

CHICAGO LUNCH 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 (16 oz.)	4.75 (33 oz.) 8.75
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

Trio of Hummus	9.25
Calamari with Cajun Tartar Sauce	10.50
Popcorn Shrimp, Cajun Tartar Sauce	10.50
Chicken Tenders	9.75
Spinach Artichoke Dip with Grilled Crostini	11.25
Oysters on the Half Shell*	16.75
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi*	15.50
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.50
Steak Tartare*	14.75
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	6.75
Lobster Bisque Soup	6.50	8.00

STARTER SALADS

The Grill Mixed Green Salad	6.75
Caesar Salad	7.75
The Grill Chop Salad	9.75
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.75
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	12.75
with Fresh Basil	

SOUP AND SALAD COMBOS

The Grill Chop Salad	11.75
Served with a Small Bowl of Soup	
Cobb Salad	14.50
Served with a Small Bowl of Soup	
Chicken Caesar Salad	13.25
Served with a Small Bowl of Soup	

MAIN COURSE SALADS

Chicken Caesar Salad	13.75
The Grill Cobb Salad	15.25
Grilled Lime Chicken Salad	15.25
with Chopped Vegetables	
Greek Salad with Shrimp	16.75
Chopped Lettuce with Kalmata Olives, Feta Cheese, Artichokes Hearts and Vegetables, Tossed in Lemon Olive Oil Dressing	
Blackened Ahi Tuna Salad*	18.75

POTATOES AND SIDES

Mac & Cheese Loaded	8.00
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	
French Fried Potatoes	4.75
Lyonnais Potatoes	5.50
Yukon Gold Mash	4.75
Garlic Spinach Mashed Potatoes	5.50
Brown Rice	4.00

* 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.

SPECIALTY SANDWICHES

Fresh Ground 100% *Certified Angus Beef*™

Served with French Fries, Peanut Cole Slaw or Fresh Fruit	
The Grill Cheeseburger	12.50
with Lettuce, Tomato and Sliced Onion*	
Pepper Bacon Burger	13.50
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing*	
Ahi Tuna Wrap	16.75
Served with Asian Cole Slaw*	
Santa Fe Chicken Wrap	13.50
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
Reuben Sandwich	12.50
Tuna Melt Sandwich	12.50
Cobb Club Sandwich	12.25
Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	
California Turkey Melt	12.75
Grilled with Jack Cheese and Avocado	

CHICKEN

Chicken Piccata	17.50
with Lemon Butter Caper Sauce	
Chicken Parmigiana	14.75
Seasoned Chicken Breast on Angel Hair Pasta, Topped with Melted Mozzarella Cheese	
Grilled Herb Chicken Breasts	16.50
with Fresh Fruit and Sliced Tomatoes	
Roasted Brick Chicken	16.50
Served with Grilled Vegetables	

PASTA

Angel Hair Pasta Pomodoro	13.95
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	16.50
Grilled Shrimp Pomodoro	19.75
with Angel Hair Pasta	

VEGETABLES

Spinach, Creamed	4.50
Sauteed Zucchini with Onions	5.00
Glazed Carrots	4.00
Sauteed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Vegetables	7.00
with Balsamic Glaze	

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	

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

STARTERS

Small Bowl of Soup
with Any Entree 3.95
Caesar or Mixed Green Salad
with Any Entree 4.95

THE GRILL SPECIALS

Chicken Pot Pie	15.50
Prime Rib Quesadilla	15.75
Blackened Prime Rib Sandwich	23.50
Topped with Onions Rings, Served with Creamy Horseradish Sauce	
Grilled Vegetable Plate	11.75
with Brown Rice	
Petite Filet Mignon (8 oz.)	36.75
with Boef Onions and Bordelaise Sauce*	

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish
Ask Your Server for Today's Selection MKT

Blackened Tilapia	14.50
Fish and Chips	15.75
Tilapia Fillet and French Fries	
Pan-Seared Idaho Trout Amandine	16.75
with Lemon Butter Sauce and Vegetable	
Jumbo Lump Crab Cake	19.75
with Shoestring Fries	
Cedar Plank Salmon	19.50
with BBQ Citrus Glaze* (Simply Grilled Upon Request)	

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