

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
Korean Style Crispy Oyster Mushrooms Spicy Red Chili Paste, Toasted Sesame Seeds.....	9

SALADS

Caesar Salad Chopped Romaine Hearts, Our Homemade Dressing, Croutons, Shaved Parmesan	9
“Petite Green” Salad Citrus Marinated Beets, Goat Cheese, Apples, Crispy Shallots, Citrus Vinaigrette	12
Shaved Brussel Sprouts Salad Roasted Butternut Squash, Pumpkin Seeds, Apples, Cider Vinaigrette	10

FISH & VEGETARIAN

Grilled New Zealand King Salmon Roasted Cauliflower & Carrots, Raisin & Caper Vinaigrette	36
Ahi Tuna Seared Rare Baby Bok Choy, Broccoli, Shitake Mushrooms, Sesame Soy Sauce	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 Brussel Sprouts, Macadamia Nuts & Parmesan; Mushrooms, Brussel Sprouts–Kale Salad, Caesar Dressing	18
Vegetarian Dinner Portobello Chilaquiles with Butterkase Cheese & Grilled Vegetables.....	18

CHICKEN & DUCK

Crispy Half Boneless Chicken Honey Glazed Sweet Potatoes, Wild Rice with Roasted Grapes & Toasted “Three Sisters Garden” Pecans	24
Chicken Cutlets Caper Sauce, Sauteed Heirloom Carrots, Mashed Potatoes	23
Crispy Half Duck Braised Red Cabbage, Apples & Bacon, Brussels Sprouts	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	17
Ancho Marinated Skirt Steak Sauteed Potatoes & Peppers, Broccolini	31
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 Lentils & Tomato Jam, Marinated Olives, Feta	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*	9.5
Vanilla Bean Crème Brulee	8.5
Strawberry Crepe Grand Marnier Sauce	9.5
Alphonso Mango Ice Cream	8.5

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

SIDES

Honey Glazed Sweet Potatoes	8
Wild Rice; Roasted Grapes & Pecans	6
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

Prairie Grass Cafe supports Green City Market and local sustainable farms.

Chef George Bumbaris & Chef Sarah Stegner—Founding member 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.

If you have a favorite wine that you enjoy at Prairie Grass and would like to purchase some to take home, ask your server.

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