



## Brunch Menu I

For any special requirements inquire with Special Event Manager.  
Choice of these Three Entrees to Serve

### Smoked Salmon (Lox) and Bagel

Toasted Bagel, Cream Cheese, sliced Tomatoes, Red Onions,  
and Capers with Sliced Lox and Lemon Zest

### Texas French Toast

Thick Sliced Brioche Bread, grilled to a golden Brown Topped with Powdered Sugar

### Bacon & Eggs Scrambled

Three Farm Fresh Eggs Scrambled  
Served with Double Smoked Bacon and Breakfast Potatoes

All Brunch menus include Fresh Fruit Platter served Family Style  
And choice of Orange Juice, Coffee or Tea

20.00 per Guest  
18% gratuity and tax additional

(Items and Menu Prices Subject to Change)

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



## Brunch Menu II

For any special requirements inquire with Special Event Manager.  
Please Select Three Entrees to Serve

### Blackened Salmon Caesar

Fresh Romaine, Parmesan and “Homemade” Croutons, Tossed in our Caesar Dressing  
Topped with Blackened Salmon

### Grilled Herb Chicken Breast

Boneless Skinless Chicken Breasts, Marinated with Garlic and Herbs and Charbroiled  
Served with Sliced Tomatoes

### Spanish Scramble

Three Eggs Scrambled with Red and Green Bell Peppers, Onion, Black Olives and Diced  
Tomatoes. Served with Sliced Avocado, Queso Fresco and Grilled Jalapeño  
Served with Breakfast Potatoes

### Blueberry Pancakes

Three buttermilk pancakes filled with Blueberries  
Served with Maple Syrup and topped with Powdered Sugar

### Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin.  
Topped with Hollandaise Sauce, served with Breakfast Potatoes

All Brunch menus include Fresh Fruit Platter served Family Style  
And choice of Orange Juice, Coffee or Tea

25.00 per Guest  
18% gratuity and tax additional

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## Brunch Menu III

For any special requirements inquire with Special Event Manager.  
Please Select Three Entrees to Serve

### Pan Seared Salmon

Pan-Seared Salmon on Top of Sautéed Spinach and Shiitake Mushrooms  
Finished with Lemon Butter Sauce

### Filet Steak and Eggs

Grilled Tenderloin Medallion and Three Eggs cooked to order  
Served with Breakfast Potatoes

### Maryland Crab Cake Benedict

Two Poached Eggs on Maryland Crab Cakes and Toasted English Muffin  
Topped with Hollandaise Sauce and Served with Breakfast Potatoes

### Spanish Scramble

Three Eggs Scrambled with Red and Green Bell Peppers, Onion, Black Olives and Diced Tomatoes. Served with Sliced Avocado, Queso Fresca and Grilled Jalapeño  
Served with Breakfast Potatoes

### Denver Omelet

Diced Ham, Red and Green Bell Peppers, Onion and Cheddar Cheese,  
Served with Breakfast Potatoes

All Brunch menus include Fresh Fruit Platter served Family Style  
And choice of Orange Juice, Coffee or Tea

34.00 per Guest  
18% gratuity and tax additional

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## Kid's Brunch

Silver Dollar Pancakes  
Texas French Toast  
Cheese Omelet  
Scrambled Eggs and Bacon

8.00 per Child  
*11 Years and Under*  
18% gratuity and tax additional

(Items and Menu Prices Subject to Change)

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