



Big Foot Inn

11508 Route 14 Big Foot, Illinois
(5 miles north of Harvard, Il on Rt 14)
815-943-4740 for Reservations

~ **Serving Hours** ~

MONDAY - SATURDAY	Luncheon 11:30am	Dinner 4:30pm to closing
SUNDAY	Buffet Brunch 9:30am – 2pm	Dinner 11:30am to closing

ABOUT OUR COMMUNITY

In the early 1800s, this area was populated by Indians of the Potawatomi Tribe led by Chief Big Foot. This village was then called Maunk-suck, the Chief Indian name. The Chief was a peaceful man and friendly to all. He loved this area around Geneva Lake for its natural beauty and bountiful supply of food.

Many places have been named in honor of this popular Potawatomi Chief. Geneva Lake was first known as Big Foot Lake prior to being renamed by an early surveyor. There is our community of Big Foot, Illinois, on the edge of Big Foot Prairie. There is Big Foot Country Club, Big Foot High School, Big Foot Beach Park and our own Inn, Big Foot Inn.

ABOUT OUR INN

It was named in honor of Chief Big Foot when it was first opened in 1946 and has borne the same name through five ownerships. All the restaurateurs during those years had a common belief in serving the public. That is offering excellent food in ample portions at an affordable price.

The current owners, Lee and Eugenia Archos, purchased the Inn in 1977. In 1987, they had the original structure completely refurbished and added two new dining rooms for greater dining pleasure.

It has been said of Chief Big Foot that he liked parties and good times, so he would have enjoyed the Big Foot Inn. Your hosts hope that you will too.

APPETIZERS

DEEP FRIED ONION RINGS	\$ 3.95
SAGANAKI FLAMING GREEK CHEESE	\$ 5.95
Imported Caseri Cheese sautéed and flamed with brandy and lemon, and served with French or Pita bread	
MARINATE HERRING in wine or sour cream	\$ 4.25
SHRIMP DE JONGHE	\$ 9.25
shrimp sautéed in garlic butter, green onion, lemon and white wine, topped with De Jonghe butter and baked	
ESCARGOT PROVENCALE	\$ 7.25
Imported Snails seasoned in garlic butter, shallots and white wine	
FRESH SHRIMP COCKTAIL - served with cocktail sauce and wedge of lemon	\$ 9.25
BAKED FRENCH ONION SOUP AU GRATIN	\$ 4.25

SALADS

GRECIAN SALAD	\$ 6.95
An elegant salad of lettuce, tomato wedge, green pepper, green onion, Greek olives, Feta cheese and anchovies tossed in olive oil and our own Big Foot dressing, served with French or Pita bread	
JULIENNE SALAD	\$ 6.95
Crisp lettuce, julienne of turkey, ham, swiss and American cheese, tomato, cucumber, hard boiled egg and your choice of dressing	
SHRIMP BOAT	\$ 9.95
Fresh shrimp with tomatoes, lettuce greens, hard boiled egg, lemon wedge, cocktail sauce and your choice of dressing	
STUFFED TOMATO WITH CHICKEN OR TUNA SALAD	\$ 6.95
Served with lettuce greens, hard boiled egg and cottage cheese	
BIG FOOT SLIM & TRIM fresh fruit, cottage cheese, hard boiled egg and 9 oz. hamburger patty	\$ 6.95
CHEF'S SALAD a combination of garden fresh vegetables	\$ 4.25

SOUPS

BIG FOOT SOUP of the DAY	cup or bowl
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SANDWICHES

Served with Soup or Salad and Choice of Potato

RIBEYE STEAK SANDWICH served on toast	\$ 11.95
TENDERLOIN STEAK SANDWICH served on toast	\$ 13.95

SANDWICHES

Served with a cup of soup, French fries and garnishes

BIG FOOT HAMBURGER	\$ 7.25
HAMBURGER on bun or dark rye	\$ 6.50
Cheese it up with your choice of cheese	
ITALIAN BEEF	\$ 6.95
Loads of thinly sliced roast beef served on Italian bread with garnishes	
TURKEY CLUB sliced turkey breast, bacon, lettuce & tomato served on toast	\$ 6.50
SLICED TURKEY BREAST served on your favorite bread	\$ 6.50
PITA CLUB sliced turkey breast, bacon, cheese, lettuce & tomato on pita bread	\$ 7.25
REUBEN an old favorite! Corned beef, sauerkraut & melted swiss on light rye bread	\$ 7.25
HOT BEEF SANDWICH served open face with mashed potatoes and gravy	\$ 6.50
HOT TURKEY SANDWICH served open face with mashed potatoes and gravy	\$ 6.50
BLT CLUB bacon, lettuce and tomato on your choice of bread	\$ 6.50

LUNCHEONS

Served with soup or salad, choice of potato or vegetable, rolls and butter

BARBECUED BABY BACK RIBS	\$10.95
Meaty and tender, topped with our tangy barbecue sauce	
BEEF LIVER baby beef liver, sautéed and topped with bacon or onions	\$ 6.95
SPAGHETTI topped with our rich meat sauce and served with garlic bread, if desired	\$ 6.25
BUTT STEAK	\$ 9.95
NEW YORK STRIP STEAK	\$12.95
CHOPPED SIRLOIN STEAK broiled and topped with grilled onions	\$ 6.95
BREADED VEAL CUTLET	\$11.95
BREADED PORK TENDERLOIN	\$ 7.95
PAN FRIED OR BROILED CHICKEN broiled Athenian style if you like	\$ 7.75
JUMBO FRENCH FRIED SHRIMP served with cocktail sauce	Market Price
FRENCH FRIED SCALLOPS	Market Price

BEVERAGES

COFFEE regular or decaf	\$ 1.00
HOT TEA	\$ 1.00
MILK	\$ 1.50
ICED TEA	\$ 1.00
LA CROIX WATER	\$ 2.50

DESSERTS

CHEESE CAKE	\$ 2.50
CUSTARD PUDDING	\$ 2.00
SUNDAES	\$ 2.00
BRANDY ICE	\$ 4.00
TORTE OF THE DAY	\$ 2.50
PIE OF THE DAY	\$ 2.50
ICE CREAM OR SHERBET	\$ 1.50
AMARETTO ICE	\$ 4.00
GREEN FROG ICE	\$ 4.00

DINNER MENU

Includes: Soup of the day or chilled tomato juice, salad,
choice of potato: baked, mashed, au gratin, hash browns or steak fries, rolls and butter

VEAL SWISS with Grand Marnier sauce and artichoke hearts	\$ 19.95
VEAL MARSALA served with shallots and mushrooms in Marsala Wine	\$ 19.95
VEAL PARMIGIANA	\$ 19.95
breaded tender veal topped with mozzarella cheese and our own rich tomato sauce served with spaghetti	
BREADED VEAL CUTLET with brown gravy	\$ 19.95
WIENER SCHNITZEL served with red linguini or ala Holstein	\$ 19.95
CHICKEN SWISS with Grand Marnier sauce and artichokes	\$ 15.95
CHICKEN A LA KIEV with supreme sauce and rice	\$ 15.95
GRECIAN STYLE CHICKEN	\$ 15.95
disjointed and broiled with lemon butter, oregano, salt and pepper, and a touch of garlic. Served with special potatoes	
BROILED CHICKEN	\$ 14.95
SOUTHERN PAN FRIED CHICKEN half chicken, allow approx 45 minutes for preparation	\$ 15.95
ROAST TURKEY served with homemade dressing, cranberry sauce and rich turkey gravy	\$ 14.95

PEPPER STEAK	\$ 16.95
beef tenderloin chunks sautéed in wine and green peppers, fresh tomatoes, shallots and mushrooms. Prepared to order	
MEDALLIONS OF BEEF	\$ 18.95
two sliced filets sautéed in butter, shallots, mushrooms and burgundy wine sauce	
SHISH KABOB ON A SKEWER	\$ 15.95
beef tenderloin, onions, green peppers, tomatoes, mushrooms, served with rice	
BABY BACK RIBS meaty & tender, topped with tangy barbecue sauce . . . half slab	\$ 13.95
full slab	\$ 18.95
LIVER AND ONIONS, or BACON baby beef liver, sautéed and topped with onions or bacon . . .	\$ 11.95
BAKED LASAGNA with tomato sauce, Italian sausage, mozzarella cheese, ricotta, parmesan & eggs	\$ 14.95
SPAGHETTI choice of meat, primavera sauce or olive oil	\$ 12.95

FROM THE BROILER

FILET MIGNON 10 oz. most tender of corn fed Midwest Beef	\$ 24.95
QUEEN FILET 8 oz. for a light appetite	\$ 21.95
NEW YORK STRIP STEAK 16 oz. king of all steaks	\$ 24.95
NEW YORK STRIP STEAK 13 oz. queen size	\$ 21.95
RIB EYE STEAK 16 oz. well marbled, excellent flavor	\$ 24.95
TOP BUTT STEAK 14 oz	\$ 16.95
CHOPPED SIRLOIN	\$ 13.95
CENTER CUT PORK CHOPS	\$ 16.95
LOIN LAMB CHOPS broiled or Greek style with special potatoes . . . 2 chops	\$ 18.95
3 chops	\$ 24.95
STEAK AND LOBSTER	MARKET PRICE

SEAFOOD SPECIALS

BAKED SHRIMP DE JONGHE	\$ 19.95
JUMBO FRENCH FRIED SHRIMP	\$ 19.95
BROILED LOBSTER TAIL	MARKET PRICE
ALASKAN CRAB LEG, split	MARKET PRICE

FRIDAY FISH FRY

OUR FISH FRY features top of the line Icelandic Cod. Served quick fried (family style) or broiled (individual serving), includes homemade potato pancakes or French fries, German potato salad, cole slaw, rolls and butter

CHAMPAGNE SUNDAY BRUNCH BUFFET

All You Can Eat Brunch with unlimited complimentary champagne
Served every Sunday from 9:30 am – 2pm

ADULTS \$ 13.95 CHILDREN (under 10) \$ 9.95

BRUNCH FEATURING: Fresh Fruits and Juices, Scrambled Eggs, Eggs Benedict, Fruit Crepes, French Toast, Belgian Waffles, Omelettes, Bacon, Sausage, Quiche, Fried Potatoes, Steamship Round of Beef, Baked Virginia Ham, Roast Turkey and Dressing, BBQ Ribs, Broasted Chicken, Baked Salmon, Herring, Your Favorite Casserole and Pasta Dishes, Bountiful Salad Bar with Fresh Fruit, Full Dessert Table and much more!

BANQUET, PARTY AND BUSINESS MEETING FACILITIES

We have facilities to accommodate private functions for 20 to 100 people. Whether it be hors d’oeuvres, canapés, complete table service or buffet service, we can provide it at a reasonable price. Let us help you prepare a tailored menu to your special needs. We welcome your inquiries