

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, Capers, Lime	16.5
Grilled Chicken Wings Homemade Ranch Dressing, Cut Raw Vegetables	8

SALADS

Caesar Salad Chopped Romaine Hearts, Our Homemade Dressing, Croutons, Shaved Parmesan	9
Add Avocado \$2 Add "Mighty Vine" Tomato \$2 Add Cucumber \$2	
Beef Salad Citrus Marinated Beets, Goat Cheese, Toasted Hazelnuts, Orange	12
Organic Mixed Greens Salad Spring Herbs, Shallot Vinaigrette	9

FISH & VEGETARIAN

Ahi Tuna Seared Rare Spring Pea Puree, Pea Shoot Salad with Spring Vegetables	32
Wild Maine Hake Fish and Chips Potato Wedges, Crunchy Apple Slaw, Homemade Tartar Sauce	26
Wild Lake Superior Whitefish Asparagus, Sautéed Potatoes, Lemon-Butter Sauce	27
Parmesan Crusted Tilapia Creamed Spinach	22
Vegetarian Dinner Quinoa Cake with Salsa, Basil Remoulade, Grilled Vegetables	18

CHICKEN & DUCK

Crispy Half Boneless Chicken Sautéed Broccoli and Wild Rice + Sliced Almonds-Raisins.....	24
Chicken Cutlets Capers Sauce, Sautéed Heirloom Carrots, Mashed Potatoes	23
Crispy Half Duck "Waldorf" Salad; Pecans, Celery, Greens, Yogurt Dressing, Rhubarb Compote, Duck 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	18
Ancho Marinated Skirt Steak Sautéed Potatoes, Broccoli & Chili Flakes	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
"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

SIDES

Sautéed 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 Sautéed 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 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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