

– PASTA –

Served with your choice of iceberg or mixed green salad.

KALE PESTO CAMPANELLE

A delectable dish! 13

Add chicken, shrimp, salmon, or filet tips 5

Also available with gluten free pasta

SPAGHETTI

A half-pound of pasta with our house made meat sauce 8

RAVIOLI

An Illinois Valley classic! Locally made meat-filled tortellini served with our house made meat sauce 10

COMBO SPAGHETTI & RAVIOLI

Can't decide? You don't have to. A generous portion of both served with our house made meat sauce 10

CHICKEN OR VEAL PARMESAN

Topped with mozzarella cheese and smothered in our house made meat sauce and served with a side of spaghetti 14

– SANDWICHES –

Served with a choice of starch: french fries, baked potato, mashed potato, hash browns, lyonnaise potatoes, or wild rice

DERAILER HAMBURGER

A hefty half-pound seasoned burger with lettuce, tomato, pickle, and onion 9

FLAT CAR PORK TENDERLOIN

Hand pounded, lightly seasoned and battered with lettuce, tomato, pickle, and onion 8

BOX CAR CHICKEN SANDWICH

Fresh chicken breast, hand battered or grilled 8

CLUB CAR COD SANDWICH

North Atlantic cod, hand battered or broiled 8

ROUNDHOUSE STEAK SANDWICH

Tender steak, onions and peppers with swiss cheese on a French roll 9

– SALADS –

CHOPPED SALAD

Mixed greens, sliced avocados, bacon, shredded carrots, blue cheese crumbles, hard boiled egg, red onion, diced tomatoes, and diced cucumbers. Served with a side of bloody-mary vinaigrette 9

MEDITERRANEAN STEAK SALAD

Mixed greens, Kalamata olives, feta cheese, cherry tomatoes, cucumber, caramelized onions, roasted red peppers, and filet tips.

Served with a side of balsamic vinaigrette or dressing of your choice 14.5

No protein 9

– SIDES AND DRESSINGS –

DINNER SALAD

Choice of dressings:

1000 Island, Balsamic Vinaigrette, Bloody Mary Vinaigrette, Creamy Blue Cheese, Creamy Garlic, French, Italian, Ranch 3

Add blue cheese crumbles 1

Add chopped egg 1

SEASONAL VEGETABLE 3

MOORE'S HOMEMADE CHILI

Made with ground beef, tomatoes, kidney beans, and spices 4

POTATO

French fries, baked potato, mashed potato, hash browns, Lyonnaise potatoes 3.5

Add cheese 1

Add bacon 1

SPAGHETTI OR RAVIOLI

With house made meat sauce 5

WILD RICE 3

RAVS AND BROTH

Locally made meat-filled tortellini in homemade broth 4

HOMEMADE 101 DRESSINGS

Take home a pint 6

Please notify your server if you or anyone in your party has food allergies. Checks not accepted.

Dinner Menu





101 1st Street, LaSalle, IL

815-223-0101

Call for carry outs and reservations

Open 4 - 10 pm Tues - Thurs and 4 - 11 pm Fri & Sat

1/2 price appetizer & drinks Tues - Fri. 4 - 6 pm

See weekly features at 101supperclub.com  

– APPETIZERS –

Served with your choice of our Choo Choo sauce or 101 sauce.

LIVER & GIBLETS

Hand battered. Can be separated on request 7

JUMBO ONION RINGS

Hand cut and battered sweet jumbo onion rings 6.5

FRIED RAVS

Lightly breaded, locally-made beef tortellini
fried to golden brown.

An old favorite served with meat sauce 6.5

BELL PEPPER RINGS

Fresh green and red bell pepper rings,
hand cut and battered 6.5

CAULIFLOWER

Sliced and hand battered 6.5

ROASTED ARTICHOKE & SPINACH CHEESE DIP

House made. Served with crostinis 7

CLAM STRIPS

House made, hand battered tender strips of
fresh wild Atlantic clams

Served with housemade tartar sauce 8

MUSHROOMS

Hand battered fresh mushrooms. Delectable 6.5

SHRIMP COCKTAIL

Jumbo black tiger shrimp with zesty cocktail sauce 9

DUCK POT STICKERS

Crisp dumplings filled with diced duck. Served with our
house-made ancho-mango lime dipping sauce 8

– ENTREES –

Served with a salad and starch. Choice of starch includes:
french fries, baked potato, mashed potato, hash browns,
lyonnaise potatoes, or wild rice.

STEAK

HOOF-SHELL-WING

A “Do You Think This is Easy” mainstay!

Our hand-cut eight-ounce ribeye served with two
black tiger shrimp and two chicken wings 24

12-ounce ribeye 27

8-ounce filet 29

Add mushrooms and/or onions 2

FILET MIGNON

Eight ounces of the most tender cut of beef wrapped in bacon 25

Add mushrooms and/or onions 2

RIBEYE

Twelve hand-cut ounces of the steak eater’s steak.

Choice cut with excellent marbling 20

Lighter eight-ounce portion 16

Add mushrooms and/or onions 2

CHOPPED SIRLOIN

Chopped sirloin smothered in onions and mushrooms 14

VEAL CUTLETS

Fried or grilled. Smothered in onions and mushrooms 13

PORK

AMERICA’S CHOPS & APPLESAUCE

Two five-ounce, center cut boneless pork chops
seasoned and seared to perfection 14

BBQ PORK RIBS

Tuesday-Thursday

Available Tues-Thurs. Tender, flavorful meat falling off
the bone. Rubbed with a special blend of spices and
glazed with a BBQ sauce

Full Rack 22

Half Rack 15

SEAFOOD

JUMBO BLACK TIGER SHRIMP

Coldwater jumbo shrimp hand battered or broiled,
served with your choice of our zesty cocktail,
Choo Choo sauce, or 101 sauce 15

NORTH ATLANTIC PRIME CUT COD

Ten ounces of coldwater cod,
lightly seasoned and broiled or fried 14

Add drawn butter 1

Add mushrooms and/or onions 2

BACON-WRAPPED SCOTTISH SALMON

Two five-ounce pieces of bacon-wrapped salmon
brushed with mango lime sauce 17

FRIDAY FISH

Ask your server about our featured fish

101 CHICKEN

Fresh chicken, hand battered and deep-fried

crispy in a light, seasoned batter

¼ Light – 10 • ½ Light – 12

¼ Dark – 9.5 • ½ Dark – 11.5

½ Mixed – 11.5

COMBO LIVERS & GIBLETS

An old favorite served hand battered or
sautéed and served on French bread 12

Can be separated upon request.

