

## APPETIZERS

<b>Baked Feta Cheese</b> Spicy Banana Peppers, Tomatoes .....	7
<b>Jumbo Shrimp Cocktail</b> Homemade Horseradish Sauce, Lime .....	4.25 each
<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> Black Mission Fig Jam, Balsamic Vinegar Reduction, Toasted Fruit & Nut Bread.....	7

## SOUP & SALADS

<b>Soup of the Day</b> .....	6
<b>Caesar Salad</b> Chopped Romaine Hearts, Our Homemade Dressing, Croutons, Shaved Parmesan .....	9
<b>"Petite Green" Salad</b> Citrus Marinated Beets, Goat Cheese, Apples, Crispy Shallots, Citrus Vinaigrette .....	12
<b>Shaved Brussel Sprouts Salad</b> Roasted Butternut Squash, Pumpkin Seeds, Apples, Cider Vinaigrette .....	10

## FISH & VEGETARIAN

<b>Grilled New Zealand King Salmon</b> Roasted Cauliflower & Carrots, Raisin & Caper Vinaigrette .....	36
<b>Ahi Tuna Seared Rare</b> Baby Bok Choy, Broccoli, Shitake Mushrooms, 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> Spaghetti Squash, Sauteed Broccoli, Lemon-Butter Sauce.....	25
<b>Parmesan Crusted Tilapia</b> Creamed Spinach .....	22
<b>Phyllo Strudel</b> Goat Cheese, Black Mission Fig Jam, Walnuts; Sauteed Mushrooms, Spinach Salad .....	18
<b>Vegetarian Dinner</b> Portobello Chilaquiles with Butterkase Cheese & Grilled Vegetables.....	18

## CHICKEN & DUCK

<b>Crispy Half Boneless Chicken</b> Honey Glazed Sweet Potatoes, Wild Rice with Roasted Grapes & Toasted "Three Sisters Garden" Pecans .....	24
<b>Chicken Cutlets</b> Caper Sauce, Sauteed Heirloom Carrots, Mashed Potatoes .....	23
<b>Crispy Half Duck</b> Braised Red Cabbage, Apples & Bacon, Brussels Sprouts .....	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 .....	17
<b>Ancho Marinated Skirt Steak</b> Sauteed Potatoes, "Refried" Mississippi Silver Beans .....	27.5
<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> Lentils & Tomato Jam, Marinated Olives, Feta .....	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* .....	9.5
<b>Vanilla Bean Crème Brulee</b> .....	8.5
<b>Strawberry Crepe</b> Grand Marnier Sauce .....	9.5
<b>Alphonso Mango Ice Cream</b> .....	8.5

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

## SIDES

<b>Honey Glazed Sweet Potatoes</b> .....	8
<b>Wild Rice; Roasted Grapes &amp; Pecans</b> .....	6
<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

*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.*