



New Logo, Same Great Restaurant

APPETIZERS

Chicken Wings

Large wings are baked with a light breading then sautéed to order with the sauce of your choice before grilling. Served with Bleu Cheese or Ranch and celery. Pound **6.95** ½ Pound **4.95**

Bruschetta

Fresh Mozzarella, tomatoes and a bit of capers over freshly grilled garlic toast. **5.95**

Sausage and Peppers

Sweet Italian link sausage with peppers, marinara sauce and mozzarella cheese **4.95**

Crab Cakes

Made in house with fresh crabmeat and lightly pan sautéed. Served with our Remoulade sauce **6.95**



SALADS

(All of our Salads can be upgraded by adding one of the toppings below)

Chicago House Salad

Mixed Greens tossed with white balsamic vinaigrette, topped with cherry tomatoes, boiled egg, olives, croutons and grilled vegetables. Served with House Roasted Garlic Dressing on the side. If you like, add one of the toppings below. Small **5.95** Large **6.95**

New York Strip Steak Salad

5 ounce Strip steak cooked to your specifications, over salad greens with tomatoes, onions, cucumbers and fresh grated cheddar cheese. Pick your choice of dressing. **8.75**

Caesar Salad

Chopped Romaine tossed with our homemade, creamy Caesar dressing. Topped off with Parmesan Cheese and fresh baked croutons. Small **3.95** Large **6.95**

Grilled Romaine Salad

We cut a head of Romaine lettuce in half and put it on our grill for a moment to give it a subtle, grilled flavor. It is drizzled with your choice of dressing and topped with croutons **6.95**

Chef Salad

Fresh greens topped with tomatoes, eggs, olives, Swiss cheese, American cheese, turkey breast and ham. Topped with fresh baked croutons and your choice of dressing. **7.95**

Small Tossed Salad

Fresh greens, cherry tomato, cucumber, croutons and your choice of dressing **2.95**

ADDITIONAL TOPPINGS FOR SALAD

Grilled Chicken Breast **2.95** Grilled Portobello **2.25** Grilled Ahi Tuna, Salmon or Shrimp **3.95** 5oz Strip Steak **3.95**

SALAD DRESSINGS

House Roasted Garlic, White balsamic vinaigrette, Ranch, Lite Ranch, 1000 Island, Caesar, FF Raspberry Vinaigrette, Honey Mustard, Parmesan Peppercorn, French and Bleu Cheese (.50 extra)



SOUPS

Seafood Bisque

A Chicago Grill favorite made from Jim's original recipe. Our bisque is made fresh daily and combines a rich, creamy base with fresh seafood. Cup **3.95** Bowl **4.95**

Chunky Chicken Chili

Zesty red chili topped with fresh grated cheddar cheese and tortilla chips. Cup **2.95** Bowl **3.95**

Soup of the Day

Our home made soup changes from time to time so be sure to ask your server about today's selection. Cup **2.95** Bowl **3.95**



SIDES

- | | | |
|-----------------------|------------------------|---|
| Grilled Veggies | Baked Lima Beans | Dinner Salad |
| Grilled Potato Slices | Baked Squash Casserole | Rice Pilaf |
| Cole Slaw | Mashed Potatoes | Baked Potato with butter (sour cream .35 extra) |
| Apple Sauce | Red Potato Salad | Kernel Corn |
| Pasta Salad | Grilled Zucchini | |



PULLED PORK BBQ

Our slow roasted pork BBQ is one of our most popular items. We season, then roast it until it is tender enough to fall apart. It's mixed with a bit of our Sweet BBQ sauce.

Pulled Pork Sandwich

On a Kaiser roll with relish or cole slaw condiment, pickle and your choice of one side. **7.95**

Pulled Pork Platter

Generous portion served with your choice of two sides **8.45**



FROM THE GRILL

All Grill entrees are served with choice of two sides.

Sauces

Sweet, Sweet and Tangy (most popular), Sweet and Hot, and Hot and Spicy



Ribs

Baby back, fall off-the-bone ribs. We use our special dry rub to give them great flavor while they slow cook. When ordered they are given a flip on the grill and sauced with your choice of sauce.

Full Rack **17.95** Half Rack **11.95** Bucket (1 ¼ Racks) **19.95**

Grilled Chicken

Boneless, skinless chicken breasts are marinated in a subtle garlic herb mix before grilling and served with a sauce of your choice **11.95**

Half Roasted Chicken

Whole chicken is seasoned, marinated, then roasted. Your order is finished on the grill and sauced with your choice of sauce. Half Chicken **10.95** Whole Chicken **16.95**

Ribs and Chicken Combo

½ Rack Ribs and ½ Roasted Chicken **16.95** ½ Rack Ribs and Grilled Chicken Breast **15.95**

New York Strip Steaks

Fresh cut in house and lightly seasoned. 8 oz. **12.95** 12 oz. **15.95** 16 oz. **18.95** (when available)

Filet Mignon

7 ounce tenderloin cut **17.95**

Sirloin Steak

8 oz. **11.95** 12 oz. **14.95**

Seafood

These seafood entrees are all served with your choice of our Seafood Sauces.

Salmon

8 ounce filet, lightly seasoned and grilled. Excellent with Pistachio Butter. **14.95**

Tuna

Two ¼ pound yellow fin tuna filets, lightly seasoned and grilled. *Try this with Wasabi Sauce* **14.95**

Mahi Mahi

8 ounce filet, lightly seasoned and grilled **14.95**

Gulf Shrimp

Six jumbo, Gulf shrimp simmered in white wine and garlic butter and finished on our grill. Served over rice pilaf. *Get this with Pineapple Ginger and you have Meghan's favorite.* **15.95**

Seafood Sauces

Pistachio Butter

Fresh basil and pistachios mixed with special seasonings and blended with butter.

Diablo Butter

Spicy citrus butter

Remoulade Sauce

This tangy seafood sauce is a South Louisiana favorite. We make it here, fresh.

Pineapple Ginger

Pineapple juice, fresh ginger and a hint of soy are simmered to a reduction to make this Asian sauce.

Wasabi BBQ

Wasabi spice gives this sauce a bit of a kick.

BBQ

Choose any of our home made BBQ sauces to compliment your seafood dish.



HOUSE CREATIONS

Southwest Chicken

Two 4 ounce chicken breasts lightly breaded and sautéed. Topped with a sherry cream sauce with corn, red peppers and a little hint of habanera heat. Served with choice of two sides **13.95**

Rosemary Chicken

Two 4 ounce chicken breasts lightly breaded and sautéed. Topped with a rosemary sauce of white wine, cream, garlic butter and sautéed mushrooms. Served with choice of two sides **13.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions!!!



BURGERS, SANDWICHES AND WRAPS

All are served with your choice of a side

Burgers

HALF POUND, fresh ground, lightly seasoned and cooked the way you like it. Build it your way with choice of cheese and condiments. Even add sautéed mushrooms or onions if you like. **7.95**

Reuben Classic

Freshly sliced corned beef, Swiss cheese, Russian dressing and sauerkraut on grilled rye. **7.95**

Meatball Sandwich

Toasted Hoagie roll loaded with meatballs and marinara sauce and covered with mozzarella cheese **7.95**

Grilled Chicken Breast Sandwich

On your choice of bread and fixed the way you like it.
Try it with Swiss cheese and Honey Mustard **7.95**

Grilled Tuna Sandwich

4 ounce Yellow Fin filet lightly seasoned and grilled to your preference.
 On your choice of bread with lettuce and tomato **8.95**

Grilled Salmon Sandwich

Quarter pound salmon filet lightly seasoned and grilled. Served on your choice of bread with horseradish sauce, lettuce and tomato **8.95**

Grilled Vegetable Sandwich

Grilled Vegetables with bread and cheese of your choice.
 Garnished with lettuce and tomato. **7.45**

Chicken Salad Sandwich

All white meat, tender chicken breast is used in this homemade favorite. Served on your choice of bread with lettuce and tomato **7.45**

Chicken Caesar Wrap

Grilled Chicken, romaine lettuce, croutons and creamy Caesar dressing in a tortilla wrap **7.95**

Salmon Bruschetta Wrap

Grilled Salmon, greens and fresh bruschetta mix in flour tortilla wrap **8.45**

Deli Sandwiches

Choose your fresh sliced deli meat, bread and cheese. We'll prepare it as you like.

Meat

Ham
 Turkey
 Roast Beef
 Pastrami
 Corned Beef

Cheese

American
 Provolone
 Cheddar
 Swiss

Bread

Sliced White or Wheat
 Rye
 Foccaccia
 Kaiser Roll
 Crusty French

PASTAS

Choose one of our pasta combinations or create your own from the choices below. Each dish is served with a dinner salad and grilled garlic bread

Baked Ziti

Pasta cooked al dente and topped with sauce and melted Mozzarella cheese. Choose from either Savory Meat Sauce, Marinara or Fra Diavlo. *Baked Ziti with Savory Meat Sauce is Kyle's Favorite* **10.95**

Fettuccini Alfredo

Creamy white sauce made from heavy cream, garlic butter and parmesan cheese tossed with fettuccini pasta. Upgrade it with one of the toppings below if you like. **10.95**

Shrimp Primavera

Jumbo Shrimp over Fettuccini Alfredo tossed with fresh, grilled vegetables **14.95**

Create Your Own Pasta

Choose a pasta and choose a sauce. Add a topping from below if you like **9.95**

Pasta

Spaghetti
 Angel Hair
 Ziti
 Gemelli

Sauce

Marinara
 Fra Diavlo
 Savory Meat
 Garlic Herb Olio

Additional Toppings for Pasta

Meatballs **2.50** Grilled Chicken Breast **2.95** 5 oz. Strip Steak **3.95**
 Grilled Portobello **2.25** Grilled Ahi Tuna, Salmon or Shrimp **3.95**



Beverages

Fresh Brewed Iced Tea, Sweetened Raspberry Iced Tea, Coca Cola, Diet Coke, Sprite, Lemonade
Regular Coffee, Decaf Coffee, Hot Tea 1.95



Desserts

Our delicious desserts change daily and are the perfect way to end your meal.
Please check with your server about today's desserts.

ASK US ABOUT SELF CATERING

You transport and save money!

We provide all of the food and equipment.

You pick up, transport and set up for your function.

When your event is over, simply return gear to the Chicago Grill.

No charge to use our equipment.

See manager with any questions.

