All Benedicts Served with Breakfast Potatoes

Our Signature PGC Benedict Two Poached Eggs over Sauteed Spinach, Crumbled Bacon on an English Muffin, Roasted Tomato Hollandaise ................................................................. 13

Traditional Benedict Two Poached Eggs over Canadian Bacon on an English Muffin, Hollandaise ................................. 12

Smoked Salmon Benedict Two Poached Eggs, Smoked Salmon, English Muffin, Hollandaise ......................................... 16

Portobello Mushroom Benedict 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)

Open-Faced Smoked Salmon Smoked Salmon with Cream Cheese and Scallions ................................................................. 16

Local Omelet Farmer Eggs; “River Valley Ranch” Mushrooms, Goat Cheese (Local Egg Whites +$4) ........................................ 13.5

Mediterranean Feta, Tomato, Spinach and Onion .......................................................................................... 13

Denver Smoked Ham, Cheddar, Onion and Green Pepper .................................................................................. 13

Create Your Own Omelet With 3 Ingredients ................................................................................................. 13

- Ham, Bacon, Ancho Sausage, Green Pepper, Onions, Mushrooms, Jalapeno, Spinach, Broccoli, Cheddar,
- Swiss, Mozzarella, Feta, Tomato, Scallions

Additional Ingredients $1

Goat Cheese add $3

Lemon Ricotta Pancakes Maple Syrup & Whipped Butter..........16

Chocolate Chip Pancakes Served with Whipped Cream ................................................................. 12

Fresh Blueberry Pancakes Maple Syrup & Whipped Butter .......................................................... 13

Buttermilk Pancakes Maple Syrup & Whipped Butter ................................................................. 11

Strawberry Crepe Powdered Sugar, Grand Marnier Sauce ............................................................. 11.5

PANCAKES

Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onions, Cucumbers, Capers, Cream Cheese, Toasted Bagel .. 18

Chilaquiles with Two Eggs any Style, Guacamole, Mozzarella Cheese, Sour Cream .................................................. 13.5

“Potato Skins” Topped with Scrambled Eggs, Cheddar Cheese, Crumbled Bacon, Scallions, Sour Cream ............................... 12

Prairie Breakfast Two Eggs Any Style, Homemade Ancho Chile Spiced Sausage, Breakfast Potatoes, Choice of Toast ............ 14

Crisp Waffle Maple Syrup & Whipped Butter.........................8

Add Fresh Berries & Berry Sauce ........................................ 13

Texas French Toast Maple Syrup & Whipped Butter ................. 10

Egg White Omelet Mushrooms, Tomatoes, Jalapenos, Onion, Green Pepper topped with Avocado & Pico de Gallo .......... 12.5

PRAIRIE GRASS SPECIALTIES

Traditional Smoked Salmon Plate Tomatoes, Marinated Red Onions, Cucumbers, Capers, Cream Cheese, Toasted Bagel .. 18

“North Country” Ham and White Cheddar Sandwich on Panini Bread, Mixed Green Salad .............................................. 13.5

Add Fried Egg…….$2

Add Sliced Jalapeno……..$1

Add Black Mission Fig Jam……..$2

Vegetarian Entree Local White Beans and Swiss Chard, Avocado, Grilled Onions & Poblanos; Spicy Salsa ............................... 18

Add Goats Cheese ....................................................... 3

Golden Browned Chicken Cutlets Lemon-Caper Sauce; Potatoes Wedges ................................................................. 20

Asian Citrus-Chicken Salad Toasted Peanuts, Cilantro, Grapefruit, Fried Wontons, Ginger-Soy Vinaigrette ............................... 14.5

Organic Mixed Greens Apples, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette .................................................. Small 7 / Full 12

Add Grilled Chicken ....................................................... 6.5

Cobb Salad Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing ........................................ 16

Traditional Tuna Melt on Toasted English Muffin, Chilled Tuna Salad, Warm Melted Cheddar; French Fries ......................... 13.5

Tuna Salad Sandwich on Honey-Wheat Bread, Mixed Green Salad ........................................................................... 10

Caesar Salad Chopped Romaine, Croutons, Parmesan, Homemade Caesar Dressing with Grilled Chicken Breast .......... 16.5

Add Avocado $2

Add “Mighty Vine” Tomato $2

LUNCH

Add cucumber $2

Chicago Magazine #1 Sirloin Burger Mild Blue Cheese Topping, Warm Beefsteak Tomato, Potato Wedges, without the Bun .... 18

“North Country” Ham and White Cheddar Sandwich on Panini Bread, Mixed Green Salad .............................................. 13.5

Add Fried Egg…….$2

Add Sliced Jalapeno……..$1

Add Black Mission Fig Jam……..$2

Vegetarian Entree Local White Beans and Swiss Chard, Avocado, Grilled Onions & Poblanos; Spicy Salsa ............................... 18

Add Goats Cheese ....................................................... 3

Golden Browned Chicken Cutlets Lemon-Caper Sauce; Potatoes Wedges ................................................................. 20

Asian Citrus-Chicken Salad Toasted Peanuts, Cilantro, Grapefruit, Fried Wontons, Ginger-Soy Vinaigrette ............................... 14.5

Organic Mixed Greens Apples, Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette .................................................. Small 7 / Full 12

Add Grilled Chicken ....................................................... 6.5

Cobb Salad Grilled Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg, Traditional Cobb Dressing ........................................ 16

Traditional Tuna Melt on Toasted English Muffin, Chilled Tuna Salad, Warm Melted Cheddar; French Fries ......................... 13.5

Tuna Salad Sandwich on Honey-Wheat Bread, Mixed Green Salad ........................................................................... 10

Caesar Salad Chopped Romaine, Croutons, Parmesan, Homemade Caesar Dressing with Grilled Chicken Breast .......... 16.5

Add Avocado $2

Add “Mighty Vine” Tomato $2

SIDES

Breakfast Potatoes 4

Smoked Bacon 5

Homemade Ancho Chile Spiced Sausage 5

Ancho Marinated Skirt Steak (8 oz) 25

Bagel with Cream Cheese 4

White Beans & Swiss Chard 6

Side of Sliced Fruit & Berries 6

Side of Berries 5

Bowl of Berries 9

Side of Sliced Tomatoes 4

DESSERTS

Vanilla Bean Crème Brulee 9

Double Chocolate Cake 9

Vanilla Ice Cream with Fresh Berries 9

Alphonso Mango Ice Cream 9

DESSERTS

Vanilla Bean Crème Brûlée 9

Double Chocolate Cake 9

Vanilla Ice Cream with Fresh Berries 9

Alphonso Mango Ice Cream 9

HOT DRINKS

Backlit Coffee 4.25

Lavazza Espresso 3.95

Lavazza Cappuccino 4.95

Tea Forte Hot Tea 4.45

Mocha Latte 5.75

Hot Chocolate 4

Almond Milk, Oat milk & Coconut Milk

Available on request 0.50

We offer allergy-friendly items, however we are not a gluten, nut, dairy, or shellfish free restaurant

and CANNOT ensure that cross contact will never occur.

 Gratuity of 20% will be added to all parties of 8 or more.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, children under age 4, pregnant women, and anyone with compromised immune systems.

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