

## APPETIZERS

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

## SALADS

<b>Sesame Crusted Ahi Tuna Salad</b> Baby Spinach, Edamame, Julienned Vegetables, Marinated Mushrooms .....	22
<b>Skirt Steak Salad</b> Avocado, Roasted Peppers, Tomato, Red Onion, Cheddar, Tortilla Strips; Avocado-Lime Dressing .....	18.5
<b>Cobb Salad</b> Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing .....	14
<b>Chopped Greek Salad</b> 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
<b>Crispy Chicken Breast Salad</b> with Romaine, Iceberg, Tomato and Honey-Mustard-Jalapeno Dressing .....	12.5
<b>Asian Citrus-Chicken Salad</b> Chopped Romaine, Toasted Peanuts, Cilantro, Fried Wontons, Ginger-Soy Vinaigrette .....	14.5
<b>Organic Mixed Greens</b> with Apples, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette .....	Half 6 / Full 10
Add Grilled Chicken .....	6
<b>Caesar Salad</b> 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

<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>Single, Double or Triple Stack Burger</b> Char-Grilled Red Onions, Tomatoes, Lettuce, Pickle and French Fries .....	7 / 9 / 12
<b>Farmer's Egg Salad Sandwich</b> Herb Cream Cheese, Tomato & Cucumber on Honey-Wheat Bread, Mixed Green Salad.....	10
<b>Tuna Salad Sandwich</b> on Honey-Wheat Bread, Vegetable Slaw .....	9
<b>"North Country" Ham and White Cheddar Sandwich</b> on Panini Bread with Black Mission Fig Jam, Mixed Green Salad .....	11
<b>PGC Homemade Turkey Burger</b> Sweet Potato Fries, Cranberry Sauce .....	13
<b>Traditional Tuna Melt</b> on Toasted English Muffin, Cheddar; Wedge Salad with Homemade 1000 Island Dressing .....	12.5

## PRAIRIE GRASS SPECIALTIES

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