APPETIZERS

Baked Feta Cheese Spicy Banana Peppers, Tomatoes **7**
Jumbo Shrimp Cocktail Homemade Horseradish Sauce, Lime ..... **4.25** each
Maine "Peekytoe" Crab Cakes Jicama, Citrus, Cucumber Salad; Lemon Aioli, Lime Vinaigrette **15**
Crispy Rolls of Shrimp "Spring Roll Style" Spicy Dipping Sauce **10**
Smoked Salmon Pizza Sour Cream, Onion, Caper, Lime **15**
Grilled Chicken Wings Homemade Ranch Dressing, Cut Raw Vegetables **8**
Homemade Pate Sliced Apples, Cider Vinegar Reduction, Toasted Fruit & Nut Bread **7**

SOUP & SALADS

Soup of the Day **6**
Caesar Salad Chopped Romaine Hearts, Our Homemade Dressing, Croutons, Shaved Parmesan **9**
Local Beet Salad Citrus Marinated Beets, Goat Cheese, Toasted Hazelnuts **10**
Chopped Salad of Pea Shoot, Cabbage, Brussels Sprout, Apple, Pumpkin Seed, Caper Vinaigrette **10**

FISH & VEGETARIAN

Ahi Tuna Seared Rare Baby Bok Choy, Shitake Mushroom, Spicy Sesame Soy Sauce **32**
Wild Maine Hake Fish and Chips Potato Wedges, Crunchy Apple Slaw, Homemade Tartar Sauce **26**
Wild Lake Superior Whitefish Braised Greens: Spinach-Kale-Broccolini; Butternut Squash, Lemon Butter Sauce **25**
Parmesan Crusted Tilapia Caesar Salad with Roasted "Mighty Vine" Tomatoes, Croutons **24**
Phyllo Strudel of Local Mushrooms, Tomato Concasse, Goat Cheese; Creamed Spinach **18**
Vegetarian Dinner Refried Local Beans , Grilled Onions & Poblanos, Spicy Salsa **18**
Add Goat Cheese..... **3**

CHICKEN & DUCK

Crispy Half Boneless Chicken Acorn Squash, Wild Rice with Roasted Grapes & Pine Nuts **22**
Chicken Cutlets Lightly Breaded, Lemon-Caper Sauce, Sauteed Heirloom Carrots & Mashed Potatoes **20**
Crispy Half Duck "Maple Leaf Farm", Braised Red Cabbage-Apples-Balsamic Reduction, Roasted Sweet Potatoes **32**

BEEF & LAMB

Chicago Magazine's #1 Sirloin Burger Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato,
Grilled Onions & Crisp Potato Wedges; without a Bun **16**
Ancho Marinated Skirt Steak Mushrooms, Sauteed Potatoes **27**
Moussaka Layers of Tender Braised Lamb, Potato, Eggplant, Golden Crusted Bechamel **22**
Penne Pasta "Creekstone" All-Natural Beef Basil-Tomato-Meat Sauce; Parmesan & Bread Crumb Topping **15**
Homemade Lamb Sausage Lentil Ragout with Tomato Jam, Roasted Garlic, Candied Fennel & Feta **21**
"Cedar River" All-Natural Prime Filet (8oz) or Prime New York (12oz) Red Wine Sauce **39**

DESSERTS

Double Chocolate Cake **8.5**
Homemade Vanilla Ice Cream Fresh Berries **8.5**
Warm Chocolate "Muk Muk" Crème Anglaise* **8.5**
Chocolate Chip Cookie Vanilla Ice Cream* **8.5**
Sticky Toffee Date Cake Vanilla Ice Cream* **9**
Vanilla Bean Crème Brulee **8.5**
Strawberry Crepe Grand Marnier Sauce **8.5**
Alphonso Mango Ice Cream **8.5**

*These signature desserts require 20-30 minutes to bake
We proudly serve Intelligentsia Coffee and Tea Forte.

SIDES

Brown Sugar Glazed Acorn Squash **7**
White Beans & Rainbow Swiss Chard **6**
Mashed Yukon Golden Potatoes **6**
French Fries **5**
Char-Grilled Red Onions **3**
Sautéed "River Valley Ranch" Mushrooms **6**
Creamed or Sauteed Spinach **6**

Prairie Grass Cafe supports Green City Market and local sustainable farms.
Chef George Bumbaris & Chef Sarah Stegner—Founding member and co-president of Green City Market
Gratuity of 18% will be added to all parties of 8 or more. Any outside desserts will incur a $2 per person charge.

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