

Wine Menu

First Course

Lobster Martini

Maine Lobster over Celery Root Remoulade with Black Caviar

Pine Ridge ~ Chenin Blanc

~

Second Course

Pan Seared Sea Scallop

Served with an Orange Fennel Buerre Blanc Sauce

J. Lohr ~ Riesling

~

Third Course

Endive Salad with Gorgonzola Cheese and Spicy Pecans

Served with Walnut Vinaigrette

Francis Coppola ~ Pinot Grigio

~

Fourth Course

Mussels Vinaigrette

Rock Rabbit ~ Sauvignon Blanc

~

Fifth Course

Grilled Baby Lamb Chop with Fried Onions

Served with Mint Sauce

R Collection ~ Cabernet Sauvignon

~

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

~

Sixth Course

Filet Mignon with Bordelaise Sauce and a Jumbo Lobster Tail

Served with Mashed Potatoes and Grilled Asparagus with Hollandaise Sauce

14 Hands ~ Merlot

~

Seventh Course

Crème Brulee

Traditional Bean Custard with a Carmelized Sugar Top

Vin de Glacier ~ Bonny Doon

Coffee and Hot Tea Service

200.00 Per Person

Tax and Gratuity Not Included

The Ultimate Menu

Passed Hors D'oeuvres

Miniature Crab Cakes

~

First Course Selections

Lobster Martini

Maine Lobster over Celery Root Remoulade with Black Caviar

or

Steak Tartare

~

Salad Selections

Sliced Vine Ripened Tomato with Buffalo Mozzarella and Fresh Basil

or

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

or

Endive Salad with Gorgonzola Cheese, Spicy Pecans with Walnut Vinaigrette

~

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

~

Entree Selections

Pan-Fried Idaho Trout Almandine with Fresh Lemon Butter Sauce

or

Charred Broiled "Bone In" Filet

or

Sliced Rack of Lamb with Fresh Mint Sauce

or

Double Cut Pork Chop

or

Grilled Vegetable Plate topped with a Balsamic Glaze served with Risotto

All entrées served with Mashed Potatoes and Grilled Asparagus with Hollandaise Sauce

~

Dessert Selections

Fudge Brownie Pie & Ice Cream

or

New York Style Cheesecake

Coffee and Hot Tea Service

120.00 Per Person

Tax and Gratuity Not Included

*Please choose one item to be served from the First Course and Dessert Selection.
Your guests will be able to choose which entrée they would prefer at the time of service.*

The Premium Menu

Appetizer Selections

Jumbo Lump Crab Cocktail

or

Chilled Jumbo Shrimp Cocktail

or

Endive Salad with Spicy Pecans, Gorgonzola Cheese with Walnut Vinaigrette

~

Entrée Selections

Roasted Rack of Lamb with Fresh Mint Sauce

or

Cedar Plank Atlantic Salmon with Citrus BBQ Sauce

or

Petite Filet with Boef Onions and Bordelaise Sauce

or

Jumbo Lump Crab Cakes with Beurre Blanc Sauce

or

Grilled Vegetable Plate topped with a Balsamic Glaze served with Risotto

All Entrées served with Mashed Potatoes and Grilled Asparagus

~

Dessert Selections

Fudge Brownie Pie & Ice Cream

or

Fresh Baked Fruit Cobbler

Served with French Vanilla Ice Cream

Coffee and Hot Tea Service

90.00 Per Person

Tax and Gratuity Not Included

*Please choose one item to be served from the First Course and Dessert Selection.
Your guests will be able to choose which entrée they would prefer at the time of service.*

The Formal Menu

First Course Selections

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

or

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

or

Endive Salad with Spicy Pecans, Gorgonzola Cheese with Walnut Vinaigrette

~

Entrée Selections

Prime NY Strip Steak

or

Pan-Fried Idaho Trout Almandine with Fresh Lemon Butter Sauce

or

Chicken Piccata with Lemon Butter Caper Sauce

or

Cedar Plank Atlantic Salmon with Citrus BBQ Glaze

or

Grilled Vegetable Plate topped with a Balsamic Glaze served with Risotto

All Entrées are served with Mashed Potatoes and Grilled Asparagus

~

Dessert Selections

Fudge Brownie Pie & Ice Cream

or

Strawberry Shortcake

or

Key Lime Pie

Coffee and Hot Tea Service

80.00 Per Person

Tax and Gratuity Not Included

*Please choose one item to be served from the First Course and Dessert Selection.
Your guests will be able to choose which entrée they would prefer at the time of service.*

The Traditional Menu

First Course Selections

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons
or
Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

~

Entree Selections

Petite Filet with Boef Onions and Bordelaise Sauce
or
Pan Fried Whitefish with Lemon Butter Sauce
or
Chicken Marsala with sliced Mushrooms and Marsala Wine Sauce
or
Grilled Vegetable Plate topped with a Balsamic Glaze served with Risotto

All Entrées are served with Mashed Potatoes and Broccoli

~

Dessert Selections

Fresh Fruit Cobbler with Vanilla Ice Cream
or
Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

70.00 Per Person

Tax and Gratuity Not Included

*Please choose one item to be served from the First Course and Dessert Selection.
Your guests will be able to choose which entrée they would prefer at the time of service.*

The Classic Menu

First Course Selections

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

or

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

~

Entrée Selections

Braised Short Ribs with Bordelaise Sauce

or

Broiled Atlantic Salmon with Salsa Fresca

or

Chicken Marsala with sliced Mushrooms and Marsala Wine Sauce

or

Grilled Vegetable Plate topped with a Balsamic Glaze served with Risotto

Entrées served are with Mashed Potatoes and Broccoli

~

Dessert Selections

Key Lime Pie

or

Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

60.00 Per Person

Tax and Gratuity Not Included

*Please choose one item to be served from the First Course and Dessert Selection.
Your guests will be able to choose which entrée they would prefer at the time of service.*

**To book your special event, please contact Tess Mckiernan directly at
(312) 255-9071 or you can email events.thegrill@yahoo.com.**

Hors D'oeuvres

All hors d'oeuvres are sold in 25 pieces
Hors d'oeuvres will be butler passed or displayed
Tax and Gratuity Not Included

- Miniature Crab Cakes 125.00
- Artichoke or Mushrooms Bottoms Stuffed with Duxelles 75.00
- Button Mushrooms Stuffed with Dungeness Crab 125.00
- Coconut Fried Shrimp with Mango Salsa 125.00
- Deviled Crab and Oyster Fritters 125.00
- Blackened Skirt Steak Satay 100.00
- New York Pepper Steak on Sourdough Toast 100.00
- Grilled Sea Scallops with Fresh Herbs 125.00
- Tempura Style or Grilled Shrimp Skewers 125.00
- Grilled Baby Lamb Chops with Mint Sauce 100.00
- Vegetable Skewers 75.00
- Tomatoes, Basil, and Buffalo Mozzarella on Crostini 75.00
- Gravlaaks on Toast Points 125.00
- Steak Tartar on Lavosch Crackers 100.00
- Oysters on the Half Shell 125.00
- Mini Potato Pancakes with Smoked Salmon 125.00
- Chilled Mussels Vinaigrette 125.00
- Lettuce Cups with Blackened Ahi & Fresh Salsa 125.00
- Caviar with Crème Fraiche on Toast Crescents 125.00
- Shrimp Cocktail 125.00

Hors D'oeuvres Packages

All items will be butler passed or displayed for a period of two hours.
No Substitutions please.

The Grill's Signature Platter

38.00 Per Person

Tax and Gratuity Not Included

Shrimp Cocktail
Grilled Sea Scallops with Fresh Herbs
Coconut Fried Shrimp with Mango Salsa
Puff Pastry with Lobster Caviar
Blackened Skirt Steak
Button Mushrooms Stuffed with Jumbo Lump Crab

Assorted Seafood Platter

28.00 Per Person

Tax and Gratuity Not Included

Shrimp Cocktail
Chilled Mussels Vinaigrette
Mini Crab Cakes
Mini Potato Pancakes with Smoked Salmon

The Classic Platter

18.00 Per Person

Tax and Gratuity Not Included

Garlic Potato Chips with Pesto Dip
Tomatoes, Basil, and Buffalo Mozzarella served on Crostini
Vegetarian Egg Rolls with Oriental Dipping Sauce
Button Mushrooms Stuffed with Jumbo Lump Crab
Blackened Skirt Steak

To book your special event, please contact Tess Mckiernan directly at
(312) 255-9071 or you can email events.thegrill@yahoo.com

The Grill's Bar Package Pricing

Packages exclude Single Malt Scotches, Ports, Cognacs, Shots, bottled water and Super Premium Spirits. These items ordered will be charged upon consumption and added to the final bill.

Two Hour Package

Well Liquors, Beer, General Managers Wine Selections & Soda

24.00 Per Person Tax and Gratuity Not Included

Call Liquors

28.00 Per Person Tax and Gratuity Not Included

Premium Liquors

32.00 Per Person Tax and Gratuity Not Included

Three Hour Package

Well Liquors, Beer, General Managers Wine Selection & Soda

29.00 Per Person Tax and Gratuity Not Included

Call Liquors

33.00 Per Person Tax and Gratuity Not Included

Premium Liquors

37.00 Per Person Tax and Gratuity Not Included

Four Hour Package

Well Liquors, Beer, General Managers Wine Selection & Soda

34.00 Per Person Tax and Gratuity Not Included

Call Liquors

38.00 Per Person Tax and Gratuity Not Included

Premium Liquors

42.00 Per Person Tax and Gratuity Not Included

Well Liquor Packages Include:

House Chardonnay, Pinot Grigio, Cabernet and Pinot Noir & All Draft Beers

Smirnoff, Gordon's, Ciroc, Effen, Tangueray, Bombay, Bacardi Light, Bacardi Limon, Captain Morgan, Dewars, Jose Cuervo Gold, Seagram's, Jim Beam and Baileys.

Call Liquor Packages Include:

*House Chardonnay, Pinot Grigio, Cabernet and Pinot Noir
All Beers, House Champagne & any of our Specialty Martini Drinks*

*Absolute, Smirnoff, Gordon's, Ciroc, Effen, Tangueray, Bombay, Beefeater, Grey Goose
Bacardi Light, Bacardi Limon, Captain Morgan, Myer's, Dewars, Appleton Gold,
Jose Cuervo Gold, Sauza Hornitos, Seagram's 7, Jack Daniels, Jim Beam and Baileys.*

Premium Liquor Packages Include:

*House Chardonnay, Pinot Grigio, Cabernet and Pinot Noir
All Beers, House Champagne & any of our Specialty Martini Drinks
Cappuccinos and Espressos*

*Absolute, Smirnoff, Belvedere, Chopin, Gordon's, Grey Goose, Ciroc, Effen, Tangueray,
Tangueray 10, Bombay, Beefeater, Chivas, Crown Royal, Gentleman Jack, Makers Mark, Johnny
Walker Red or Black, J&B, Glenlivet 12 year, Bacardi Light, Bacardi Limon, Captain Morgan,
Myer's, Dewars, Appleton Gold, Jose Cuervo Gold, Sauza Hornitos, Patron Gold, Patron
Silver, Seagram's 7, Jack Daniels, Jim Beam and Baileys.*

**To book your special, event please contact Tess Mckiernan directly at
(312) 255-9071 or you can email events.thegrill@yahoo.com.**

The Ultimate Lunch Menu

First Course Selections

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons
or
Endive Salad with Spicy Pecans and Gorgonzola with Walnut Vinaigrette

~

Entrée Selections

Petite Filet Mignon Topped with Boef Onions and Bordelaise Sauce
or
Pan-Fried Idaho Trout Almandine with Lemon Butter Sauce
or
Chicken Piccata with Lemon Caper Sauce

Entrées are served with Mashed Potatoes and Broccoli

~

Dessert Selections

Fudge Brownie & Ice Cream
or
Strawberry Shortcake

Coffee and Hot Tea Service

40.00 Per Person

Tax and Gratuity Not Included

Please choose one item to be served from the First Course and Dessert Selection. Your guests will be able to choose which entrée they would prefer at the time of service.

The Premium Lunch Menu

First Course Selections

Endive Salad with Spicy Pecans and Gorgonzola with a Walnut Vinaigrette Dressing

or

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

~

Entrée Selections

Chicken Parmigiana

or

Braised Short Rib with Bordelaise Sauce

Served with Mashed Potatoes and Broccoli

or

Pan-Fried Idaho Trout Almandine with Lemon Butter Sauce

Served with Mashed Potatoes and Broccoli

~

Dessert Selections

Key Lime Pie

or

Fudged Brownie Pie & Ice Cream

Coffee and Hot Tea Service

35.00 Per Person

Tax and Gratuity Not Included

Please choose one item to be served from the First Course and Dessert Selection. Your guests will be able to choose which entrée they would prefer at the time of service.

The Traditional Lunch Menu

First Course Selections

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

or

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

~

Entrée Selections

Pan-Fried Idaho Trout Almandine with Fresh Lemon Butter Sauce

Served with Mashed Potatoes and Broccoli

or

Chicken Piccata with a Lemon-Butter Caper Sauce

Served with Mashed Potatoes and Broccoli

or

Angel Hair Pasta Pomodoro

~

Dessert Selections

Fresh Fruit Cobbler

Topped with Homemade Whipped Cream

or

Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

30.00 Per Person

Tax and Gratuity Not Included

Please choose one item to be served from the First Course and Dessert Selection. Your guests will be able to choose which entrée they would prefer at the time of service.

The Classic Lunch Menu

First Course Selections

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes
or
Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

~

Second Course Selections

Reuben Sandwich
or
Tuna Melt
or
The Grill Hamburger and Cheese

All Entrées served with a choice of Fresh Fruit, Cole Slaw or Shoestring Potatoes.

~

Dessert Selections

Fudge Brownie Pie
Topped with Vanilla Ice Cream
or
Key Lime Pie

Coffee and Hot Tea Service

25.00 Per Person

Tax and Gratuity Not Included

Please choose one item to be served from the First Course and Dessert Selection. Your guests will be able to choose which entrée they would prefer at the time of service.

To book your special event, please contact Tess Mckiernan directly at (312) 255-9071 or you can email events.thegrill@yahoo.com.

Sunday Brunch Menu

Texas French Toast

Thick Slices of Bread Dipped in Cinnamon Batter and Dusted with Powder Sugar

or

Scrambled Eggs with Bacon or Chicken and Herb Sausage

Served with Breakfast Potatoes, Seasoned Sliced Tomatoes or Fresh Fruit

or

Good Start Breakfast

*Granola Topped with Fresh Berries, Bananas
Served with Low-Fat Yogurt*

Coffee and Hot Tea Service included

20.00 Per Person

Tax and Gratuity Not Included

All-American Breakfast Buffet

Texas French Toast
Double Smoked Bacon
Chicken and Herb Sausage
Breakfast Potatoes
Scrambled Eggs
Cheddar Scrambled Eggs
Lox, Bagels, and Cream Cheese
Assorted Pastries
Fresh Fruit
Granola
Yogurt
Toast
Coffee and Hot Tea Service

36.00 Per Person
39.00 Per Person with Freshly Squeezed Orange Juice
12.00 Per Child 11 years and younger
75 Person Minimum
Tax and Gratuity Not Included

~

The Eye Opener Buffet

Double Smoked Bacon
Chicken and Herb Sausage
Breakfast Potatoes
Scrambled Eggs
Assorted Pastries
Fresh Fruit
Coffee and Hot Tea Service

26.00 Per Person
29.00 Per Person with Freshly Squeezed Orange Juice
12.00 Per Child 11 years and younger
Tax and Gratuity Not Included

Private Continental Breakfast

Assorted Pastries
Bagels and Cream Cheese
Croissants and Muffins
Fresh Fruit
Coffee and Hot Tea Service

18.00 Per Person

Tax and Gratuity Not Included

To book your special event, please contact Tess Mckiernan directly at
(312) 255-9071 or you can email events.thegrill@yahoo.com

The Ultimate Dinner Buffet

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes
Endive Salad with Spicy Pecans and Gorgonzola
Served with our House Creamy Italian or Walnut Vinaigrette
Peppered Filet Medallions
1 Lobster Tail with Drawn Butter per person
Chicken Marsala
Lyonnais Potatoes
Steamed Broccoli and Carrots
Mini Fruit Cobblers
Mini Key Lime Pies
New York Style Cheesecake
Coffee and Hot Tea Service

105.00 Per Person

Tax and Gratuity Not Included

~

The Premium Dinner Buffet

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons
Mozzarella and Tomato Salad
Crab Cakes
Sliced NY Strip Prime Steak
Creamy Horseradish/Tartar Sauce/Beurre Blanc Sauce
Chicken Piccata with Lemon Caper Sauce
Penne Pasta with Alfredo and Marinara Sauce
Steamed Broccoli
Mashed Potatoes and Gravy
Mini Key Lime Pies
Mini Fruit Cobblers
Coffee and Hot Tea Service

80.00 Per Person

Tax and Gratuity Not Included

The Traditional Dinner Buffet

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons
Sliced Filet Mignon
Bordelaise Sauce/Green Peppercorn Sauce
Broiled Salmon with Salsa Fresca
Penne Pasta with Pesto Sauce
Steamed Broccoli and Carrots
Mini Key Lime Pies
Brownie Squares
Coffee and Hot Tea Service

70.00 Per Person

Tax and Gratuity Not Included

The Traditional Lunch Buffet

Cobb Salad
*Chopped Romaine, Egg, Avocado, Tomato, Chicken,
Green Onion, Bacon and Bleu Cheese*
Chicken Piccata with Lemon Butter Caper Sauce
Prime Rib Quesadillas
Penne Pasta with Pesto Sauce
Mashed Potatoes
Steamed Broccoli and Carrots
Mini Fruit Cobblers with Whipped Cream
Brownie Squares
Coffee and Hot Tea Service

35.00 Per Person

Tax and Gratuity Not Included

The Classic Lunch Buffet

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes
Chicken Piccata with Lemon Butter Caper Sauce
Albacore Tuna Sandwiches
Cobb Club Sandwiches
French Fries & Coleslaw
Cookies & Brownie Squares
Coffee and Hot Tea Service

30.00 Per Person

Tax and Gratuity Not Included

All-American Breakfast Buffet

French Toast
Double Smoked Bacon and Country Sausage
Breakfast Potatoes
Scrambled Eggs
Cheddar Scrambled Eggs
Lox, Bagels, and Cream Cheese
Assorted Pastries
Fresh Fruit
Granola
Yogurt
Toast
Coffee and Hot Tea Service

36.00 Per Person

39.00 Per Person with Freshly Squeezed Orange Juice

12.00 Per Child 11 years and younger

Tax and Gratuity Not Included

The Eye Opener Buffet

Double Smoked Bacon
Chicken and Herb Sausage
Breakfast Potatoes
Scrambled Eggs
Assorted Pastries
Fresh Fruit
Coffee and Hot Tea Service

26.00 Per Person

29.00 Per Person with Freshly Squeezed Orange Juice

12.00 Per Child 11 years and younger

Tax and Gratuity Not Included

**To book your special event, please contact Tess Mckiernan directly at
(312) 255-9071 or you can email events.thegrill@yahoo.com.**