PRAIRIE GRASS
CAFE

WEDNESDAY, NOVEMBER 11TH
CURBSIDE PICK UP 4:00PM-7:00PM
All takeout orders are subject to an 18% taxable service fee

SPECIALS

Mushroom Soup ..... **Pint 12/Quart 22**
Challah Bread made by Challah by Justin, Ellis Farm Honey Whipped Butter **16**
Grilled Honey-Glazed Heirloom Luxury Pie Pumpkin Capriole Farm Goat Cheese, Toasted Pumpkin Seeds **16**
Grilled Chicken Wings Homemade Ranch Dressing, Cut Raw Vegetables **14**
Crispy Brussels Sprouts Local Bacon, Parmesan, Basil Remoulade **16**
Burrata Pugliese Salad Pears, Pomegranate, Concord Grape Reduction, Pine Nuts, Warm Crostini **16**
Blackened Ora King Salmon Burger Caesar Salad, Homemade Caesar Dressing, Avocado, Spicy Tartar Sauce **25**
Parmesan-Herb-Breadcrumb-Crusted Pork Loin Cutlets Twice Baked Potato Gratin, BBQ Butter Sauce, Arugula **29**
Vegan Coffee Ice Cream made by Pretty Cool Ice Cream, Chocolate Covered Almonds **14**

APPETIZERS & SALADS

Bacon-Wrapped Stuffed Dates Cottonwood River Cheddar Reserve **14**
Crispy Parmesan-Crusted Olives Ranch Dipping Sauce **8**
Finn's Ranch Deviled Eggs Herb Dressing, Radishes, Crispy Shallots **9**
Baked Feta Cheese Spicy Banana Peppers, Tomatoes, Bread **15**
Crispy Rolls of Shrimp "Spring Roll Style" Spicy Dipping Sauce **14**
Caesar Salad Romaine, Homemade Caesar Dressing, Croutons, Shaved Parmesan **16**
Add Avocado $3 Add Cucumber $2 Add Tomato $2 Add Anchovies $1 Add Maple Creek Farm Bacon $3
Add Grilled Harrison Poultry All-Natural Chicken $8
Beet Salad Citrus-Marinated Beets, Toasted Hazelnuts, Citrus, Capriole Farm Goat Cheese **15**
Steakhouse Wedge Salad Tomato, Red Onion, Hard-Boiled Finn's Ranch Egg, Local Bacon, Thousand Island Dressing **18**
Creamy Sexy Blue Cheese Wedge Salad Blue Cheese Dressing, Crumbled Blue Cheese, Black Mission Fig Jam **18**

FISH & VEGETARIAN

Lemon-Glazed Grilled Ora King Salmon Shaved Brussels Sprout Salad, Cabbage, Golden Raisins, Pumpkin Seeds, Pomegranate Seeds, Apples, Cider Vinaigrette; Raisin Vinaigrette **41**
Lake Superior Whitefish Sautéed Broccoli, Mashed Yukon Gold Potatoes, Butter Sauce **29.5**
PGC Fish & Chips Tempura-Battered Wild Alaskan Cod, Seasonal Slaw, Local Seasoned Potato Wedges, Cocktail & Tartar Sauce **36**
Vegan Entrée Grilled Vegetables, White Beans & Rainbow Swiss Chard, Guacamole **26**

BURGERS

Chicago Magazine's #1 Sirloin Burger (10 oz) Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions, Crispy Potato Wedges; without a Bun **25**
Add Maple Creek Farm Bacon $3 Add Avocado $3 Add River Valley Ranch Mushrooms $4
Turkey Burger Lettuce & Tomato, Nichols Sweet Potato Wedges, Seasonal Slaw, Honey Mustard & Cranberry Sauce . **26**
Wild Rice-Mushroom-Black Bean Veggie Burger Spinach, Tomato, Avocado, Grilled Jalapeño, Basil Remoulade **23**

CHICKEN & BEEF

***Crispy Boneless Half Chicken** Brown Sugar-Glazed Three Sisters Garden Acorn Squash, Wild Rice-Grapes-Pecans, Chicken Sauce **32**
This signature dish requires 30-40 minutes to cook.
Chicken Cutlets Mashed Yukon Gold Potatoes, Roasted Carrots, Lemon-Caper Butter Sauce **29**
BBQ Meatloaf Slagel Farms All-Natural Beef, Mashed Potatoes, Local Leaf Farm Broccoli Microgreens, Crispy Onion ... **28**
Penne Pasta "Cedar River" All-Natural Beef Basil-Tomato-Meat Sauce, Parmesan & Breadcrumb Topping **23**
Ancho-Marinated Skirt Steak (8 oz) White Beans & Rainbow Swiss Chard, Grilled Onion **39**

DESSERTS

***Sticky Toffee Date Cake** Homemade Vanilla Ice Cream **15**
***Warm Chocolate "Muk Muk" Cake** Crème Anglaise **15**
***Warm Chocolate Chip Cookie** **15**
Homemade Vanilla Ice Cream, Valrhona Chocolate Sauce & Chips
Double Chocolate Cake **15**
2 Chocolate Chip Cookies Valrhona Chocolate Chips **10**
Homemade Alphonso Mango Ice Cream **12**
Homemade Vanilla Ice Cream Caramel, Chocolate Almonds . **12**
Chocolate Turtles **12**
made by ChicAgo ArtiZen, Three Sisters Garden Pecans
Chocolate Praline Candy Bar **12**
made by ChicAgo ArtiZen, Three Sisters Garden Pecans
These signature desserts require 20-30 minutes to bake.

SIDES

Mashed Yukon Gold Potatoes **10**
French Fries **7**
Skinny Fries Spicy Aioli **8**
Char-Grilled Red Onions **5**
White Beans & Swiss Chard **8**
Sautéed Broccoli **8**
Sautéed Spinach **8**
Roasted Carrots **8**
Wild Rice-Grapes-Pecans **8**
Sautéed River Valley Ranch Mushrooms **10**
Brown Sugar Three Sisters Garden Acorn Squash ... **10**

We offer allergy-safe 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 applied 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.

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