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
2 Eggs 6.00
Bacon Strips (3) 4.50
Grilled Ham Slice 4.50
Breakfast Potatoes 4.50
Biscuits & Gravy 6.00

English Muffin 4.00
Sausage Links (3) 4.50
Fresh Fruit 4.50
Oatmeal 4.50
Toast (White, Wheat, or Rye) 3.00

Split plate charge 5 per split

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

Soft Drink 4.00

Milk 3.75

Chocolate Milk 4.00

Hot Tea 3.75

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

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

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

- **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 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

**Domain Blue**

**SALADS**

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

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

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

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

**Ask your server about our Gluten-friendly and Vegan options**

**Jan 2024**

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**CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**
**ENTREES**

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

**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

**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)

**Fettuccine**
Fettuccine pasta tossed with your choice of creamy Alfredo sauce, classic marinara (or both). Served with Garlic Bread 15.00
(add chicken for 8.00)

**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

**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

**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

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

**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

**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

**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

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**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

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**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
**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

**Add Grilled Chicken to any salad 6.00**

**SALADS**

**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.

Jan 2024
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 fillets 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
Sautéed 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 8.00)

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

*Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.
Prices are subject to change
Jan 2024
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
  - 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 crumbs
- Kid's Ice Cream $4.00

**Lunch & Dinner**

- All Lunch and Dinner entrees include choice of:
  - Fruit cup, French fries, mashed potatoes, potato chips, or a small salad
  - 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

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From all of us in the Main Dining Room at Starved Rock Lodge

2/2024
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

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)

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

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

*Toppings 2.50 each: sautéed onions or mushrooms

See other side for Dinner Options and more!
Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.

FOR OUR LITTLE HIKERS
Includes a side of chips or fruit and a drink

- Kid’s Cheeseburger* 8.50
- Kid’s Hot Dog 8.25
- Kid’s Pizza 8.50
  Add sausage or pepperoni 1.00
- Kid’s Ice Cream 4.00

DESSERTS

- Artisan Ice Cream 5.00
- Ice Cream Sandwich 5.00
  Made with chocolate chips.
- S’more Delight 5.00
  Layers of whipped cream and S’more pieces.

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

Feb 2024
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