



## **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](#)



## **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