

APPETIZERS

Tempura Shrimp & Vegetables Soy Dipping Sauce	10
Shrimp Cocktail with Horseradish Sauce, Lime Wedges	4.25 each
Soup of the Day	6
Homemade Guacamole with Warm Tortilla Chips	8.5
Grilled Chicken Wings Homemade Ranch Dressing, Cut Raw Vegetables	8
Greek Fries —Oregano & Feta Cheese topped French Fries, Drizzled with Red Wine Vinegar	7

SALADS

Sesame Crusted Ahi Tuna Salad Baby Spinach, Romaine, Edamame, Julienned Vegetables, Marinated Mushrooms	22
Skirt Steak Salad Avocado, Roasted Peppers, Tomato, Red Onion, Cheddar, Tortilla Strips; Avocado-Lime Dressing	18.5
Cobb Salad Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing	14
Chopped Greek Salad with Romaine, Red and Green Peppers, Tomato, Red Onion, Olives, Red Wine-Herb Vinaigrette; Served with Baked Feta Cheese topped with Spicy Banana Peppers, Tomatoes	14
Crispy Chicken Breast Salad with Romaine, Iceberg, Tomato and Honey-Mustard-Jalapeno Dressing	12.5
Asian Citrus-Chicken Salad Chopped Romaine, Toasted Peanuts, Cilantro, Fried Wontons, Ginger-Soy Vinaigrette	14.5
Organic Mixed Greens with Apples, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette	Half 6 / Full 10
Add Grilled Chicken	5.5
Caesar Salad Croutons, Parmesan, Homemade Caesar Dressing	
with Grilled Chicken Breast.....	14.5
with 3 pc Chilled Jumbo Shrimp	20.75
with Marinated Skirt Steak ...	19.5

SANDWICHES & BURGERS

Chicago Magazine's #1 Sirloin Burger Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions & Crisp Potato Wedges; without a Bun	16
Single, Double or Triple Stack Burger Char-Grilled Red Onions, Tomatoes, Lettuce, Pickle and French Fries	7 / 9 / 12
Farmer's Egg Salad Sandwich Herb Cream Cheese, Tomato & Cucumber on Honey-Wheat Bread, Mixed Green Salad	10
Tuna Salad Sandwich on Honey-Wheat Bread, Vegetable Slaw	9
"North Country" Ham and White Cheddar Sandwich on Panini Bread with Black Mission Fig Jam, Mixed Green Salad	11
PGC Homemade Turkey Burger Sweet Potato Fries, Cranberry Sauce	13
Traditional Tuna Melt on Toasted English Muffin, Cheddar; Iceberg Wedge Salad with Homemade 1000 Island Dressing	12.5
Maine "Peekytoe" Crab Cake Sandwich with Avocado & Spicy Remoulade on a Bun; Mixed Green Salad	15

PRAIRIE GRASS SPECIALTIES

Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onion, Cucumbers, Capers, Cream Cheese, Toasted Bagel ...	16
Sauteed Tilapia Petite Greens, Wild Rice, Apple, Pumpkin Seed, Sherry Vinaigrette	22
Wild Lake Superior Whitefish Toasted Pine Nuts and Sauteed Brussels Sprouts, Lemon Butter Sauce	25
Ancho Marinated Skirt Steak Refried Beans, Guacamole, Grilled Onions	27
Penne Pasta Tossed in "Creekstone" All-Natural Beef Basil-Tomato-Meat Sauce with Parmesan & Bread Crumb Topping	15
Rigatoni Pasta with Homemade Italian Sausage, Marinara Sauce, Sauteed Leeks & Portobello Mushrooms	14
Omelet of the Day Choice of Sauteed Potatoes, "Mighty Vine" Tomatoes or Mixed Greens	10
PGC Fish and Chips Crispy Fried Sustainable Tilapia, Potato Wedges, Apple Slaw, Homemade Tartar Sauce	18
Local Farmers Omelet Farm Fresh Eggs, "Capriole Farm" Goat Cheese, "River Valley Ranch" Mushrooms; Served with Organic Mixed Greens (Local Egg Whites Additional \$4)	11.5
Crepe of Balsamic Glazed "River Valley Ranch" Portobellos and Gruyere Cheese, Organic Mixed Green Salad	9.5

DESSERTS

Double Chocolate Cake	8.5
Homemade Vanilla Ice Cream Fresh Berries	8.5
Vanilla Bean Crème Brulee	8.5
Strawberry Crepe Grand Marnier Sauce	8.5
Alphonso Mango Ice Cream	8.5

We proudly serve Intelligentsia Coffee and Tea Forte.

SIDES

French Fries	5
Sweet Potato Fries	6
White Beans and Swiss Chard	6
Char-Grilled Red Onions	3
Steamed Broccoli	5
Greek Fries—Oregano & Feta Cheese topped French Fries, Drizzled with Red Wine Vinegar	7

Gratuity of 18% will be added to all parties of 8 or more. Any outside desserts will incur a \$2 per person charge.