APPETIZERS & SALADS

- Baked Feta Cheese  Spicy Banana Peppers, Tomatoes ........................................... 8
- Jumbo Shrimp Cocktail  Homemade Horseradish Sauce, Lime .................................. 4.25 each
- Crispy Rolls of Shrimp “Spring Roll Style”  Spicy Dipping Sauce ................................ 11
- Grilled Chicken Wings  Homemade Ranch Dressing, Cut Raw Vegetables .................... 8
- Guacamole & Chips ....................................................................................................... 10
- Caesar Salad  Chopped Romaine, Our Homemade Dressing, Croutons, Shaved Parmesan .......... 10
  - Add Avocado $2  - Add “Mighty Vine” Tomato $2  - Add Cucumber $2
- Beef Salad  Citrus Marinated Beets, Toasted Hazelnuts, Citrus, Capriole Goat Cheese .......... 12
- Pea Shoot & Mixed Green Salad  “Mighty Vine” Tomatoe, Organic Dulse, Pine Nuts, Shallots, Cider Vinaigrette 10

  **FISH & VEGETARIAN**

- Ahi Tuna Seared Rare  Grapefruit, Cucumber, Jicama, Avocado, Spicy Citrus Vinaigrette .......... 32
- Parmesan Crusted Tilapia  Creamed Spinach ................................................................. 23
- Maine Peaktoe Crab Cake  Avocado, “Mighty Vine” Tomato & Greens, Spicy Remoulade Sauce .... 24
- Lake Superior Whitefish  Broccoli, Cauliflower; Sautéed Potatoes, Butter Sauce ............... 28
- Grilled Ora King Salmon Special  (ask about daily sides for the salmon) ......................... 36
- Vegetarian Dinner  Grilled Vegetables, White Beans & Rainbow Swiss Chard ..................... 18
  - Add Goat Cheese $3

  **CHICKEN, DUCK, BEEF & LAMB**

- Crispy Half Boneless Chicken  Garlic-Ancho-Butter Broccolini, Wild Rice + Toasted Pecans .... 25
- Chicken Cutlets  Mashed Potatoes, Roasted Heirloom Carrots, Lemon Caper Sauce ............... 24
- Crispy Half Duck  Sautéed Sweet Potatoes, Brussel Sprouts, Duck Sauce ......................... 33
- 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  Crispy Potatoes, White Beans & Rainbow Swiss Chard, Ancho Butter 31.5
- Homemade Lamb Sausage  Swiss Chard, Fennel & Onion, Garlic Bread ......................... 22
- Penne Pasta  “Cedar River” All-Natural Beef Basil-Tomato-Meat Sauce; Parmesan & Bread Crumb Topping 16
  - “Cedar River” All-Natural Prime Filet (8oz) .................................................................. 47
  - “Cedar River” All-Natural Prime New York Strip (12oz) ............................................. 50
  - Add Mushroom Ragout $6

  **DESSERTS**

- Double Chocolate Cake ......................................................... 9
- Homemade Vanilla Ice Cream  Fresh Berries .... 9
- Warm Chocolate “Muk Muk”  Crème Anglaise* ......................................................... 9
- Chocolate Chip Cookie  Vanilla Ice Cream* ............................................................... 9
- Sticky Toffee Date Cake  Vanilla Ice Cream* ............................................................ 9.5
- Vanilla Bean Crème Brûlée ....................................................................................... 9
- Strawberry Crepe  Grand Marnier Sauce .......... 11
- Alphonso Mango Ice Cream .............................................................. 9

  **SIDES**

- Sautéed Broccoli ................................................................................. 6
- White Beans & Rainbow Swiss Chard ............................................. 6
- Mashed Yukon Golden Potatoes .................................................. 6
- French Fries ..................................................................................... 6
- Char-Grilled Red Onions ............................................................... 3
- Sautéed “River Valley Ranch” Mushrooms .................................. 6
- Creamed or Sautéed Spinach ......................................................... 6
- Wild Rice + Toasted Pecans .......................................................... 6

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

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We offer allergy-friendly items, however we are not a gluten, nut, dairy, or shellfish free restaurant
We do not guarantee that cross contact will never occur.

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

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

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.

Www.PRAIRIEGRASSCAFE.COM—(847) 205-4433—601 SKOKIE BOULEVARD, NORTHBROOK, IL 60062