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, 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 6
Wedge of Iceberg Lettuce "Mighty Vine" Tomatoes, Creamy Blue Cheese Dressing 8.5
add Bacon ……2

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
Wild Lake Superior Whitefish Toasted Pine Nuts and Sauteed Brussels Sprouts, Lemon Butter Sauce 25
Ancho Marinated Skirt Steak Local White Beans and Swiss Chard, Grilled Onions 27
Penne Pasta Tossed in "Cedar River" 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, 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.

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