

LITTLE ONES

*Sandwiches Served with Choice of French Fries, Sweet Potato Fries,
Kettle Cooked Chips or Fresh Fruit*

Molten P.B.J. • 5

Thick Slices of Grilled Texas Toast with Fresh Sliced Strawberries, Barbs Farm Strawberry Jam, Creamy Peanut Butter and Dry Roasted Peanuts Served Hot Off the Grill

Grilled BBQ Chicken Sandwich • 7

Marinated Chicken Breast Smothered in our Special Woodstone BBQ Sauce with Lettuce and Tomato on Brioche

Black Angus Junior Burger • 7

Hand Pressed Patty on Brioche with Lettuce, Tomato and Sliced Pickles

The Ultimate Grilled Cheese • 5

Thick Slices of Grilled White Toast with Rich, Creamy Sharp Cheddar and American Cheese Melted to Golden Brown Perfection

Cav N Cheese • 7

Cavatappi Pasta with a Creamy Cheese Sauce and Toasted Garlic Bread

Chicken Tenders • 6

Chicken Breast Tenderloins

Fantasia Fruit Salad • 7

Fresh Sliced Seasonal Fruit and Berries with an Orange Zest Yogurt Dip
Topped with Crunchy House Made Maple Granola



WOOD • FIRED • SPECIALTIES

DARK CHOCOLATE SMORES SKILLET

Rich Molten Lava Brownie with Chocolate Cream, Jumbo Marshmallows and
Graham Cracker Crumbs Cooked to a Golden Brown in our Wood Fired Oven • 7

*** GF denotes gluten free menu options ***

Eagle Ridge Resort and Spa
444 Eagle Ridge Drive | Galena, Illinois 61036
815 • 776 • 5252
www.eagleridge.com

STARTERS

Spicy Fire Grilled Wings • 11

Flash Fried and Finished in our Wood Fired Oven with our Signature Sweet and Spicy Sauce

Garlic Crusted Parmesan Dipping Loaf • 8

Served with House Made Marinara Sauce

Baked Nachos • 10

Corn Tortilla Chips with Black Olives, Diced Tomatoes, Jalapenos, Sour Cream, Guacamole and Tomato Salsa Covered with Cheese Sauce

Smoked Salmon Croquettes • 11

Deep Fried Smoked Salmon with Cream Cheese, Herbs and Cajun Remoulade

Onion Rings • 9

Beer Battered and Served with Choice of Marinara or Ranch Dipping Sauce

House Bruschetta • 10

Garlic French Bread Crostini with Fresh Tomato Basil and Parmigiano Reggiano Cheese

Fire Roasted Mushrooms • 10

Mushroom Caps Stuffed with Sausage and Crab Pâté

Laugenbrezel • 8

One Giant Freshly Baked Salty Pretzel with Beer Mustard and Cheesy Ale Sauce

SANDWICHES

Sandwiches Served with Choice of French Fries, Sweet Potato Fries, Kettle Cooked Chips or Fresh Fruit

Woodstone Grinder • 12

Ground Italian Sausage, Roasted Bell Peppers and Onions, Spicy Tomato Sauce with Melted Pepper Jack

Philly Beef • 11

Seasoned Shredded Beef, Roasted Peppers, Onions and Provolone Cheese on a Sourdough Hoagie with Au Jus

Reagan's Rajun Cajun • 10

Cajun Spice Breaded Chicken Breast with Lettuce, Tomato and Mayonnaise on Brioche

Deli Style Tuna/Chicken • 9

Creamy Albacore Tuna or Chicken Salad with Cheddar Cheese on a Buttery Croissant

Club Sandwich • 12

Triple Stacked Texas Toast with Hickory Smoked Turkey Breast, Thick Cut Sugar Cured Bacon, Leaf Lettuce, Tomatoes and Chipotle Mayonnaise

Burnt Ends BBQ Sandwich • 11

Smoked Flat Half Brisket in our Tangy BBQ Sauce Topped with Shredded Cheddar Cheese

Black Angus Burger • 10

Hand Pressed Burger Patty on Brioche with Lettuce, Tomato, Red Onion and Sliced Pickles

Choice of Topping; 1 Each- Grilled Onions, Grilled Mushrooms, Bacon American, Bleu, Cheddar, Swiss or Provolone

SOUPS & SALADS

Native American Chili • 5

Ground Bison with Peppers, Onions, Tomatoes and Jalapenos with Ground Fritos and Cheddar Cheese

Black and White Soup • 5

A Combination of Spicy Black Bean and Potato Leek Soup

Silo Salad • 10 GF

Baby Greens with Sundried Tomatoes, Dried Cranberries, Goat Cheese, Toasted Almonds, Avocado and Pear with Signature Lemon Fig Dressing

Pulled Chicken Caesar Salad • 10

Fresh Romaine Hearts with Parmesan Cheese, Grape Tomatoes, Croutons and Creamy Caesar Dressing

Wedge Salad • 10 GF

Wedge of Iceberg Lettuce with Bleu Cheese Dressing, Bleu Cheese Crumbles, Red Onion, Bacon Bits, Grape Tomatoes and a Balsamic Drizzle

Woodstone Salad • 10 GF

Fresh Field Greens Topped with Grilled Chicken, Feta Cheese, Cucumbers, Tomato, Red Onion and Raspberry Vinaigrette

WOOD OVEN PASTAS

Cav and Cheese • 10

Cavatappi Pasta with Boursin, Sharp Cheddar, Monterey Jack, Aged Parmesan Cheese and Toasted Garlic Bread
*Add Bacon for 1
Add Grilled Chicken for 3
Add Shrimp for 5
Add Lobster for 10*

Chicken Penne Alfredo • 12

Grilled Chicken, Alfredo Sauce, Mushrooms, Bacon, Parmesan Cheese and Toasted Garlic Bread

Fire Cracker Shrimp Farfalle • 12

Blackened Shrimp, Bowtie Pasta, Olive Oil, Garlic and Toasted Garlic Bread
Also Available without Blackened Seasoning

WOOD FIRED PIZZAS

MEDIUM (FEEDS 2) OR LARGE (FEEDS 3 – 4)

Margherita

Med • 17 / Large • 19

Tomatoes, Garlic, Basil, Olive Oil and Fresh Mozzarella

Meat Amore

Med • 17 / Large • 19

Herb Tomato Sauce, Sausage, Pepperoni, Ground Beef, Bacon and Fresh Mozzarella

Cav and Cheese

Med • 17 / Large • 19

Cavatappi Pasta, Sugar Cured Bacon, House Made Cheese Sauce, Mozzarella and Cheddar Cheese Blend

The Wild Mushroom

Med • 17 / Large • 19

Cremini, Shiitake and Portobello Mushrooms with Garlic Spread, Boursin Cheese, Fresh Herbs and Fresh Mozzarella

Barbecue Pork Carnita

Med • 17 / Large • 19

Shredded Pork, Italian Red Onion Rings, Woodstone BBQ Sauce and Fresh Mozzarella

BUILD YOUR OWN

CHEESE PIZZA

MEDIUM (FEEDS 2) OR LARGE (FEEDS 3 – 4)

Medium • 14 / Large • 16

Choose your Sauce

Basil Pesto, Garlic Spread or Herb Tomato Sauce

Tasty Toppings

Your choice of ingredients
Toppings are 1.25 each

Cheeses

Boursin
Feta
Bleu

Meats

Ground Beef
Pepperoni
Sausage
Bacon
Canadian Bacon
Chicken

Veggies

Tomatoes
Spinach
Artichokes
Zucchini
Yellow Squash
Peppers
Onions
Cremini Mushrooms
Basil
Olives
Jalapenos
Pineapple

*** Gluten free crust is available in medium size only ***

ENTRÉES

All Entrees Served with Choice of Soup or Salad

BBQ Ribs • 19 Half Rack / 23 Full Rack GF

Slow Roasted Tender Baby Back Ribs with Spicy BBQ Sauce, Sweet Potato Fries and Seasonal Vegetables

Cedar Plank Salmon • 23 GF

Atlantic Salmon Seared with Brown Sugar, Dijon Mustard, Shiitake Rice and Seasonal Vegetables

Pina Colada Chicken • 21 GF

Rotisserie Style Chicken with a Pineapple Coconut Glaze, House Smashed Potatoes and Seasonal Vegetables

New York Strip • 28 GF

12 Ounce Hand Cut Striploin Topped with Paris Butter and Finished in our Wood Fired Oven. Served with a Baked Potato and Seasonal Vegetables
Add Grilled Shrimp with Garlic and Butter \$9

Beer Battered Cod • 15

Alaskan Cod Battered with our Signature Screaming Eagle Ale and Served with French Fries and Slaw

Walleye Meunière • 22

Pan Seared Great Lakes Walleye with Lemon Brown Butter, Rice Pilaf and Seasonal Vegetables

Greek Style Pork Chops • 20

Fresh Herb and Garlic Oil Marinated Pork Chops Topped with Greek Style Yogurt and Dill. Served with a Baked Potato and Seasonal Vegetables

Filet Mignon • 30 GF

8 Ounce Center Cut Angus Tenderloin of Beef with Mushroom Bordelaise. Served with a Baked Potato and Seasonal Vegetables
Add Grilled Shrimp with Garlic and Butter \$9

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