

1101 North Galena Ave
Dixon, Illinois

MOM'S RESTAURANT

815.622.9007
momsrestaurant.menu

APPETIZERS

SAGANAKI: 12.99
Kasseri cheese flambéed with brandy - OPA!

SOUTHWEST CHICKEN EGG ROLLS: 12.99
Served with chipotle aioli

ONION RINGS: 9.99
House cut and hand battered

FRIED PICKLES: 9.99
House breaded pickle chips served with ranch

SHRIMP COCKTAIL: 12.99
6 jumbo shrimp served with cocktail sauce

MOZZARELLA STICKS: 11.99
Served with house marinara

UNLIMITED SOUP AND SALAD BAR: 16.99

SEAFOOD

Served with your choice of side & a trip to our soup and salad bar.

GF BROILED SALMON: 26.99
Served with a creamy dill sauce

GF MEDITERRANEAN SALMON: 29.99
Salmon fillet broiled to perfection, served over a bed of sautéed spinach, tomatoes, artichoke hearts, black olives, and feta cheese

GF BROILED SHRIMP: 24.99
Seven jumbo shrimp served with drawn butter

FRIED SHRIMP: 24.99
Seven hand-battered jumbo shrimp, served with cocktail sauce

GF BROILED COD: 25.99
Served with drawn butter

FRIED COD: 25.99
Hand battered Atlantic cod served with tartar sauce

SIDES

No additional charge for sides with meal

BAKED POTATO: 4

STEAK FRIES: 4

HASHBROWNS: 4

GARLIC MASHED POTATO: 4

SEASONAL VEGETABLES: 5

ONION RINGS: 5

KIDS MENU

For children 12 years of age and younger. Served with Milk, Apple Juice, or Soda. (Add soup and salad bar to any kid's entree for 4.99)

2PC CHICKEN STRIPS & FRIES: 8.99

HAMBURGER & FRIES: (Add cheese: +.50) 7.99

GRILLED CHEESE & FRIES: 6.99

HOUSE SPECIALTIES

Served with your choice of side & a trip to our soup and salad bar.

Ask about our nightly specials!

STEAK TOPPERS:
Parmesan Garlic Butter: 3 | Sautéed Mushrooms: 4 | Sautéed Onions: 2
Mushrooms & Onions: 5 | 3 Broiled or Fried Shrimp: 6

12 OZ NEW YORK STRIP GF: 36.99
A juicy, hand cut New York Strip grilled to perfection

14 OZ CHOPPED STEAK GF: 20.99
Fresh hand chopped and grilled just the way you like it

CHICKEN STRIPS: (4) 20.99 | (6) 23.99
Jumbo chicken tenderloins fried in our house batter served with two of our house sauces

GF SMOTHERED CHICKEN: 22.99
Grilled chicken breast topped with sautéed mushrooms, onions, and mozzarella cheese

CHICKEN AND RIBS: 26.99
Half rack of ribs served with three freshly battered chicken strips

BABY BACK BBQ RIBS: 22.99
Half rack of pork ribs, smothered with BBQ sauce

PASTA

Served with a side of garlic bread and a trip through our soup and salad bar. Sides are not included.

FETTUCCHINE ALFREDO: 19.99
Our homemade Alfredo sauce with fettuccine noodles.
Chicken: 23.99 | Shrimp: 26.99

MOM'S PARMESAN: 25.99
Battered chicken breast topped with melted mozzarella cheese, tossed in vodka cream sauce with linguine noodles

TUSCAN GARLIC CHICKEN: 24.99
Grilled chicken, fresh spinach, and red peppers sautéed in garlic cream sauce with penne noodles

CAJUN PASTA: 29.99
Shrimp, grilled chicken, andouille sausage, onions, red and green peppers tossed in a Cajun cream sauce with penne noodles

SANDWICHES

All burgers and sandwiches served with your choice of one side.

Add a trip to the soup and salad bar: +6.99 | Gluten free bun available +2

BUILD YOUR OWN BURGER: 10.99
1/3 Fresh Angus Beef Burger Served on brioche bun
Add cheese +1 | cheddar, american, or swiss cheese
Add applewood smoked bacon +3 | Add extra beef patty +4
Add grilled mushroom +2 | Add grilled onion +1 | Add avocado +2
Add one egg any style +1

SMASH BURGER: 13.99
Double smash patties, American cheese, grilled onions, shredded lettuce, and burger sauce

PHILLY CHEESE PANINI: 14.99
Shaved Roast Beef, grilled onion, red and green peppers, and mozzarella cheese on rustic italian panini bread

PATTY MELT: 13.99
1/3 pound angus beef patty, American cheese, and grilled onions on marble rye bread

CHICKEN MELT: 13.99
Grilled chicken breast, grilled onion, and swiss cheese on marble rye bread

Items marked **GF** can be prepared GLUTEN FRIENDLY, but you must specify with your server upon ordering! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment.

MODM'S RESTAURANT

For private parties and events, we invite you to speak with your host or call to reserve our private dining room

WINE LIST WHITES

PROSECCO: Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.	10 / 30
LUCCIO MOSCATO D'ASTI: With bright floral aromas which give way to flavors of ripe stone fruit, tangerines, and honey. Concentrated and flavorful.	10 / 28
COPPER RIDGE WHITE ZINFANDEL:	7 / 22
COPPER RIDGE PINOT GRIGIO:	7
COPPER RIDGE CHARDONNAY:	7 / 22
CHATEAU ST. JEAN SAUVIGNON BLANC: Vibrant aromas of grapefruit and lemon with subtle grassy characters and a crisp clean finish.	8 / 24
LEONARD KREUSCH RIESLING: This wine offers fresh scents of ripe pear and melon. On the palate, the fruit is abundant, with notes of green apple and ripe stone fruit.	9

REDS

HESS CABERNET SAUVIGNON: Rich and ripe upon entry, layers of black fruit are surrounded by perfectly toasted oak, which are marked by mouth-coating tannins.	8 / 30
COPPER RIDGE MERLOT:	7 / 22
COPPER RIDGE CABERNET:	7 / 22
CASILLERO DEL DIABLO PINOT NOIR: Delicate and bright ruby-red colored wine with enticing aromas of ripe red fruits.	7 / 24

MARTINIS

COSMOPOLITAN: Tito's vodka, triple sec, and cranberry juice	10
LEMON DROP: Ketel One vodka, sweet and sour mix, and fresh squeezed lemon juice	11
CHOCOLATE MARTINI: Chocolate Liqueur, Baileys, and Smirnoff Vanilla Vodka	10
BUTTERSCOTCH MARTINI: Baileys, Smirnoff vanilla vodka, and Dekuyper Buttershots	9
ESPRESSO MARTINI: Tia Maria coffee liqueur, Smirnoff Vanilla Vodka, and espresso	9.50
PAMA-TINI: PAMA Pomegranate Liqueur, Vodka, Tequila, fresh squeezed lime juice, simple syrup	10

AFTER DINNER DRINKS

BAILEYS AND COFFEE: Baileys Irish Cream Liqueur blended with fresh house-brewed coffee.	8
WHITE RUSSIAN: Ketel One vodka and Kahlua, layered with half and half cream	10
IRISH COFFEE: Jameson's Irish Whiskey blended with fresh house-brewed coffee	8



SPECIALTY DRINKS

MANHATTAN: With your choice of brandy, whiskey, or bourbon	10	AMARETTO STONE SOUR: Disaronno Amaretto Liqueur layered with orange juice and sweet and sour mix, served on the rocks	9
BLOODY MARY: Tito's vodka with Zing Zang mix rimmed with celery salt and garnished with bacon, lemon, pickle, olive, and celery	10	APEROL SPRITZ: Aperol, Prosecco and Club Soda	9
LONG ISLAND ICED TEA: Vodka, Gin, Rum, Tequila, Triple Sec, and sweet & sour mix with a splash of Coca-Cola	10 / 14	PIÑA COLADA: Malibu Rum blended with Piña Colada Mix	9
MOSCOW MULE: Tito's Vodka, ginger beer, and lime juice	8	SMOKED OLD FASHION: Woodford Reserve, Lux cherries, orange wedge, bitters, and simple syrup	15
MEXICAN MULE: Don Julio Tequila, ginger beer, and sweet and sour mix	11	DAIQUIRIS: Served blended with your choice of Strawberry • Raspberry Mango • Passion Fruit	9
BLUEBERRY MOSCOW MULE: Fresh Blueberries, lime juice, Tito's, and Ginger beer	10	MARGARITAS: (On the rocks or blended) Lime • Strawberry • Raspberry Mango • Passion Fruit • Jalapeño	10

N/A DRINKS

100% FRESH SQUEEZED ORANGE JUICE:	8oz 3.5 / 16oz 7
100% JUICE 16oz apple, cranberry, tomato	3
FRESH SQUEEZED LEMONADE:	one free refill 4
RASPBERRY LEMONADE:	one free refill 5
STRAWBERRY LEMONADE:	one free refill 5
2% MILK:	16oz 3
CHOCOLATE MILK:	16oz 3.5
FRESHLY GROUND MEDIUM ROAST COFFEE:	2.5
HOT CHOCOLATE:	3
HOT TEA: (black or green)	2.5
FRESH BREWED UNSWEETENED ICED TEA:	3
RASPBERRY ICED TEA: 16 oz	one free refill 4.5
SODA:	3

BEER

DOMESTICS: Budweiser, Bud Light, Amber Bock, Michelob Ultra, Busch Lite, Miller Lite, Coors Light	3	CRAFTS & IMPORTS: Corona Extra, Modelo, Heineken, Guinness, Killian's Red, O'Doul's, Stella, Blue Moon	4.5
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