



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



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

(Items and Menu Prices Subject to Change)

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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

(Items and Menu Prices Subject to Change)



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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