



ON • THE • ALLEY

Group Luncheon Menu

Please select choice of Three Entrees.

For any special requirements inquire with Special Event Manager.

First Course

Soup of the Day

The Grill Mixed Greens

Tossed with our Creamy Italian Dressing

Entree Selections

Grilled Chicken Caesar Salad

Crisp Romaine Hearts and Grana Padano Parmesan
Tossed in our Caesar Dressing, Topped with Grilled Chicken Breast

Blackened Tilapia

Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce
and Coulee of Red Pepper, Served with Yukon Spinach Mashed Potatoes

Tuna Melt Sandwich

White Albacore Tuna Salad Grilled with Cheddar Cheese on Sourdough Bread
Served with French Fries

Grilled Herb Chicken

Grilled Skinless Chicken Breasts, Seasoned with Garlic, Herbs and Olive Oil
Served with Tomato Slices and Fresh Fruit

Chicken Penne Pesto

Basil and Pine Nuts in our Pesto Sauce, Topped with Grilled Chicken Breast

25.00 per Guest

Plus 18% service charge & local tax

(Items and Menu Prices Subject to Change)

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



ON • THE • ALLEY

Classic Luncheon Menu

Please select choice of Three Entrees.
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

Crisp Romaine Lettuce, Tossed with Parmesan Cheese,
Garlic Croutons in our Caesar Dressing

Entree Selections

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
Served with Yukon Mashed Potatoes and Chef's Vegetable

Angel Hair Pasta Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta

Charbroiled Atlantic Salmon

Served with Yukon Mashed Potatoes and Chef's Vegetable

Trout Amandine

Served with Yukon Mashed Potatoes and Chef's Vegetable

Dessert

Fudge Brownie Pie

Topped with French Vanilla Ice Cream, Candied Pecans and Caramel Sauce

32.00 per Guest

Plus 18% service charge & local tax

(Items and Menu Prices Subject to Change)

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



Prime Luncheon Menu

Please select choice of Three Entrees.
For any special requirements inquire with Special Event Manager.

First Course

Vine Ripened Tomatoes and Mozzarella
Buffalo Mozzarella with Olive Oil and Fresh Basil

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

The Grill Caesar Salad
Crisp Romaine Lettuce, Tossed with Parmesan Cheese,
Garlic Croutons in our Caesar Dressing

Entrée Selections

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

Chicken Piccata
Tender Chicken Breast Medallions,
Served with Lemon Butter Caper Sauce

Pan Fried Whitefish
Served with Lemon Butter Sauce

Grilled Shrimp Pomodoro
Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

Entrees (except Pasta) Served with Yukon Mashed Potatoes and Chef's Vegetable

Dessert

Fudge Brownie Pie
Topped with French Vanilla Ice Cream, Candied Pecans and Caramel Sauce

40.00 per Guest
Plus 18% service charge & local tax

(Items and Menu Prices Subject to Change)