

Appetizers

Three Cheese Artichoke Dip Boule Imported Asiago, Parmesan and cream cheese folded with artichoke hearts, fresh garlic and herbs, baked and served in a boule (French bread bowl) . \$7.50

Jumbo Shrimp Cocktail Five chilled jumbo shrimp served with our special tangy cocktail sauce. \$7.95

Seafood Stuffed Portobello Mushroom A Portobello mushroom filled with a lump crab, shrimp, and scallop cake, topped with mozzarella cheese and baked golden brown. \$7.95

Buffalo Style Hot Wings Jumbo wings tossed in our secret recipe sauce, served with bleu cheese dressing and carrot & celery sticks. \$7.50

Filet Mignon Rumaki Tender filet pieces wrapped in bacon, then baked and served with a zesty horseradish sauce. \$7.50

Texas Chicken Quesadilla Two grande flour tortillas filled with chicken and Cheddar and Jack cheeses, flat iron grilled then topped with lettuce, tomato, guacamole and sour cream. \$7.50

Mozzarella Sticks mozzarella cheese battered and fried to perfection, served with zesty marinara sauce. \$6.95

Loaded Potato skins 8 Potato skins, deep fried, then smothered in Cheddar-jack cheese, bacon and green onions. Served with sour cream and salsa. \$6.95

Salads and Soups

Soup du jour Soups created daily by our talented chefs, using only the finest, freshest ingredients available. Cup \$2.95, Bowl \$3.95

Chef's Special French Onion Soup Sweet onions in a beef stock with a hint of red wine, topped with French bread and Gruyere cheese, then capped with puff pastry and baked to a golden brown. \$5.75

The Wedge Salad A classic salad and one of Reilly's favorites! A huge wedge of iceberg lettuce topped with bacon bits, diced tomatoes and your choice of dressing. Sure to cool you down. \$6.95.

With grilled chicken breast..... \$10.90

With grilled shrimp..... \$10.90

With flat iron steak and bleu cheese..... \$11.90

Caesar Salad Crisp romaine lettuce tossed with fresh Caesar dressing & topped with imported Parmesan cheese and crunchy croutons. \$4.95

With grilled chicken breast..... \$9.90

With grilled shrimp..... \$9.90

With flat iron steak and bleu cheese..... \$10.90

Greek Salad the classic salad with kalamata olives, feta cheese, lettuce, and artichoke hearts, topped with Greek oregano vinaigrette dressing. \$5.95

With grilled chicken breast..... \$10.90

With grilled shrimp\$10.90

With flat iron steak..... \$11.90

Dinner Salad A light salad of lettuce, tomato, cucumber, and garbanzo beans, served with your choice of dressing. \$3.50

Dressings: Guava Balsamic Vinaigrette * Bleu Cheese * Parmigiana Vinaigrette * Ranch * French * 1000 Island * Honey Mustard * Lite Ranch

Steak & Chops

All Steaks are garnished with maître d'hôtel butter. Steaks and Chops are served with your choice of the soup du jour or a garden salad, plus baked potato, rice du jour, or French fries.

The Rend Lake Special *The King of Steaks! A 16 oz. New York Strip steak seasoned and grilled to perfection \$16.95*

Filet Mignon *A hand cut 8 oz. filet of the best beef available, finished with béarnaise sauce. \$22.95*

Steak and Lobster *An 8 oz. filet mignon served with a 6 oz. baked Lobster tail \$36.95*

The Ribeye *A hand cut 10 oz. certified Angus beef Ribeye steak grilled to your specifications \$15.95*

With your choice of 10 fried shrimp or 10 grilled shrimp, \$18.95

Grilled Twin Pork Chops *Two center cut Port chops seasoned and grilled and presented with our special bourbon apple sauce. \$14.95*

The Tuscan Chop (Chef's Special) *A 16 oz. two bone center cut pork chop stuffed with imported prociutto ham, asiago cheese and fresh sage, baked and topped with a Portobello mushroom-marsala wine sauce. This one takes a little time, but it's worth it. \$19.95*

Slow Roasted Prime Rib Au Jus *Join us every Friday for our famous slow roasted Prime Rib*

12 oz. Queen Cut, \$17.95

16 oz. King Cut, \$20.95

Sandwiches and Burgers

All sandwiches and burgers are served with your choice of French fries or homemade potato chips, and your choice of the soup du jour or fresh tossed salad.

Flat Iron Steak Sandwich *A six ounce Angus filet grilled to your specifications, topped with firecracker onion rings and served on a grilled onion roll. \$11.95*

Southern Fried Catfish Po'Boy *The classic sandwich served on a po' boy roll with lettuce and tomato and a side of tartar sauce \$10.95*

The All American Burger *A third pound of Angus Beef char grilled and served on an onion roll with all the fixins. \$8.95. Add cheddar, American, bleu or Swiss cheese to your burger for an additional \$.50*

The Brutus Burger *Two 1/3 pound beef patties on a grilled onion roll with double American cheese, three slices of crispy bacon and all the fixins. \$11.95*

Grilled Chicken Club *A succulent grilled chicken breast topped with cheddar cheese, bacon, lettuce, and tomato \$10.95*

For the Under 12 Crowd

Your choice of hamburger, cheeseburger, chicken strips, a grilled cheese sandwich, or small spaghetti with marinara sauce served with French fries. \$4.95

Seafood, Fowl & Ribs

Seafood, Fowl and Ribs are served with your choice of the soup du jour or garden salad, plus your choice of baked potato, rice du jour or French fries.

Lobster & Lobster *A pair of 6 oz. lobster tails baked and served with drawn butter. \$38.95*

Broiled Chilean Salmon *Boneless filet of salmon grilled to perfection and topped with light lemon butter. \$18.95*

Tilapia Dinner *Your choice of a boneless tilapia filet prepared blackened, fried, or grilled. This Blue Gills' cousin is a local favorite. \$14.95*

Southern Style Fried Catfish *Two huge boneless catfish filets in southern style spicy breading, fried to a golden brown. \$14.95*

Mojo Mahi Mahi *Grilled or blackened Mahi Mahi topped with a Cajun shrimp skewer and spicy shrimp sauce. \$18.95*

Rend Lake Quail *Two semi-boneless whole quail served with pecan apple cornbread dressing and finished with a black cherry & port wine demi-glace. \$19.95*

Peppercorn and Cognac Duck *Twin succulent boneless breasts of duck sautéed to perfection and topped with a pink peppercorn cognac sauce. \$20.95*

Grilled Chicken Breast *Two marinated boneless chicken breasts seasoned and char-broiled. \$13.95*

Southern Illinois Fried or Baked Chicken *Choose between one half of a fresh plump chicken deep fried in our secret breading recipe, or a half chicken seasoned and baked to a crispy finish. \$11.95 (all white meat \$13.95)*

Baby Back Ribs *A slab of baby back ribs prepared with a Cajun rub, then finished with our very own Texas-Hawaiian style BBQ sauce. Extra napkins no charge. Half slab, \$13.95. Whole slab, \$18.95.*

Pasta

All pasta dishes are served with your choice of the soup du jour or a garden salad.

Spaghetti and Meatballs *A hearty serving of al dente pasta and gargantuan meatballs served in a savory marinara sauce. Mama Mia! Large serving, \$9.95. Extra large serving, \$12.95*

Gulf Coast Seafood Pasta *A luscious combination of Shrimp and Scallops in a vodka cream tomato sauce tossed with asiago cheese, chopped tomatoes, mushrooms, and penne pasta. \$16.95*

Fettuccini Alfredo *Fettuccini made in the classic tradition with fresh cream, parmesan cheese and eggs. \$11.95. With grilled chicken and broccoli, \$15.95.*

Stuffed Penne al Quattro Formaggio *Cheese stuffed pasta tossed with your choice of sliced grilled chicken breast or Italian sausage, and a combination of parmesan, ricotta, mozzarella and asiago cheeses, white wine, and marinara sauce. \$15.95*

*An 18% gratuity will be included for parties of 8 or more
A plate fee of \$2.00 will be added for shared or split meals.*