

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 13.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 13.00

Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 12.00

Ultimat Martini

Chilled Ultimat Vodka 13.00

C.E.O. Martini

Chopin Vodka, Extra Olives 13.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 12.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 12.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 12.00

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 12.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 12.00

Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 13.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 132.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 11.00

Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 12.00

New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 12.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 12.00

BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Root Beer	(Bottle) 3.50
Fresh Lemonade	3.75
Arnold Palmer	3.75
Strawberry Lemonade	3.95
Republic of Tea (Bottled Iced Tea)	4.50
Pellegrino or Panna	(16 oz.) 4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.75
Red Bull or Sugar Free Energy Drink	4.75

APPETIZERS

Trio of Hummus	8.95
Calamari with Cajun Tartar Sauce	9.95
Popcorn Shrimp, Cajun Tartar Sauce	10.50
Chicken Tenders	9.75
Spinach Artichoke Dip with Grilled Crostini	10.95
Oysters on the Half Shell	14.95
Shrimp Cocktail	16.50
Seared Ahi Tuna Sashimi	14.95
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.50
Steak Tartare	14.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	6.75
Manhattan Clam Chowder	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75
Lobster Bisque Soup		8.00

STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
The Grill Chop Salad	8.95
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.50
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	12.50

SOUP AND SALAD COMBOS

The Grill Chop Salad	10.95
Served with a Small Bowl of Soup	
Iceberg Wedge Salad	12.95
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	13.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	12.95
Half Caesar Salad and a Small Bowl of Soup	

MAIN COURSE SALADS

Iceberg Wedge	10.95
Half Head of Iceberg, Tomato, Bacon, Bleu Cheese and Vinaigrette	
Charbroiled Chicken Caesar	13.95
The Grill Cobb Salad	14.95
Shrimp & Crab Combo Louie	22.95
Grilled Lime Chicken Salad	14.95
with Chopped Vegetables	
Skirt Steak Salad	17.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Fried Onions	4.00
French Fried Potatoes	4.75
Lyonnais Potatoes	5.50
Garlic Mashed Potatoes	5.50
Yukon Gold Mashed Potatoes	4.75
Garlic Spinach Mashed Potatoes	5.50
Jasmine Rice	4.00

MAJOR CREDIT CARDS ACCEPTED

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

SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

The Grill Hamburger with Cheese	10.95
Double Smoked Bacon Cheeseburger	12.75
Santa Fe Chicken Wrap	12.95
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
Reuben Sandwich	11.95
Tuna Melt Sandwich	11.95
Blackened Chicken Breast Sandwich	10.95
Tuna Salad Sandwich	10.75
Cobb Club Sandwich	11.95
Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	
California Turkey Melt	12.50
Grilled with Jack Cheese and Avocado	

CHICKEN

Chicken Piccata	17.50
with Lemon Butter Caper Sauce	
Chicken Parmigiana	13.75
Seasoned Chicken Breast on Angel Hair Pasta, Topped with Melted Mozzarella Cheese	
Broiled Boneless Double Breast of Chicken with Herbs	16.50
with Fresh Fruit and Sliced Tomatoes	

STEAKS AND CHOPS

Skirt Steak	22.95
Marinated in Citrus Juices, Soy Sauce and Special Seasoning	
Prime New York Steak (12 oz.)	31.75
Petite Filet Mignon (8 oz.)	33.75
with Boef Onions and Bordelaise Sauce	

PASTA

Penne Pesto	13.95
Angel Hair Pasta Pomodoro	13.95
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	15.95
Grilled Shrimp Pomodoro	18.95
with Angel Hair Pasta	

VEGETABLES

Creamed Spinach	4.75
Broccoli or Carrots, Steamed	3.50
Zucchini, Sautéed with Onion & Apples	5.00
Spinach, Steamed	4.50
Sautéed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Spring Vegetables	7.00
with Balsamic Glaze	

DESSERTS

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	
Strawberry Shortcake	8.00
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	
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	
Fresh Strawberries	7.50
Double Chocolate Layer Cake	8.50
Double Layer of Rich Chocolate with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream	

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	18.95
12 oz. Topped with Onions Rings, Served with Creamy Horseradish Sauce	
Grilled Vegetable Plate	11.75
with Jasmine Rice	

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Salmon	18.95
with Spinach and Shiitake Mushrooms	
Pan-Seared Idaho Trout Amandine	16.95
with Lemon Butter Sauce and Broccoli	
Jumbo Lump Crab Cake	19.95
with Fennel Spring Salad & Beurre Blanc Sauce	
Fish and Chips	15.95
Tilapia Fillet and French Fries	

BEER LIST

DRAFT

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	

BOTTLES

Amstel Light	5.75
Bass Ale	5.75
Heineken	5.75
Corona	5.75
Stella Artois	5.75
Sierra Nevada Pale Ale	5.75
Newcastle Brown Ale	5.75
Budweiser or Bud Light	5.25
Coors Light	5.25
Miller Genuine Draft	5.25
Buckler (Non-Alcoholic)	5.25
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		

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Beekeeper	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	

Fresh Handmade Mojitos
Crafted with Bacardi Rums.

Ask Your Bartender