

APPETIZERS

Baked Feta Cheese Spicy Banana Peppers, Tomatoes	7
Jumbo Shrimp Cocktail Homemade Horseradish Sauce, Lime	4.25 each
Crispy Rolls of Shrimp “Spring Roll Style” Spicy Dipping Sauce	10
Smoked Salmon Pizza Sour Cream, Onion, Caper, Lime	15
Grilled Chicken Wings Homemade Ranch Dressing, Cut Raw Vegetables	8
Homemade Pate Black Mission Fig Jam, Balsamic Vinegar Reduction, Toasted Fruit & Nut Bread.....	7

SOUP & SALADS

Soup of the Day	6
Caesar Salad Chopped Romaine Hearts, Our Homemade Dressing, Croutons, Shaved Parmesan	9
Local Beet Salad Citrus Marinated Beets, Goat Cheese, Toasted Hazelnuts	10
Mixed Green Salad Blue Cheese and Grapes rolled in Candied Pecans, Balsamic Vinaigrette	10

FISH & VEGETARIAN

Green Peppercorn crusted Ahi Tuna Seared Rare Green Beans, Mighty Vine Tomatoes, Sauteed Potatoes	32
Wild Maine Hake Fish and Chips Potato Wedges, Crunchy Apple Slaw, Homemade Tartar Sauce	26
Wild Lake Superior Whitefish Spaghetti Squash, Sauteed Broccoli, Lemon-Butter Sauce.....	25
Parmesan Crusted Tilapia Creamed Spinach	22
Phyllo Strudel Balsamic Glazed Mushroom, Goat Cheese & Kale; Marinated Peppers, Olives, Basil, Citrus	18
Vegetarian Dinner Spaghetti Squash, Parmesan, Spicy Tomato Sauce, Quinoa-Black Bean-Wild Rice Cake	18

CHICKEN & DUCK

Crispy Half Boneless Chicken Brown Sugar Glazed Acorn Squash, Wild Rice with Roasted Grapes & Toasted “Three Sisters Garden” Pecans	22
Maple Creek Farm Parmesan Panko Crusted Pork Cutlet Caper Sauce, Sauteed Heirloom Carrots, Mashed Potatoes	24
Crispy Half Duck Honey Glazed Grilled Pumpkin Wedges, Brussels Sprouts with Chestnuts, Cranberry Sauce	32

BEEF & LAMB

Chicago Magazine’s #1 Sirloin Burger Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions & Crisp Potato Wedges; without a Bun	16
Ancho Marinated Skirt Steak Sauteed Potatoes, Mushroom Ragout	27
Moussaka Layers of Tender Braised Lamb, Potato, Eggplant, Golden Crusted Bechamel	22
Penne Pasta “Cedar River” All-Natural Beef Basil-Tomato-Meat Sauce; Parmesan & Bread Crumb Topping.....	15
Homemade Lamb Sausage Sauteed Polenta Cake, Grilled Mushrooms-Mighty Vine Tomatoes, Feta Basil Dressing	21
“Cedar River” All-Natural Prime Filet (8oz) or Prime New York (12oz) Red Wine Sauce	39

DESSERTS

Double Chocolate Cake	8.5
Homemade Vanilla Ice Cream Fresh Berries	8.5
Warm Chocolate “Muk Muk” Crème Anglaise*	8.5
Chocolate Chip Cookie Vanilla Ice Cream*	8.5
Sticky Toffee Date Cake Vanilla Ice Cream*	9
Vanilla Bean Crème Brulee	8.5
Strawberry Crepe Grand Marnier Sauce	8.5
Alphonso Mango Ice Cream	8.5

SIDES

Brown Sugar Glazed Acorn Squash	8
Sauteed Broccoli	6
White Beans & Rainbow Swiss Chard	6
Mashed Yukon Golden Potatoes	6
French Fries	5
Char-Grilled Red Onions	3
Sautéed “River Valley Ranch” Mushrooms	6
Creamed or Sauteed Spinach	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.*

WWW.PRAIRIEGRASSCAFE.COM — (847)205-4433 — 601 SKOKIE BOULEVARD, NORTHBROOK, IL 60062