



Dinner Menu

Grill Classics

Please select choice of One First Course and Three Entrée items.
For any special requirements inquire with Event Manager.

First Course

Mixed Greens

Tossed with our Creamy Italian Dressing

The Grill Caesar Salad

Romaine, Parmesan Cheese, and
Garlic Croutons Tossed in our Caesar Dressing

Entree Selections

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
Served with Grilled Vegetables

Braised Short Ribs

Topped with Celery and Turnips
Served with Yukon Mashed Potatoes

Petite Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions
Served with Grilled Vegetables

Charbroiled Salmon

Served with Fresh Salsa
Served with Grilled Vegetables

Grilled Shrimp Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Fruit Cobbler

Topped with Fresh Whipped Cream

50.00 per Guest

Plus 20% service charge & local sales tax



Dinner Menu

The Perfect Grill

Please select choice of One First Course, Three Entrees and One Dessert.
For any special requirements inquire with Event Manager.

First Course

The Grill Caesar Salad
Romaine, Parmesan Cheese, and
Garlic Croutons Tossed in our Caesar Dressing

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entree Selections

Prime New York Strip Steak
16 oz. Prime USDA Strip Steak aged for 28 days
Served with Grilled Vegetables

Double Cut Pork Chop
Topped with Washington Blackberry Sauce, Served with Grilled Vegetables
Served with Yukon Mashed Potatoes

Cedar Plank Salmon
Served with a BBQ Citrus Glaze
Served with Grilled Vegetables

Braised Short Ribs
Topped with Carrots, Celery and Turnips
Served with Yukon Mashed Potatoes

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Chocolate Mousse Parfait
Topped with Raspberries and Fresh Whipped Cream

60.00 per Guest

Plus 20% service charge & local sales tax

[Private Dining and Special Events • Phone: \(312\) 255-9009 • Email: \[chicagogrill@thegrill.com\]\(mailto:chicagogrill@thegrill.com\)](#)



Dinner Menu

The Executive Grill

Please select choice of Two First Courses, Three Entrees, and One Dessert.
For any special requirements inquire with Event Manager.

First Course

- Chopped Wedge Salad
Chopped Iceberg Wedge with Creamy Bleu Cheese Dressing
- Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese
- Jumbo Shrimp Cocktail
Served with our Signature Cocktail Sauce

Entree Selections

- Double Cut Lamb Chops
With Marsala Mint Sauce
Served with Grilled Vegetables
- Jumbo Lump Crab Cakes
Served with Beurre Blanc Sauce
Served with Shoe String French Fries
- Filet Mignon
12 oz Served with Boef Onions, Bordelaise Sauce
Served with Grilled Vegetables
- 16 oz Prime New York Pepper Steak
Served with Grilled Vegetables

**Vegetarian Entrée Option available upon request.*

Dessert

- Ghirardelli Chocolate Mousse
Served with Fresh Whipped Cream
- Key Lime Pie
Homemade Topped with Fresh Whipped Cream

75.00 per Guest

Plus 20% service charge & local sales tax