

APPETIZERS

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| Tempura Shrimp & Vegetables Soy Dipping Sauce | 10 |
| Shrimp Cocktail with Horseradish Sauce, Lime Wedges | 4.25 each |
| 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

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| 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 | 20.5 |
| 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 |
| Add Avocado..... \$2 Add "Mighty Vine" Tomatoes..... \$1 with 3 pc Chilled Jumbo Shrimp21.75 with Skirt Steak. 20.5 | |

SANDWICHES & BURGERS

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| Chicago Magazine's #1 Sirloin Burger Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions & Crisp Potato Wedges; without a Bun | 18 |
| 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, Chilled Tuna Salad, Warm Melted Cheddar; Wedge Salad with Homemade 1000 Island Dressing | 12.5 |

PRAIRIE GRASS SPECIALTIES

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| Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onion, Cucumbers, Capers, Cream Cheese, Toasted Bagel ... | 16.5 |
| Wild Lake Superior Whitefish Sauteed Broccolini, Chili Flakes, Lemon Butter Sauce | 27 |
| Ancho Marinated Skirt Steak Local White Beans and Swiss Chard, Grilled Onions | 31 |
| 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

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| Double Chocolate Cake | 8.5 |
| Homemade Vanilla Ice Cream Fresh Berries | 8.5 |
| Vanilla Bean Crème Brulee | 8.5 |
| Strawberry Crepe Grand Marnier Sauce | 9.5 |
| Alphonso Mango Ice Cream | 8.5 |

We proudly serve Intelligentsia Coffee and Tea Forte.

SIDES

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