

APPETIZERS

Tempura Shrimp & Vegetables Soy Dipping Sauce	10
Shrimp Cocktail with Horseradish Sauce, Lime Wedges	4.25 each
Soup of the Day	6
Homemade Salsa with Warm Tortilla Chips	6
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	Small 7 / Full 12
Add Grilled Chicken	6
Caesar Salad Croutons, Parmesan, Homemade Caesar Dressing	
with Grilled Chicken Breast.....	15
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; Wedge Salad with Homemade 1000 Island Dressing	12.5

PRAIRIE GRASS SPECIALTIES

Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onion, Cucumbers, Capers, Cream Cheese, Toasted Bagel ...	16
Wild Lake Superior Whitefish Sauteed Green Beans & Toasted Almonds, Lemon Butter Sauce	25
Ancho Marinated Skirt Steak Local White Beans and Swiss Chard, Grilled Onions	27.5
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	11.5
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)	12.5
Crepe of Balsamic Glazed "River Valley Ranch" Portobellos Aged White Cheddar, Organic Mixed Green Salad	10.5

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	6
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.