

BIG LAKE
D-I-N-I-N-G

DINNER

MENU

APPETIZERS

Wings 6 Bone-In – \$12 / 8oz Bone-Out – \$11
Sauces: Brown Sugar Honey BBQ, Sweet and Sour, Garlic Parmesan, Buffalo, Honey Sriracha, Dry Ranch, Dry Cajun

Chicken Quesadilla – \$11
Grilled flour tortilla filled with seasoned chicken, fire roasted bell peppers, corn, onion, and black beans served with salsa and sour cream

Peel & Eat Shrimp – \$12
Half-pound of chilled shrimp served plain or dusted in Old Bay Seasoning with house made cocktail sauce

Mozzarella Cheese Sticks – \$10
(5) Deep fried and served with marinara and creamy house ranch

Spinach Artichoke Dip – \$11
Warm creamy dip with artichoke, spinach, and garlic served with tortilla chips

Mini Spring Rolls – \$10
(10) Vegetable filled spring rolls fried and served with sweet & sour sauce

Sampler Platter – \$16
8oz Bone-Out Wings, (4) Mozzarella Cheese Sticks, and Spinach Artichoke Dip

BUFFET

AYCE Dinner Buffet – \$22

SOUP & SALAD

Cup Soup – \$3 / Bowl Soup – \$5
Chef Salad – \$14
Fresh lettuce greens with ham, turkey, tomatoes, cucumber, onion, and shredded cheddar jack cheese

Spinach Salad – \$15
Toasted almonds, dried fruit medley, onions, feta cheese, bacon, and hardboiled egg served on a bed of fresh spinach
Add: grilled chicken – \$5 / grilled steak – \$10 / grilled shrimp – \$7

Crispy Chicken Cobb Salad – \$15
Toss your chicken in any wing sauce
Fresh lettuce greens topped with crispy fried chicken, bacon, tomato, onion, hardboiled egg, and bleu cheese crumbles

Little River Casino Resort reserves the right to charge the full cost of the buffet to any guest that consumes any items from the buffet, if the buffet was not their primary dining choice. 18% gratuity will be added on groups of eight or more. We do not serve allergen free food.
Rare = cool, red center • Medium rare = warm, red center • Medium = pink throughout • Medium well = thin line of pink • Well = no pink, dry
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

MAC & CHEESE

Made with our house made smokey cheese sauce and served with garlic bread

BBQ Smoked Brisket – \$18

Buffalo Chicken – \$16

Philly Cheesesteak – \$16

Shrimp and Bacon – \$17

SANDWICHES

All sandwiches come with seasoned French fries and a pickle spear

Little River Classic

Served on a gourmet bun with lettuce, tomato, pickle, and onion
Substitute gluten free bun – \$2 / Add cheese – \$1 / Add bacon – \$2

Beef Burger – \$14

Chicken Breast – \$12

Veggie Patty – \$13

Fried Pollock – \$14

Smoked Brisket Sandwich – \$17

House smoked brisket served on a gourmet bun with brown sugar honey BBQ, smokey cheese sauce, pickles, onions, and jalapenos

Stacked BLT – \$15

Add ham – \$3 / Add turkey – \$3
Toasted white or wheat bread layered with crisp bacon, fresh crisp lettuce, tomato, and mayonnaise

French Dip – \$16

Shaved prime rib on a soft hoagie roll smothered in melted provolone cheese and served with au jus

Clam Strip Po Boy – \$14

Cajun dusted breaded clam strips piled high with lettuce, tomato, pickle, onion and house made cole slaw

ALL AMERICAN

C L A S S I C S

Sold with your choice of 2 sides – Premium sides available at additional cost

12oz Prime Rib – \$30

7oz Flat Iron Steak – \$26

Half Rack BBQ Ribs – \$25

4pc Broasted Chicken – \$21

Fried Shrimp – \$22

Fried Pollock – \$24

SIDES

Baked Potato – \$3

Seasoned Fries – \$4

Cole Slaw – \$3

Wild Rice Pilaf – \$4

Cottage Cheese – \$3

Daily Vegetable – \$4

Premium Sides

Loaded Baked Potato – \$5

Mac & Cheese – \$7

Onion Rings – \$8

Side Caesar Salad – \$5

Side Salad – \$6

Mashed & Gravy – \$6

Sweet Potato Fries – \$6