

BENEDICTS

All Benedicts Served with Breakfast Potatoes

Our Signature PGC Benedict Two Poached Eggs over Sauteed Spinach, Crumbled Bacon on an English Muffin, Roasted Tomato Hollandaise	12
Traditional Benedict Two Poached Eggs over Canadian Bacon on an English Muffin, Hollandaise	10
Smoked Salmon Benedict Two Poached Eggs, Smoked Salmon, English Muffin, Hollandaise	15
Portobello Mushroom Benedict Two Poached Eggs, Panko Crusted Portobello Mushrooms, Spinach, Hollandaise	14

OMELETS

Omelets Served with your Choice of Breakfast Potatoes, Sliced Tomatoes or Mixed Greens; and your choice of White, Wheat or Rye Toast
(Please, No Substitutions on our Signature Omelets, Egg Whites Additional \$2)

Open-Faced Smoked Salmon Smoked Salmon with Cream Cheese and Scallions	15
Local Omelet Farmer Eggs, "River Valley Ranch" Mushrooms, Goat Cheese (Local Egg Whites +\$4)	11.5
Mediterranean Feta, Tomato, Spinach and Onion	10.75
Denver Smoked Ham, Cheddar, Onion and Green Pepper	10.75
Create Your Own Omelet With 3 Ingredients	10.75
<i>Ham, Bacon, Ancho Sausage, Green Pepper, Onions, Mushrooms, Spinach, Broccoli, Cheddar, Swiss, Mozzarella, Feta</i>	
<i>Goat Cheese add \$3 Additional Ingredients \$1.00</i>	

PANCAKES

Lemon Ricotta Pancakes Maple Syrup & Whipped Butter.....12 Topped with Raspberry Sauce & Crème Anglaise	17
Chocolate Chip Pancakes Served with Whipped Cream	11
Fresh Blueberry Pancakes Maple Syrup & Whipped Butter.....	12
Buttermilk Pancakes Maple Syrup & Whipped Butter.....	10

PRAIRIE GRASS SPECIALTIES

Ancho Marinated Skirt Steak Two Eggs Any Style, Breakfast Potatoes, Choice of Toast	27	Half Skirt Steak Option	18.5
Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onions, Cucumbers, Capers, Cream Cheese, Toasted Bagel ..	16		
Chiliquiles with Two Eggs any Style, Guacamole, Sour Cream	10		
"Potato Skins" Topped with Scrambled Eggs, Cheddar Cheese, Crumbled Bacon, Scallions, Sour Cream	12		
Prairie Breakfast Two Eggs Any Style, Homemade Ancho Chile Spiced Sausage, Breakfast Potatoes, Choice of Toast	10.5		
Crisp Waffle Maple Syrup & Whipped Butter.....8 Add Fresh Berries & Berry Sauce	13		
Texas French Toast Maple Syrup & Whipped Butter.....	9		
Egg White Omelet Mushrooms, Tomatoes, Jalapenos, Onion, Green Pepper topped with Avocado & Pico de Gallo	12.5		

LUNCH

Chicago Magazine #1 Sirloin Burger Mild Blue Cheese Topping, Warm Beefsteak Tomato, Potato Wedges, without the Bun	16	
"North Country" Ham and White Cheddar Sandwich on Panini Bread with Black Mission Fig Jam, Mixed Green Salad	11	
Sauteed Lake Superior Whitefish Toasted Pine Nuts and Sauteed Brussels Sprouts, Lemon Butter Sauce	25	
Vegetarian Entree Local White Beans and Swiss Chard, Avocado, Grilled Onions & Poblanos; Spicy Salsa	16	
Add Goat Cheese.....		3
Golden Browned Chicken Cutlet Lemon-Caper Sauce; Potatoes Wedges	18	
Asian Citrus-Chicken Salad Romaine, Toasted Peanuts, Cilantro, Grapefruit, 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
Cobb Salad Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing	14	
Traditional Tuna Melt on Toasted English Muffin, Cheddar; French Fries	12.5	
Tuna Salad Sandwich on Honey-Wheat Bread, Mixed Green Salad	9	

SIDES

Breakfast Potatoes	4
Smoked Bacon	5
Homemade Ancho Chile Spiced Sausage	5
Bagel with Cream Cheese	4
French Fries	5
White Beans & Swiss Chard	6
Side of Sliced Fruit & Berries	6

DESSERTS

Vanilla Bean Crème Brulee	8.5
Double Chocolate Cake	8.5
Vanilla Ice Cream with Fresh Strawberries	8.5
Sticky Toffee Date Cake-Vanilla Ice Cream	9
Warm Chocolate "Muk Muk" Cake	
with Creme Anglaise	8.5

HOT DRINKS

Intelligentsia Coffee	3.95
Lavazza Espresso	3.95
Lavazza Cappuccino	4.95
Tea Forte Hot Tea	3.95
Mocha Latte	5.75
Hot Chocolate—Whipped Cream	4

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