





Food for Thought

From elaborate buffets to intimate dinners - from carry-out to fine cuisine. Eagle Ridge has every option on site so you can spend more time enjoying your stay.

	INN ROOM	RESORT HOME
 <p>Woodlands Restaurant & Lounge Traditions continue in the resort's premier restaurant. Enjoy beautiful lake views while dining on our selections of fresh seafood, aged beef and traditional favorites. Woodlands features a full wine menu and multiple wines by the glass. Menu selections are ideal for family dining or an elegant dining experience. Each Sunday morning we feature a bountiful Sunday Brunch. Woodlands Lounge opens daily and is perfect for a light meal, before dinner aperitif or just to relax after dinner with a fine selection of Cognac, Brandy, Single Malt Scotch or Cordials. Open daily serving breakfast, lunch, and dinner.</p>	5050	9-1-815-776-5050
 <p>Spikes Bar & Grill at The General Offering spectacular tri-state views of The General Golf Course and the surrounding countryside. Spikes features the best indigenous Midwest cuisine in a casual atmosphere. Spikes bar offers a light menu, a variety of draft beers and a full wine list. Serving lunch and dinner April through October.</p>	5252	9-1-815-776-5252
 <p>Paisanos Located in the Inn's lobby for convenient take-out, eat-in or delivery, our casual Italian cafe offers homemade deli sandwiches, authentic pasta entrees, famous pizza, and ice cream.</p>	5051	9-1-815-776-5051
<p>In Room Dining A selection from our restaurant menus is available from room service. Breakfast, lunch and dinner is delivered and presented in your room for your convenience or special dining. The menu is located in the directory.</p>	5050	
<p>Home Delivery A selection of items from our restaurant menus is available for delivery to homes, condominiums and villas. Breakfast, lunch and dinner is delivered and presented in your home for your convenience or special dining. The menu is located in the directory.</p>		9-1-815-776-5050
 <p>The General Store - Bakery and Deli Everything from staples to gourmet food items. Enjoy fresh produce, prepared salads and deli items.</p>	2233	9-1-815-777-2233
<p>Eagle Ridge Coffee Shop Enjoy your favorite Latte, Mocca or coffee right in the lobby of the Inn. Comfortable seating, fresh baked specialties and wireless internet access. We proudly brew Starbucks Coffee.</p>	JAVA (5282)	9-1-815-776-JAVA

HOTEL DINING & ROOM SERVICE MENUS



Eagle Ridge
RESORT & SPA

Breakfast

ROOM SERVICE MENU

Served from 7 am to 11 am

Dial ext. 5050 from Inn • Dial 9-1-815-776-5050 from Resort Homes

All items subject to 19% gratuity and state sales tax. Minimum order \$7.50. Delivery charge \$3.

Juice \$3

Orange, grapefruit, tomato, V-8, apple, cranberry, pineapple or prune juice

Beverages \$2

Coffee, decaffeinated coffee, tea, herbal tea, soda, milk, ice tea, lemonade

Fruit Reflective of the Season \$6

STARTERS

Assorted Cold Cereal \$3

Cold Cereal with bananas and berries \$5

Florida Grapefruit Half \$3

California Cantaloupe \$6

Half a melon with cottage cheese

BIG HITTERS

Create Your Own Omelet \$12

Choose Mozzarella, Cheddar, Swiss or American cheese, bacon, sausage, ham, tomatoes, peppers, mushrooms or onions, served with country fried potatoes

Woodlands Omelet \$12

Spicy sausage, Jack cheese, diced tomatoes, onions and peppers with salsa, served with country fried potatoes

Smart Start Spinach Omelet \$12

Fresh spinach, mushrooms, Swiss cheese, made with cholesterol free egg substitute served with fresh fruit

Farmer's Breakfast \$11

Two eggs any style, two strips of bacon, sausage link and choice of two pancakes, one piece of French toast or mini waffle, served with country fried potatoes

Traditional Breakfast \$11

Two eggs any style with choice of Applewood smoked bacon, ham or sausage, served with country fried potatoes

Buttermilk Biscuits & Country Gravy \$8

Fluffy biscuits smothered in sausage gravy

Belgian Waffle \$10

Our thick waffle served with warm maple syrup and butter with berries and whipped cream \$11

Steak & Scrambled Egg Skillet \$15

Scrambled eggs mixed with sautéed pepper mushrooms, onions and a 6-oz. New York Steak served with country fried potatoes

Smoked Salmon Platter \$12

Smoked salmon, toasted bagel, cream cheese, red onions, tomato, cucumber, hard boiled egg and capers

Corned Beef Hash Skillet \$13

Corned beef hash topped off with two eggs any style, served with country fried potatoes

Eggs Benedict \$13

Two perfectly poached eggs on a toasted English muffin with Canadian bacon topped with Hollandaise sauce, served with country fried potatoes

Stuffed French Toast \$12

Cinnamon bread stuffed with apples and bananas served with warm maple syrup and butter

Buttermilk Pancakes \$10

Fluffy buttermilk pancakes, served with warm maple syrup and butter

Oatmeal With Brown Sugar & Butter \$5

With seasonal berries or warm cinnamon apples

SHORT CHIPS

Applewood Smoked Bacon, Country Sausage Links, Sausage Patties, Corned Beef Hash, Ham, Canadian Bacon \$5
Country Fried Potatoes \$3
Single Pancake \$3
Side Egg \$3
Side Biscuit & Gravy \$4

Bagel & Cream Cheese \$3
Buttermilk Biscuit \$2
Cinnamon or Pecan Roll \$3
English Muffin or Toast \$2
Muffin \$3
Croissant \$3

All-Day Dining

ROOM SERVICE MENU

Served from 11 am to 10 pm

Dial ext. 5050 from Inn • Dial 9-1-815-776-5050 from Resort Homes

All items subject to 19% gratuity and state sales tax. Minimum order \$7.50. Delivery charge \$3.

SANDWICHES

Sandwiches include your choice of kettle chips or French fries

Iowa Black Angus Burger \$11

1/2 Pound of Iowa black angus ground beef grilled and served on a sourdough roll

Blackened Ahi Tuna Sandwich \$13

Pan seared and served on Ciabatta roll with shaved cucumber, wasabi mayo, sliced tomato and leaf lettuce accompanied by a pickled daikon salad of chili, carrot and wakami with sesame vinaigrette

Philly Beef Ciabatta \$12

Sliced rib eye steak with onion, roasted pepper, pepperoncinis and Provolone cheese on a crispy Italian hoagie and Italian au jus

Taleggio Club Sandwich \$11

Layered wheatberry bread with wilted spinach, grilled tomatoes, lettuce, basil, mayonnaise, Italian cheese and Applewood smoked bacon

SALADS

Greek Caesar Salad \$10

Romaine lettuce tossed with traditional dressing with garlic croutons, fried artichoke fritters, Feta cheese, Calamata olives and Parmesan cheese
Add chicken breast \$13; Add catch of the day \$16; Add filet mignon \$21

Maltese Salad \$11

Diced grilled chicken breast, Mandarin oranges, cucumbers, pecans and onions with fresh mint vinaigrette over micro greens and herb shoots

Wilted Spinach \$15

Hot smoked bacon, Shiitake mushrooms, pears, dried cranberries, almonds and smoked duck breast, caramelized shallot vinaigrette

Fresh Fruit Platter \$11

Sliced seasonal fruit, grapes, berries and fresh mint served with sweet yogurt dip

ENTREES

Filet Mignon \$32

A 10 oz. Angus aged filet flame broiled with Béarnaise sauce

Ahi Tuna \$25

Pan seared tuna with sun-dried tomato, Wasabi vinaigrette, Jasmine rice, seared spinach and fried rice paper

Rack of Lamb Provencal \$35

Roasted spring lamb with a garlic crust, ground mustard demi glaze and fennel stew

Veal Pot Roast \$20

Tender roasted veal cooked in a light mushroom sauce with root vegetables and Yukon Gold whipped potatoes

Chamomile Salmon \$23

Jasmine and Chamomile seared salmon, sweet corn, asparagus and tomato stew, Riesling cream reduction and Parisienne potatoes

Greek-Style Chicken Pasta \$20

Angel hair pasta tossed with chicken, Calamata olives, sun dried tomatoes, artichokes, peppers, onions and Feta cheese

DESSERTS \$6

Inquire about our dessert selections of the day

BEVERAGES \$2

Coffee, decaffeinated coffee, tea, hot chocolate, soda, milk, ice tea and lemonade



ROOM SERVICE MENU

Served from 11 am to 10 pm

Dial ext. 5050 from Inn • Dial 9-1-815-776-5050 from Resort Homes

	12"	16"
Artichoke and Grilled Chicken Roasted garlic sause topped with spinach, basil, thyme, artichokes, diced tomatoes, olives and chicken breast with Italian cheeses	\$17	\$22
Very Veggie Roasted garlic sauce with peppers, artichokes, spinach, mushrooms, olives, onions, tomatoes, grilled zucchini and yellow squash with Italian cheeses	\$17	\$21
Five Cheese Traditional pizza sauce smothered with Mozzarella, Provolone, Romano, Boursin and Parmesan cheeses	\$16	\$21
Meat Amante Traditional pizza sauce, pepperoni, sausage, hamburger and Canadian bacon with Italian cheeses	\$17	\$22
Paisanos Special Traditional pizza sauce covered with sausage, pepperoni, peppers, mushrooms, onions, olives and Italian cheeses	\$17	\$22
Create Your Own Pizza Choose any three of our specialty toppings: Italian sausage, pepperoni, bacon, Canadian bacon, hamburger, grilled chicken, extra cheese, grilled zucchini, grilled yellow squash, black olives, green olives, chopped spinach, tomatoes, jalapenos, artichokes, onions, peppers, mushrooms, pineapple	7" 12" 16"	\$ 8 \$16 \$22
Additional toppings \$1.00 each		

BEVERAGES

Coffee, decaffeinated coffee, tea, hot chocolate, soda, milk, ice tea and lemonade - \$2

All items subject to 19% gratuity and state sales tax. Minimum order \$7.50. Delivery charge



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