

CHICAGO DINNER MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks 3.50

Iced Tea 3.50

Bottled Root Beer 3.75

Fresh Squeezed Handshaken Lemonade 3.95

Arnold Palmer 3.95

Strawberry Lemonade 3.95

Pellegrino or Panna (16 oz.) 4.75 (33 oz.) 8.75

Regular or Decaf Coffee 3.50

Hot Tea 3.50

Milk 3.50

Red Bull or Sugar Free Energy Drink 4.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

Calamari with Cajun Tartar Sauce 11.50

Popcorn Shrimp, Cajun Tartar Sauce . 11.75

Spinach Artichoke Dip 12.50
with Grilled Crostini

Oysters on the Half Shell * 17.50
with Mignonette Sauce

Shrimp Cocktail 17.50

Seared Ahi Tuna Sashimi * 15.75

Jumbo Lump Crab Cake 15.50
with Beurre Blanc Sauce

Steak Tartare * 16.50

Trio of Hummus 9.50

Onion Rings 8.50

Garlic Cheese Bread 8.50

SOUPS

Soup of the Day 6.75
lg. Bowl

Lobster Bisque Soup 8.00

STARTER SALADS

The Grill Mixed Green Salad . . 8.75

Caesar Salad 9.75

The Grill Chop Salad 9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.95
with Gorgonzola Cheese

Vine Ripened Tomatoes 13.75
and Buffalo Mozzarella with Fresh Basil

MAIN COURSE SALADS

Iceberg Wedge 12.75
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette

The Grill Cobb Salad 19.95

Blackened Ahi Tuna Salad * 22.75

POTATOES AND SIDES

Mac & Cheese Loaded 8.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

Shoestring Potatoes 5.75

Lyonnais Potatoes 6.50

Yukon Gold Mash 5.75

Garlic Spinach Mashed Potatoes . . 6.50

Baked Potato 6.00

Brown Rice 5.00

VEGETABLES

Glazed Carrots 5.25

Spinach, Creamed 5.75

Sauteed Mushrooms 8.00

Sauteed Zucchini with Onions 6.00

Grilled Asparagus 9.00

Grilled Vegetables with Balsamic Glaze . 8.00

MAJOR CREDIT CARDS ACCEPTED

For your convenience, an 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary

STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Prime New York Steak (16 oz.)* . . . 42.75

Prime New York Pepper Steak (16 oz.) 43.75
Topped with Cracked Pepper, Bacon and Onions*

Filet Mignon (12 oz.) 41.50
with Boef Onions and Bordelaise Sauce*

Petite Filet Mignon (8 oz.)* 36.75

Rib Eye Steak (16 oz.)* 39.50
Blackened Upon Request

Braised Short Ribs 32.75

Braised Kosher Cut Ribs, Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce

Steaks Available with Choice of Bordelaise, Bearnaise or Green Peppercorn Sauce

THE GRILL SPECIALS

Grilled Shrimp Pomodoro 22.75
with Angel Hair Pasta

Prime Rib Sandwich 24.75
Blackened, Topped with Onion Rings, Served with Creamy Horseradish Sauce

Prime Rib Quesadilla 17.50

Chicken Parmigiana 15.75
Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese

Fish and Chips 16.75
Tilapia Fillet and Shoestrings

The Grill Cheeseburger 15.95
Certified Angus Beef™ with Double Cheddar Cheese, Served with Onion Rings*

Reuben Sandwich 13.75

Chicken Caesar Salad 16.25

Chicken Tenders 14.25
with BBQ Sauce and Ranch Dressing

Grilled Vegetable Plate 14.75
with Brown Rice

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day 8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream

“The Grill” Fudge Brownie Pie 8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

Key Lime Pie 8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest

Double Chocolate Layer Cake 8.50
Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream

Fresh Seasonal Berries 8.00
Topped with a Dollop of Creme Fraiche

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Pan-Fried Whitefish 25.50
Topped with Fresh Lemon Butter Sauce

Pan-Seared Idaho Trout Amandine 21.75
Topped with Fresh Lemon Butter Sauce

Broiled Lake Superior Whitefish . . . 25.50
Served with Fresh Lemon Butter Sauce

Cedar Plank Atlantic Salmon . . . 28.75
with BBQ Citrus Glaze*
(Simply Grilled Upon Request)

Jumbo Lump Crab Cakes 33.75
with Shoestring Fries

CHICKEN

Chicken Pot Pie 18.75
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust

Chicken Piccata 23.75
with Lemon Butter Caper Sauce

Roasted Brick Chicken 23.75
Served with Grilled Vegetables

DRAFT BEER

Samuel Adams Boston Lager 6.50

Goose Island 6.50

Miller Lite 5.75

Pilsner Urquell 6.50

Guinness Extra Stout 6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light 6.00

Heineken 6.00

Corona 6.00

Stella Artois 6.00

Sierra Nevada Pale Ale 6.00

Newcastle Brown Ale 6.00

Budweiser or Bud Light 5.50

Coors Light 5.50

Buckler (Non-Alcoholic) 5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

Absolut Absolut Flavors Belvedere
Chopin Finlandia Grey Goose
Grey Goose L'Orange Gordon's
Ketel One Ketel One Citroen
Level Skyy Skyy Citrus Smirnoff
Stolichnaya Stolichnaya Flavors Vox

GIN

Beefeater Boodles Bombay Sapphire
Bombay Hendrick's
Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver
Sauza Hornitos Sauza Tres Generaciones
Cuervo La Reserva de la Familia