

## BENEDICTS

All Benedicts Served with Breakfast Potatoes

<b>Our Signature PGC Benedict</b> Two Poached Eggs over Sauteed Spinach, Crumbled Bacon on an English Muffin, Roasted Tomato Hollandaise .....	13
<b>Traditional Benedict</b> Two Poached Eggs over Canadian Bacon on an English Muffin, Hollandaise .....	11
<b>Smoked Salmon Benedict</b> Two Poached Eggs, Smoked Salmon, English Muffin, Hollandaise .....	15
<b>Portobello Mushroom Benedict</b> Two Poached Eggs, Panko Crusted Portobello Mushrooms, Spinach, Hollandaise .....	14

## OMELETS

Omelets Served with your Choice of Breakfast Potatoes, Sliced Tomatoes or Mixed Greens; and your choice of White, Wheat or Rye Toast (Please, No Substitutions on our Signature Omelets, Egg Whites Additional \$2)

<b>Open-Faced Smoked Salmon</b> Smoked Salmon with Cream Cheese and Scallions .....	15
<b>Local Omelet</b> Farmer Eggs, "River Valley Ranch" Mushrooms, Goat Cheese (Local Egg Whites +\$4) .....	12.5
<b>Mediterranean</b> Feta, Tomato, Spinach and Onion .....	11.75
<b>Denver</b> Smoked Ham, Cheddar, Onion and Green Pepper .....	11.75
<b>Create Your Own Omelet</b> With 3 Ingredients .....	10.75
<i>Ham, Bacon, Ancho Sausage, Green Pepper, Onions, Mushrooms, Jalapeno, Spinach, Broccoli, Cheddar, Swiss, Mozzarella, Feta Goat Cheese add \$3 Additional Ingredients \$1.00</i>	

## PANCAKES

<b>Lemon Ricotta Pancakes</b> Maple Syrup & Whipped Butter.....12 Topped with Raspberry Sauce & Crème Anglaise .....	17
<b>Chocolate Chip Pancakes</b> Served with Whipped Cream .....	11
<b>Fresh Blueberry Pancakes</b> Maple Syrup & Whipped Butter.....	12
<b>Buttermilk Pancakes</b> Maple Syrup & Whipped Butter.....	10
<b>Strawberry Crepe</b> Powdered Sugar, Grand Marnier Sauce .....	11

## PRAIRIE GRASS SPECIALTIES

<b>Ancho Marinated Skirt Steak</b> Two Eggs Any Style, Breakfast Potatoes, Choice of Toast .....	31	Half Skirt Steak Option .....	20.5
<b>Traditional Smoked Salmon Plate</b> Tomatoes, Marinated Red Onions, Cucumbers, Capers, Cream Cheese, Toasted Bagel ..	16.5		
<b>Chilaquiles</b> with Two Eggs any Style, Guacamole, Sour Cream .....	12.5		
<b>"Potato Skins"</b> Topped with Scrambled Eggs, Cheddar Cheese, Crumbled Bacon, Scallions, Sour Cream .....	12		
<b>Prairie Breakfast</b> Two Eggs Any Style, Homemade Ancho Chile Spiced Sausage, Breakfast Potatoes, Choice of Toast .....	12.5		
<b>Crisp Waffle</b> Maple Syrup & Whipped Butter.....8 Add Fresh Berries & Berry Sauce .....	13		
<b>Texas French Toast</b> Maple Syrup & Whipped Butter.....	9		
<b>Egg White Omelet</b> Mushrooms, Tomatoes, Jalapenos, Onion, Green Pepper topped with Avocado & Pico de Gallo .....	12.5		

## LUNCH

<b>Chicago Magazine #1 Sirloin Burger</b> Mild Blue Cheese Topping, Warm Beefsteak Tomato, Potato Wedges, without the Bun	18		
<b>"North Country" Ham and White Cheddar Sandwich</b> on Panini Bread with Black Mission Fig Jam, Mixed Green Salad .....	11		
<b>Sauteed Lake Superior Whitefish</b> Green Beans and Toasted Almonds .....	27		
<b>Vegetarian Entree</b> Local White Beans and Swiss Chard, Avocado, Grilled Onions & Poblanos; Spicy Salsa .....	18		
	Add Goat Cheese.....	3	
<b>Golden Browned Chicken Cutlet</b> Lemon-Caper Sauce; Potatoes Wedges .....	18		
<b>Asian Citrus-Chicken Salad</b> Romaine, Toasted Peanuts, Cilantro, Grapefruit, Fried Wontons, Ginger-Soy Vinaigrette .....	14.5		
<b>Organic Mixed Greens</b> with Apples, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette .....	Small	7 / Full 12	
	Add Grilled Chicken .....	6	
<b>Cobb Salad</b> Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing .....	14		
<b>Traditional Tuna Melt</b> on Toasted English Muffin, <b>Chilled</b> Tuna Salad, Warm Melted Cheddar; French Fries .....	12.5		
<b>Tuna Salad Sandwich</b> on Honey-Wheat Bread, Mixed Green Salad .....	9		
<b>Caesar Salad</b> Croutons, Parmesan, Homemade Caesar Dressing with Grilled Chicken Breast .....	15		
Add Avocado \$2	Add "Mighty Vine" Tomato \$2	Add Cucumber \$2	

## SIDES

Breakfast Potatoes	4
Smoked Bacon	5
Homemade Ancho Chile Spiced Sausage	5
Bagel with Cream Cheese	4
French Fries	5
White Beans & Swiss Chard	6
Side of Sliced Fruit & Berries	6
Side of Sliced Tomatoes	4

## DESSERTS

Vanilla Bean Crème Brulee	8.5
Double Chocolate Cake	8.5
Vanilla Ice Cream with Fresh Strawberries	8.5
Sticky Toffee Date Cake-Vanilla Ice Cream	9.5*
Warm Chocolate "Muk Muk" Cake with Creme Anglaise	8.5*
*These signature desserts require 20-30	

## HOT DRINKS

Backlot Coffee	3.95
Lavazza Espresso	3.95
Lavazza Cappuccino	4.95
Tea Forte Hot Tea	3.95
Mocha Latte	5.75
Hot Chocolate—Whipped Cream	4

Gratuity of 18% will be added to all parties of 8 or more. Any outside desserts will incur a \$2 per person charge.