8.00

● Ask your server about our Kid's Menu (for kids under age 10), Gluten-friendly and Vegan options ●

SALADS

Add Grilled Chicken to any salad 6.00

Signature Chopped Salad
Chopped Romaine lettuce, carrots, cucumbers, red cabbage, Gorgonzola cheese, candied pecans & garbanzo beans accented with sesame ginger dressing. 15.00

Strawberry Pecan Salad
Mixed greens, candied pecans, Gorgonzola cheese, strawberries & Mandarin oranges topped with Poppy Seed dressing. 15.00

Caesar Salad
Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing topped with Parmesan cheese. 13.00

Big Salad
Mixed greens, red onions, cucumbers, tomatoes, mushrooms, cheese, croutons and your choice of dressing. 13.00

SANDWICHES

All sandwiches are served with lettuce, tomato, onion, pickle & homemade chips.
Substitutes French Fries or Sweet Potato Fries for 3.00

B.Y.O. Burger *
Char-grilled Angus Burger topped as you like it. Served on a Brioche bun. 16.00

B.Y.O. Chicken Sandwich *
Char-grilled chicken breast topped as you like it. Served on a Brioche bun. 16.00

Turkey B.L.T. Wrap
Shaved turkey, bacon, mixed greens, tomato & herbed mayo rolled in sun-dried tomato tortilla. 15.00

3-Grain Veggie Burger
Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa & brown rice blended and served on a Brioche bun. 16.00

Toppings: 2.25 each: bacon, grilled onions, mushrooms, peppers, cheese; Aioli or BBQ Sauce.

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ENTREES



Pot Roast

Beef chuck roast slowly braised in aromatic vegetables and Starved Rock Signature Ale. Served with the vegetable of the day & mashed potatoes. 22.00

Fried Chicken

1/2 country fresh chicken coated in our special breading and deep-fried. Served with the vegetable of the day and choice of side. 20.00
(Add 5.00 for all white)

Filet Mignon*

8 oz. beef tenderloin seasoned and char-grilled to your liking. Served with vegetable of the day and choice of side dish. 44.00
Add sauteed mushrooms or onion for 3.00 each.

New York Strip*

14 oz. New York Strip Steak seasoned and char-grilled to your liking. Served with vegetable of the day and your choice of side dish. 42.00
Add sauteed mushrooms or onion for 3.00 each.

Ribeye*

12 oz. Ribeye seasoned and char-grilled to your liking. Served with a side of choice and the vegetable of the day. 42.00
Add sauteed mushrooms or onion for 3.00 each.

Pork Chop Your Way

Two center-cut boneless chops, pan-seared or fried, finished with onion gravy. Served with choice of side dish & vegetable of the day. 24.00

Signature Ale Fried Walleye

Walleye filets coated with our Starved Rock Signature Ale beer batter. Served with vegetable of the day, side dish of your choice and tartar sauce. 29.95

Grilled Salmon

Salmon filet, grilled then finished with a Whiskey butter and crushed pecans. Served with the vegetable of the day and your choice of side dish. 28.00

Penne Primavera

Sauteed zucchini, yellow squash, onions, carrots, peppers, tomatoes, spinach, garlic, fresh basil and sun-dried tomato pesto with penne pasta. Served with garlic bread. 20.00
(add chicken 6.00).

BBQ Baby Back Ribs

Dry-rubbed, slow-cooked ribs, glazed with our signature house BBQ sauce. Served with your choice of side dish and vegetable of the day.
1/2 rack 22.00 Full rack 32.00

Fettucine

Fettuccine Pasta tossed with your choice of creamy Alfredo sauce or classic marinara (or both). Served with garlic bread. 18.00
(add chicken 6.00)

Blackened Catfish

Two fillets blackened with a tangy Honey Mustard Slaw. Served with the Vegetable of the day and choice of side.
24.00

Honey Mustard Chicken

Grilled boneless chicken breast with blistered tomatoes, bacon, aged Cheddar cheese and a local honey mustard sauce. Served with choice of side and vegetable of the day. 26.00

Smoked Duck

Smoked half duck finished with a Honey Orange/Bourbon sauce. Served with the vegetable of the day and your choice of side dish. 32.00

Chicken Picatta

Chicken breast with capers, topped with a Champagne sauce. Served with vegetable of the day and side choice. 26.00

*All of our steaks are Certified Angus Beef, hand-cut, in-house.
All steaks prepared medium-well will be butterflied.*



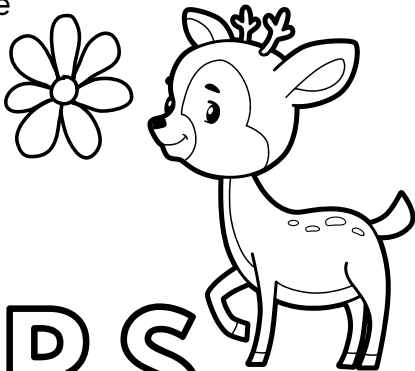
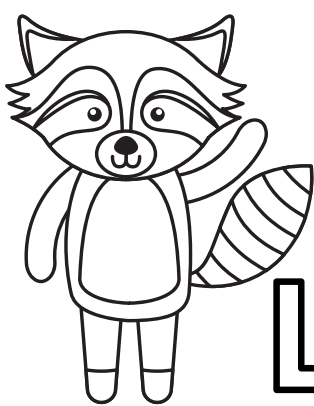
Side Choices:
French Fries, Baked Potato, Cole Slaw, Rice Pilaf,
Mashed Yukon Gold Potatoes or Cottage Cheese



Split plate charge: 6.00 per split

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Prices are subject to change*

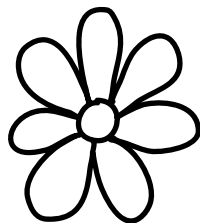
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Welcome

LITTLE HIKERS

All entrees include choice of juice, milk, or soft drink.
Little Hiker's Menu is reserved for children 10 and under.



Breakfast

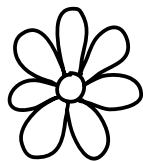
\$7.25

Breakfast served daily: 8-10:30 am

All breakfast entrees include choice of:
bacon, ham, sausage or fruit cup

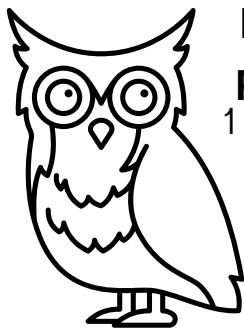


Lunch & Dinner



All Lunch and Dinner entrees include choice of:

Fruit cup, French fries, mashed potatoes, potato chips, or a small salad



French Toast Sticks

River Trail Breakfast

1 egg any style with toast

Pancakes (2)

Desserts

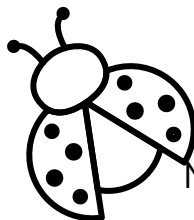
Sundae \$4.50

Vanilla ice cream, chocolate syrup, whipped cream, sprinkles with a cherry on top!

Dirt 'N Worms \$4.50

Chocolate pudding, gummy worms and whipped cream, topped with cookie crumbles

Kid's Ice Cream \$4.00



Cheeseburger \$8.50

Cheese Pizza \$8.50

Add sausage or pepperoni: \$1.00

Kid's Pasta \$8.50

Macaroni noodles with choice of cheese, marinara or butter sauce.
Served with Garlic Bread

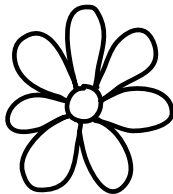
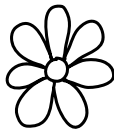
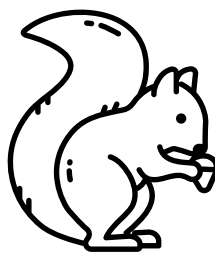
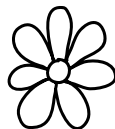
Fish Sticks \$8.50

Breaded cod served with tartar sauce

Chicken Strips (3) \$8.50

Grilled Cheese \$8.50

All Beef Hot Dog \$8.25



STARVED ROCK
LODGE & CONFERENCE CENTER



2/2024



STARVED ROCK

LODGE & CONFERENCE CENTER



STARTERS

Cheese Curds

Premium Wisconsin cheese curds battered and deep-fried golden brown. Served with house ranch. 12.50

Hummus Platter

Hummus with goat cheese, olive oil, microgreens and Pita Chips. 14.00

Pulled Pork Nachos

Slow-smoked Pulled Pork served with beer cheese over tortilla chips and topped with microgreens. 15.00

OFF OF THE GRILL

B.Y.O Burger*

We start with a char-grilled, seasoned Angus burger then top it however you like. Served on a Brioche bun with homemade chips. 16.00

B.Y.O Chicken Sandwich*

Char-grilled chicken breast topped as you like it. Served on a Brioche bun with homemade chips. 16.00

Local Garlic Sausage on Hoagie

Garlic sausage made locally and grilled. Served on a soft hoagie roll. 16.00

Local Cheddar Bratwurst on Pretzel Bun

Locally-made bratwurst, smoked with cheddar cheese and served on a pretzel bun. 16.00

Veggie Burger

Mushrooms, corn, black beans, roasted peppers, bulgar, quinoa & brown rice blended, grilled and served on a Brioche bun. 16.00

Smoked BBQ Pulled Pork

Slow-smoked Pork mixed with our rich House BBQ Sauce and served on a Brioche bun. 16.00

Caesar Salad

Crisp romaine lettuce and croutons mixed in a creamy Caesar dressing and topped with Asiago Cheese. 13.00 (Add Chicken for 6.00)

*Toppings 2.50 each: sautéed onions or mushrooms
Cheese: American, Swiss, Pepper Jack, Cheddar, or Mozzarella
Sauces: BBQ or Aioli
All Sandwiches are served with chips and Coleslaw
Lettuce, Tomato, Onion, or Pickles available upon request
No substitutions

See other side for Dinner Options and more!

Feb 2024

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FOR OUR LITTLE HIKERS

Includes a side of chips or fruit and a drink

Kid's Cheeseburger* 8.50

Kid's Pizza 8.50

Add sausage or pepperoni 1.00

Kid's Hot Dog 8.25

Kid's Ice Cream 4.00

DESSERTS

Artisan Ice Cream 5.00

S'more Delight 5.00

Layers of whipped cream and
S'more pieces.

Ice Cream Sandwich 5.00
Made with chocolate chips.

FOR OUR FURRY FRIENDS

Grilled Chicken Breast 6.00

Beef Patty 6.00

Hot Dog 6.00

AVAILABLE AFTER 5PM

BBQ Roast Chicken

Slow-roasted Half Chicken, glazed with our
house BBQ Sauce. Served with baked
beans and coleslaw. 28.00

Blackened Salmon

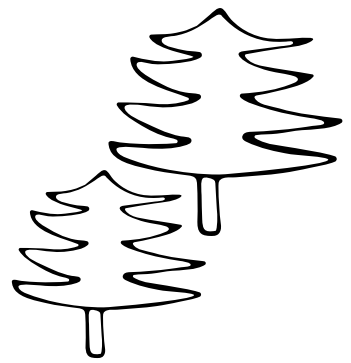
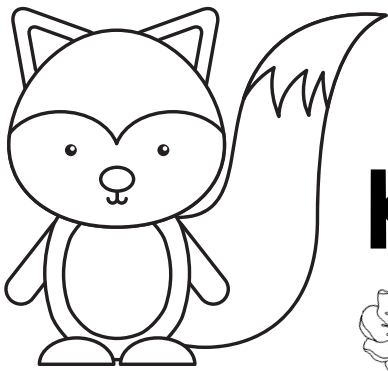
Seared, Blackened Salmon filet served with
baked beans and coleslaw. 28.00



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Feb 2024



Kid's Grill Menu



All entrees include a chips or a fruit cup. Little Hikers' Menu is reserved for children 10 and under.

Cheeseburger

All-beef patty topped with American Cheese served on a bun. 8.50

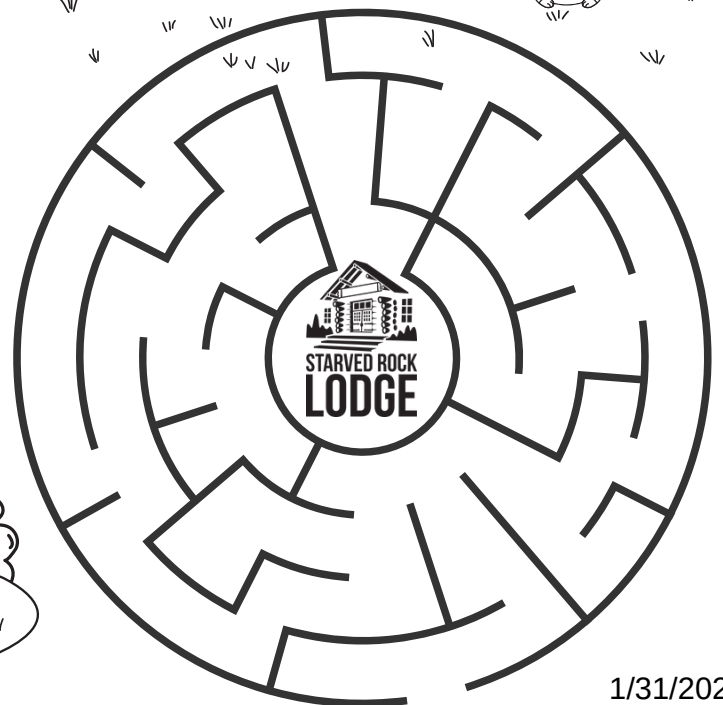
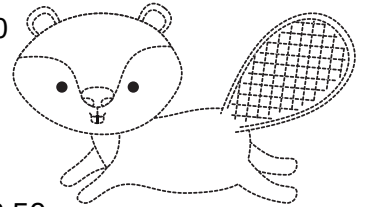
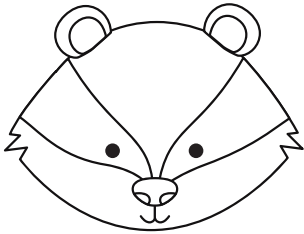
Hot Dog

All-beef hot dog served on a bun. 8.25

Pizza

Flatbread crust topped with tomato sauce & Mozzarella cheese. 8.50

Add Sausage or pepperoni for 1.00



1/31/2024