

## APPETIZERS

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

## SOUP & SALADS

<b>Soup of the Day</b> .....	6
<b>Thick Slice of Iceberg Lettuce</b> Creamy Blue Cheese Dressing, Black Mission Fig Jam, Chervil .....	9
<b>Local Beet Salad</b> Citrus Marinated Beets, Goat Cheese, Toasted Hazelnuts .....	10
<b>Mixed Green &amp; Pea Shoot Salad</b> with Crumbled Feta and Medjool Dates, Sherry Vinaigrette.....	10

## FISH & VEGETARIAN

<b>Ahi Tuna Seared Rare</b> Baby Bok Choy, Shitake Mushroom, Spicy Sesame Soy Sauce .....	32
<b>Wild Maine Hake Fish and Chips</b> Potato Wedges, Crunchy Apple Slaw, Homemade Tartar Sauce .....	26
<b>Wild Lake Superior Whitefish</b> Braised Greens: Spinach-Kale-Broccolini; Butternut Squash, Lemon Butter Sauce.....	25
<b>Parmesan Crusted Tilapia</b> Creamed Spinach .....	22
<b>Phyllo Strudel</b> of Local Mushrooms, Tomato Concasse, Goat Cheese; Creamed Spinach.....	18
<b>Vegetarian Dinner</b> Roasted Cauliflower Steak with Ancho-Shriracha Sauce Toasted Bread Crumbs, Crispy Artichokes & Brussels Sprouts .....	18

## CHICKEN & DUCK

<b>Crispy Half Boneless Chicken</b> Quinoa Cake with Basil Remoulade, Sauteed Broccoli .....	22
<b>Chicken Cutlets</b> Lightly Breaded, Lemon-Caper Sauce, Sauteed Heirloom Carrots & Mashed Potatoes .....	20
<b>Crispy Half Duck</b> Roasted Sweet Potato Rounds, Wild Rice with Toasted Pecans & Blackberries, Balsamic Reduction ..	32

## BEEF & LAMB

<b>Chicago Magazine's #1 Sirloin Burger</b> Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions & Crisp Potato Wedges; without a Bun .....	16
<b>Ancho Marinated Skirt Steak</b> Yuca Fries, Mushroom-Poblano-Chipotle Ragout .....	27
<b>Moussaka</b> Layers of Tender Braised Lamb, Potato, Eggplant, Golden Crusted Bechamel .....	22
<b>Penne Pasta</b> "Cedar River" All-Natural Beef Basil-Tomato-Meat Sauce; Parmesan & Bread Crumb Topping.....	15
<b>Homemade Lamb Sausage</b> Lentil Ragout with Tomato Jam, Grilled Stack of Vegetables .....	21
<b>"Cedar River" All-Natural Prime Filet (8oz) or Prime New York (12oz)</b> Red Wine Sauce .....	39

## DESSERTS

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

## SIDES

<b>Sauteed Broccoli</b> .....	6
<b>White Beans &amp; Rainbow Swiss Chard</b> .....	6
<b>Mashed Yukon Golden Potatoes</b> .....	6
<b>French Fries</b> .....	5
<b>Char-Grilled Red Onions</b> .....	3
<b>Sautéed "River Valley Ranch" Mushrooms</b> .....	6
<b>Creamed or Sauteed Spinach</b> .....	6

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

*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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