



ON • THE • ALLEY

Group Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

The Grill Mixed Greens

Tossed with our Creamy Italian Dressing

The Grill Caesar Salad

Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

Entree Selections

Chicken Marsala

With Sliced Mushrooms and Marsala Wine Sauce

Pan Fried Lake Superior Whitefish

Served with Lemon Butter Sauce

Braised Short Ribs

Topped with Carrots, Celery & Turnips

All Entrees Served with Chef's Vegetable

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Fruit Cobbler of the Day

Topped with Whipped Cream

50.00 per Guest

Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)



ON • THE • ALLEY

Classic Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

The Grill Mixed Greens
Tossed with our Creamy Italian Dressing

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

Jumbo Lump Crab Cake
Served with Buerre Blanc Sauce

Entree Selections

Fish of the Day
Fresh Fish Selection

Charbroiled Atlantic Salmon
Served with Salsa Fresca

Roasted Brick Chicken

Braised Short Ribs
Topped with Carrots, Celery & Turnips

Petite Filet Mignon
8oz. Filet, Topped with Bordelaise Sauce and Boef Onions

All Entrees Served with Chef's Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Fruit Cobbler of the Day
Topped with Whipped Cream

Fudge Brownie Pie
Topped with French Vanilla Ice Cream,
Warm Carmel and Chocolate Sauce and Candied Pecans

65.00 per Guest

Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)



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Prime Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

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

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

Jumbo Shrimp Cocktail
Served with our Signature Cocktail Sauce

Entree Selections

Petite Filet Mignon
8oz. Filet, Topped with Bordelaise Sauce and Boef Onions

Fish of the Day
Fresh Fish Selection

Roasted Brick Chicken

Jumbo Lump Crab Cakes
With a Beurre Blanc Sauce

Prime NY Strip Steak
Aged up to 28 days

All Entrees Served with Chef's Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Strawberry Shortcake
Sliced Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream

Fudge Brownie Pie
Topped with French Vanilla Ice Cream,
Warm Carmel and Chocolate Sauce and Candied Pecans

75.00 per Guest
Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)



ON • THE • ALLEY

Executive Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

Ahi Tuna Tartare

Jumbo Shrimp Cocktail

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

Entree Selections

Chicken Marsala
With Sliced Mushrooms and Marsala Wine Sauce

Roasted Rack of Lamb
With Fresh Mint Sauce

Jumbo Lump Crab Cakes
With a Beurre Blanc Sauce

Fish of the Day
Fresh Fish Selection

Filet Mignon
12oz. Filet, Topped with Bordelaise Sauce and Boef Onions

All Entrees Served with Chef's Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Strawberry Shortcake
Sliced Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream

Double Layer Chocolate Cake
Raspberry Puree and Fresh Whipped Cream

85.00 per Guest
Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)



ON • THE • ALLEY

The Grill Six-Course Dinner

For any special requirements inquire with Special Event Manager.

Passed Appetizers

Miniature Crab Cakes with Remoulade Sauce
Blackened Ahi on Crisp Wonton with Avocado, Mango and Wasabi Aioli
Mini BLT Crostini

First Course

Lobster Martini or Steak Tartare

Salad Course

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese
The Grill Caesar Salad
Fresh Romaine Tossed with Parmesan Cheese, Garlic Croutons and our Caesar Dressing
Vine Ripened Tomatoes and Buffalo Mozzarella
Topped with Olive Oil and Fresh Basil

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

Entrée Selections

Roasted Rack of Lamb
With Fresh Mint Sauce
Pan Fried Dover Sole
Charbroiled "Bone-in" Filet
Aged up to 28 Days
Double Cut Pork Chop

All Entrées Served with Yukon Mashed Potatoes and Grilled Asparagus with Hollandaise Sauce

**Vegetarian Entrée Option available upon request.*

Dessert

Strawberry Shortcake
Double Layer Chocolate Cake

125.00 per Guest

Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)

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



ON • THE • ALLEY

The Grill Wine Dinner

For any special requirements inquire with Special Event Manager.

First Course

Lobster Martini

Over Celery Root Remoulade with Black Caviar

Wine Selection

Second Course

Pan Seared Sea Scallop

Served with an Orange Fennel Buerre Blanc Sauce

Wine Selection

Third Course

Steamed Mussels Provencale

Wine Selection

Fourth Course

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Wine Selection

Fifth Course

Grilled Baby Lamb Chop with Fried Onions

Served with Mint Sauce

Wine Selection

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

Sixth Course

Filet Mignon with Bordelaise Sauce and Jumbo Lobster Tail

Served with Grilled Asparagus with Hollandaise Sauce

Wine Selection

Seventh Course

Crème Brulee

Traditional Bean Custard with a Caramelized Sugar Top

Wine Selection

200.00 per Guest

Plus 18% service charge & local sales tax

(Items and Menu Prices Subject to Change)