

*D*INNER ENTRÉES

All dinner entree's include the following:

Choice of Soup: Creamy Broccoli, Cream of Chicken Rice,

Tomato Basil, Beef Stew, or Loaded Baked Potato

Choice of Mixed Greens: Caesar Salad or Mesclun Mix Salad

Choice of Starch: Twice Baked Potato, Garlic Mashed Redskin Potatoes, Scalloped Potatoes, Wild Rice Blend or Garlic and Herb Roasted Potatoes

Choice of Vegetable: Seasoned Vegetable Medley, Green Beans Almondine, Honey and Maple Roasted Carrots, or Sauteed Bell Peppers

Fresh Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaf, Hot Tea and Iced Tea

Roast of Prime Rib Beef

Garlic and peppercorn crusted prime rib served with rosemary au jus and creamy horseradish
\$26.25

Sauteed Boneless Breast of Chicken

Served with choice of sauces:
Marsala, sun-dried tomato or creamy parmesan
\$21.95

Roast Beef

Sliced sirloin of beef with a bordelaise sauce
\$20.95

Roasted Pork Loin

Served with an apple brandy sauce
\$26.95

Filet

Filet of beef with a bearnaise sauce
\$28.95

Lamb

Roasted petite rack of lamb with mint sauce
\$30.95

New York Strip

Grilled New York Strip with a peppercorn demi-glaze
\$26.95

Herb Roasted Turkey

Roasted turkey served with a Creole cornbread stuffing, garlic whipped potatoes with gravy, cranberry sauce and green beans almondine
\$19.95

Roast Beef and Chicken Combination

Sliced beef sirloin with bordelaise sauce and boneless chicken breast with a roasted red pepper cream sauce
\$28.95

Filet and Chicken Combination

Petite filet with a portobella demi-glaze and boneless breast of chicken grilled with a sun-dried tomato sauce
\$35.95



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*Choice of Vegetable: Seasoned Vegetable Medley, Green Beans Almondine,
Honey and Maple Roasted Carrots, or Sauteed Bell Peppers*

Fresh Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaf, Hot Tea and Iced Tea

Grilled Mahi Mahi

Mahi Mahi filet with an orange sesame glaze
\$25.95

Baked Orange Roughy

Orange roughy topped with a ginger and
orange compote
\$27.25

Grilled Salmon

Grilled salmon topped with Dijon cream
sauce
\$25.95

Surf and Turf

Succulent lobster tail with a lemon butter sauce
and grilled filet of beef with a portobella demi
glaze
\$39.95

Pheasant

Whole pheasant breast baked with rosemary,
garlic and crushed black pepper
\$27.95

Duck

Char-crusted duck breast with a plum
mandarin glaze
\$30.95

Portobella Mushroom Cap-Vegetarian

Grilled portobella mushroom cap with an
Italian tomato sauce and melted mozzarella
\$16.95

Pasta Primavera-Vegetarian

Penne pasta and seasoned vegetables sauteed
and topped with an Italian tomato sauce
\$16.95

Eggplant Parmesan-Vegetarian

Grilled eggplant over penne pasta, topped with
an Italian tomato sauce and melted mozzarella
\$19.25

Vegetable Teriyaki-Vegetarian

Teriyaki vegetable stir-fry atop steamed rice
\$13.75



*D*INNER ACCOMPANIMENTS

Choose one of each

Soup

- Cream of Broccoli
- Cream of Chicken with Rice
- Beef Stew
- Tomato Basil
- Loaded Baked Potato

Starch

- Scalloped potatoes
- Garlic mashed redskin potatoes
- Wild rice blend
- Sour cream and chive twice baked potatoes
- Garlic and herb roasted red potatoes

Vegetable

- Steamed medley of fresh vegetables
- Honey and maple glazed carrots
- Green beans almondine
- Sauteed bell peppers

Dessert (additional)

- Cream cheese glazed carrot cake
\$4.00

Fruit Pies

- (Apple, blueberry, cherry)
\$3.75

Chocolate Flourless Cake

\$5.00

Chocolate Pyramid

\$7.50

*C*HILDREN'S MENU

Lunch and Dinner Plated Events

\$14.75 Ages 12 and under

Appetizer

- Fruit Cup

Dessert

- Ice Cream Sundae

Entrees

- Macaroni & cheese
- Chicken fingers with French fries
- Grilled cheese with French fries
- Cheeseburger with French fries



** Please add 20 % service fee and current sales tax to prices.*

DINNER BUFFET

*Minimum of 50 people. Served with fresh brewed coffee, hot tea and iced tea.
Less \$1.00 per person for no dessert option.*

Italian Buffet

Crisp mixed greens with assorted dressings
Chef's pasta salad
Antipasto tray
Italian sausage and peppers
Chicken cacciatore or vesuvio
Fettucine, Farfalle and Tortellini pastas
Marinara and Alfredo sauces
Italian vegetables
Garlic bread
Tiramisu
\$25.95 per person

Homestyle Buffet

Choice of soup
Crisp mixed greens with assorted dressings
Mostaccioli with Italian sausage
Roast sirloin of beef au jus
Honey Stung Fried Chicken
Whipped potatoes and gravy
Mixed vegetables
Assorted dinner rolls and butter
Assorted desserts
\$24.95 per person

Special Occasion Dinner Buffet

Mesclun garden salad
Waldorf salad
Fresh fruit tray
Assorted cheese tray
Potato salad with fresh dill
Hot Vegetable medley
Asparagus spears with hollandaise sauce
Warm rolls and butter
Assorted desserts
Coffee and hot tea
\$32.95 per person includes complimentary glass of house wine

Starved Rock Buffet

Crisp mixed greens with assorted dressings
Potato salad and coleslaw
Honey Stung Fried Chicken
BBQ baby back ribs
Garlic Mashed Potatoes or
Mashed Sweet Potatoes
Bourbon baked beans
Corn on the cob
Corn muffins
Apple pie
\$21.95 per person

Grand Bear Lodge Buffet

Choice of soup
Crisp mixed greens with assorted dressings
Pasta salad
Sliced fresh fruit tray
Vegetable crudites with dip
Honey Stung Fried chicken
Roast sirloin of beef with Bordelaise sauce
Roast pork loin with apple brandy sauce
Filet of Sole Florentine
Garlic and herb roasted potatoes
Seasonal vegetable medley
Assorted dinner rolls and butter
Assorted pies and cakes
\$30.95 per person

Wild rice blend
Whipped potatoes with gravy
Candied sweet potatoes
Chef carved baked ham
Chef carved roast turkey
Toasted coconut shrimp
Assorted desserts

