



SOUP

per quart

SOUP OF THE DAY 14.00

SALADS

small pan serves 6 / large pan serves 10

HOUSE

crisp lettuce, carrots, cucumbers, red onions, tomatoes, cornbread crouton, choice of dressing 20.00/40.00

SONOMA COAST (GF)

avocado, grilled corn, blue cheese crumbles, smoked bacon, tomatoes, dates, cornbread crouton, almonds, green goddess dressing 22.00/44.00

HARVEST (GF)

roasted butternut squash, red quinoa, organic lacinato kale, romaine, toasted almonds, granny smith apples, goat cheese, citrus vinaigrette 25.00/49.00

ADD CHICKEN to any salad 12.00/24.00

ADD SALMON to any salad 24.00/48.00

CHOICE OF DRESSING:

red wine vinaigrette, citrus vinaigrette, green goddess dressing, caesar dressing, thousand island, danish blue cheese dressing, ranch, chipotle ranch

CATERING FOR ALL OCCASIONS

SMALL BITES

FREE RANGE DEVILED EGGS (GF) 1 dozen
applewood smoked bacon 19.00

WOOD GRILLED WINGS (GF) 1 dozen
habanero rubbed free bird wings,
maytag blue cheese dressing 22.00

DIP & DIP & DIP serves 6
guacamole, grilled tomato salsa,
pimento cheese, warm tortilla chips 29.95

JALAPEÑO CORNBREAD MUFFINS 1 dozen
whipped butter 12.50

SLIDERS 1 dozen

CHEESEBURGERS
ketchup, mustard, pickles, red onion 36.00

BUFFALO CHICKEN
pickles 36.00

SLOW BRAISED CORNED BEEF
swiss cheese 38.00

SMOKED BRISKET BBQ
horseradish cream, carmelized onions 36.00

PROTEIN BOWLS

small pan serves 6 / large pan serves 10

BANG BANG SHRIMP (GF)
brown rice, organic quinoa salad, kale, cheddar-jack,
pineapple, poblano pepper, rancho sauce, avocado greek
yogurt, pico de gallo
51.00/102.00

SANTA FE CHICKEN (GF)
brown rice, blackened grilled chicken, corn & black bean
salsa, cheddar-jack, avocado, kale, tomato, chipotle mayo
48.00/96.00

WOOD GRILLED FILET MIGNON (GF)
brown rice, ancient grains, organic kale, root vegetable, goat
cheese, garlic vinaigrette
54.00/108.00

SMOKEHOUSE

G89 classic BBQ

WICHITA BABY BACK RIBS 3 slabs 69.00

18 HOUR CERTIFIED ANGUS
BEEF BRISKET 1-1/2 lbs 26.00

FREE BIRD ROTISSERIE CHICKEN 29.00

SIDE INTERESTS

per quart

BROWN RICE (GF) 10.00

JALAPEÑO SLAW (GF) 10.00

PIMENTO MAC & CHEESE 12.00

WHIPPED POTATOES (GF) 11.00

BRUSSELS SPROUTS (GF) 14.00

DESSERT

CHOCOLATE CHIP COOKIES 6 each 9.00

COCONUT CREAM PIE per pie 35.00

BEVERAGES

6 PACK OF SODA

Pepsi, Diet Pepsi or Sierra Mist 5.00

6 PACK OF ICED TEA

sweetened or unsweetened 8.00

6 PACK BOTTLED WATER 6.00

(GF) PREPARED GLUTEN FREE

PACKAGES

10 person minimum

FIESTA PACKAGE 14.95 per guest

SELECT TWO PROTEINS:
pulled all natural white meat chicken
seasoned ground beef
18 hour certified
angus beef brisket, add 3.00 pp

corn tortillas, jalapeño slaw, black beans,
brown rice, salsa, guacamole

SMOKEHOUSE PACKAGE 17.95 per guest

SELECT TWO PROTEINS:
wichita baby back ribs
18-hour certified angus beef brisket
free bird rotisserie chicken

SELECT TWO SIDES:
pimento mac and cheese jalapeño slaw
whipped potatoes brussels sprouts

ADD A SALAD TO ANY PACKAGE

HOUSE 3.00 per person
HARVEST 4.00 per person

89 EXTRAS

SLIDER BUNS 1 dozen 5.00
SALAD DRESSING 1 pint 6.00
ADDITIONAL BBQ SAUCE 1 pint 4.00
SETTING plate, fork, knife, napkin .75 each
HEATING KIT 1 rack, 1 pan & 2 sternos 8.50

Let us do part of your meal or take care of the whole event. We also have a private room if you want us to do the clean up as well!

- Saturday & Sunday Brunch
- Happy Hour Menu
- Chef's Daily Features

HOURS

Mon-Thu: 11:00am - 9:30pm
Fri: 11:00am - 10:00pm
Sat: 9:00am - 10:00pm
Sun: 9:00am - 9:00pm



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CATERING

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