



## STARTERS

- SOFT PRETZELS & BEER CHEESE DIP** *Sharp White Cheddar Dip* 8.5
- SKILLET CORNBREAD** *Molasses Butter* 9
- SPICY STICKY RIBS** *Lemongrass Chili Glaze, Basil, Sesame* 14
- CRISPY BRUSSELS SPROUTS** *Lemon Aioli, Parmesan* 9
- CRABCAKE** *Maryland Style, House Slaw, Whole Grain Mustard Sauce* 19
- CHARCOAL CHILI CHICKEN WINGS** *Smoked Chili Buffalo Sauce, Alabama Ranch, Celery* 14
- GRILLED STEAK SKEWERS** *Ginger Marinade, Teriyaki Glaze, Onion Curls* 17
- HILL COUNTRY EGG ROLLS** *Smoked Brisket, Corn, Cheddar, Black Beans, Jalapeno, BBQ Mayo* 12.5
- FIRE-ROASTED CORN & SPINACH QUESO** *Sharp White Cheddar Cheese Dip, Tortilla Chips, Queso Fresco, Cilantro, Lime* 12

## COCKTAILS

- SPICED OLD FASHIONED** *Old Forester, St. George Spiced Pear, Sugar, Bitters* 13
- GINGER & BLACKBERRY SMASH** *Old Forester, Ginger Liquor, Black Raspberry, Citrus, Ginger Beer* 13
- GINGER & STRAWBERRY MOJITO** *Bacardi 8 yr., Ginger Syrup, Lime Juice, Strawberry, Mint* 11
- SAGE & GRAPEFRUIT SPRITZ** *Tanqueray, Sage Leaves, Grapefruit Soda, Sugar* 12

## GRILLED PAN PIZZAS

- MEATBALL INFERNO** *Spicy Calabrian Chili Peppers, Basil Pesto, Mozzarella, Pecorino* 15
- THE GOOD PEPPERONI** *Crushed Tomato Sauce, Mozzarella, Pecorino, Fresh Basil* 15
- WILD MUSHROOMS** *Mozzarella, Taleggio, Pecorino, Confit Garlic, Smoked Caramelized Onions, Chili Flake* 15

## SOUPS & SALADS

ADD CHICKEN BREAST 6 | GULF SHRIMP 9 | SLICED BISTRO STEAK 9 | CANADIAN SALMON 9

- BAKED FRENCH ONION SOUP** *Traditional* 10
- CHEF'S DAILY SOUP OR CHILI** 6
- SIDE MIXED GREEN SALAD** *White Balsamic Vinaigrette* 5.5 **GF**
- SIDE CAESAR SALAD** *Classic with Aged Parmesan, Croutons* 5.5
- ROASTED CHICKEN CAESAR** *Aged Parmesan, Croutons* 15
- CLASSIC WEDGE** *Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Blue Cheese Dressing* 12.5 **GF**
- CHOPPED CHICKEN SALAD** *Bacon, Avocado, Cucumber, Tomato, Smoked Corn Relish, Gorgonzola, Tortilla Strips, Sweet Corn Vinaigrette* 17

## BURGERS\*

CHOICE OF FRENCH FRIES, HOUSE SLAW OR KETTLE CHIPS

- CLASSIC BURGER** *Half Pound Certified Angus Beef Patty, LTO, American Cheese, Brioche Bun* 16.5
- BBQ BACON BURGER** *Half Pound Certified Angus Beef Patty, BBQ Sauce, Smoked Bacon, Cheddar Cheese, Onion, Brioche Bun* 18
- STEAKHOUSE BURGER** *Half Pound Certified Angus Beef Patty, Blue Cheese, Peppercorn Mayo, Caramelized Onions, Brioche Bun* 17.5
- DIABLO BURGER** *Half Pound Certified Angus Beef Patty, Guacamole, Pepper Jack Cheese, Diablo Sauce, Onion, Grilled Poblano Peppers, Shredded Lettuce, Brioche Bun* 17.5
- IMPOSSIBLE BURGER** *Plant Based Burger Patty, LTO, Lemon Aioli, Brioche Bun* 17

## STEAKS\*

ALL STEAKS SERVED WITH BUTCHER'S BUTTER AND GARLIC MASHED POTATOES - Unless otherwise noted

- STEAK & FRIES** *8oz. USDA Angus, Bistro Steak, Butcher's Butter, Red Wine Demi, French Fries* 31
- FILET MIGNON** *USDA Angus Filet, Aged 28 Days* 7oz. 42 / 10oz. 52
- NEW YORK STRIP** *14oz. USDA Angus, Aged 28 Days* 46
- DELMONICO RIBEYE** *14oz. USDA Angus, Aged 28 Days* 48
- PRIME BONE-IN RIBEYE** *20oz. USDA Bone In Prime Angus Beef, Aged 28 Days, Sea Salt, Extra Virgin Olive Oil, Choice Of Side* MP
- SESAME FILET MEDALLIONS** *9 oz. Premium Angus Filet Medallions, Grilled Vegetable Kabob, Basmati Rice, Sesame Soy Sauce* 37
- STEAK ENHANCEMENTS** **GORGONZOLA CRUST** 3.5 | **TRUFFLE BUTTER** 3 | **MUSHROOMS** 4 | **COFFEE CRUST** 3 | **GRILLED SHRIMP** 9

### HICKORY SMOKED PRIME RIB **GF**

*Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes*  
Queen Cut (12oz) 39  
King Cut (16oz) 44

**FRIDAY, SATURDAY & SUNDAY DINNER ONLY**

## ENTREES

ADD A 1/3 RACK OF RIBS TO ANY ENTRÉE 10

- 26TH STREET SHRIMP** *Grilled Gulf Shrimp, Buttered Basmati Rice, Sautéed Spinach, Ancho Butter Sauce* 28 **GF**
- BEER CAN CHICKEN** *Grill-Roasted, All-Natural Half Chicken, Backyard Brew Chicken Jus, Garlic Mashed Potatoes* 22
- CEDAR PLANKED SALMON** *Fresh Canadian Salmon, Bourbon Glaze, Green Beans, Grilled Mushrooms, Pearl Onions* 31 **GF**
- CAROLINA SMOKED PORK CHOPS\*** *Two, Center-Cut Duroc Chops, Mustard Glaze, Garlic Mashed Potatoes, Sautéed Spinach* 24 **GF**
- BIG G's BARBECUE CHICKEN** *Grill-Roasted, All-Natural Half Chicken, Hickory BBQ Sauce, French Fries* 22
- BRICK CHICKEN VERDE** *All-Natural, Semi Boneless Chicken Breast, Salsa Verde, Crispy Parmesan Potatoes, Campari Tomato Salad* 23
- THE GRILL MASTER COMBO** *Pulled Pork, Honey Bourbon Wings, Charlie's Pimento Cheese Hot Link, Bourbon Beans, House Slaw* 26
- FEATURED FISH** *Fish of the Day, Ask Your Server for Details* MP
- BBQ MEATLOAF** *Our Award-Winning Recipe - Hickory BBQ Sauce Glaze, Garlic Mashed Potatoes, Green Beans Almondine* 24
- BBQ BABY BACK RIBS** *Slow-Smoked Pork Ribs, Bourbon Baked Beans, House Slaw* Half Slab - 23 / Full Slab - 35 **GF**

## SIDES

- GRILLED CARROTS** *Dill Yogurt, Pistachio, Honey* 8 **GF**
- GRILLED ASPARAGUS** 7 **GF**
- GRILLED VEGETABLE KABOB** 7
- SAUTÉED SPINACH** 5 **GF**
- GREEN BEANS ALMONDINE** 6 **GF**
- ROASTED GARLIC MASHED POTATOES** 5 **GF**
- WHITE CHEDDAR MAC & CHEESE** 8
- LOADED BAKED POTATO** 7 **GF**

## DESSERTS

- BANANA PUDDING** 8 | **SEASONAL CHEESECAKE** 10 | **TRIPLE CHOCOLATE BUNDT CAKE à la MODE** 9

\*These items are cooked to order. Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server of any allergy or dietary restrictions and we will do everything possible to accommodate your request.

Gluten-Free **GF**

## CLASSIC COCKTAILS & MARTINIS

- POMEGRANATE MOSCOW MULE** Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Fresh Lime Juice, Ginger Beer 10  
**FLIRTINI** Tito's Handmade Vodka, Raspberry Liqueur, Pineapple Juice, Triple Sec, Prosecco 11  
**BACKYARD BLOODY MARY** Tito's Handmade Vodka, Zing-Zang Bloody Mary Mix, Garden Skewer Served With A Weber's Backyard Brew Chaser 12  
**GINGER & BLACKBERRY SMASH** Old Forester, Ginger Liqueur, Black Raspberry, Citrus, Ginger Beer 13  
**GINGER & STRAWBERRY MOJITO** Bacardi 8 yr., Ginger Syrup, Lime Juice, Strawberry, Mint 11  
**SAGE & GRAPEFRUIT SPRITZ** Tanqueray, Sage Leaves, Grapefruit Soda, Sugar 12  
**STRAWBERRY BASIL MARTINI** House-Infused Strawberry Tito's Handmade Vodka, Basil, Lime Juice, Simple Syrup 12  
**BLUEBERRY POMEGRANATE MARTINI** House-Infused Blueberry Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Lemon Juice, Simple Syrup 11

## WEBER MANHATTAN & OLD FASHIONEDS

- SPICED OLD FASHIONED** Old Forester, St. George Spiced Pear, Sugar, Bitters 13  
**VINTAGE OLD FASHIONED** House-infused Old Forester Bourbon, Simple Syrup, Angostura Bitters 12  
**THE BLACK MANHATTAN** Knob Creek Rye Whiskey, Averna, Punt E Mes Sweet Vermouth, Angostura Bitters 14  
**JAPANESE OLD FASHIONED** Suntory Toki Whiskey, Ginger-infused Syrup, Kokuto Black Sugar, Bitters 14.5

## TEQUILAS & MARGARITAS

- HANDSHAKEN MARGARITA** Olmeca Altos Blanco Tequila, Triple Sec, Fresh Lemon & Lime Juice 12 Make it with Herradura Blanco 3  
**CASA PALOMA** Herradura Blanco Tequila, Lime Juice, Grapefruit Juice, Grapefruit Soda, Agave Nectar 13  
**SMOKEY CASA RITA** Casamigos Blanco & Mezcal Tequila, Cointreau, Agave Nectar, Fresh Squeezed Citrus, Tajin Rim 15

## HESS PERSSON ESTATES - SHIRTAIL RANCHES COLLECTION

The Hess Collection Shirtail Ranches wines are carefully crafted for restaurants. A collaboration between Winemaker and Chef, these wines were crafted with food pairing in mind. So, sit back, relax, and enjoy the perfect pairing of Hess wines and Weber grilled cuisine.

	6 oz	9 oz	PAIR WITH		6 oz	9 oz	PAIR WITH
CABERNET SAUVIGNON	13	19	DELMONICO RIBEYE	SAUVIGNON BLANC	10	15	BEER CAN CHICKEN
PINOT NOIR	12	18	CAROLINA SMOKED PORK CHOPS	CHARDONNAY	13	19	CEDAR PLANKED SALMON

## SPARKLING | ROSE | WHITE WINE

	6oz	9oz	BOTTLE	
CHARDONNAY	LINCOURT, UNOAKED Santa Rita Hills, CA	11.5	17	46
CHARDONNAY	KENDALL JACKSON, VITNER'S RESERVE, CA	10.5	15.5	42
CHARDONNAY	MATCHBOOK, THE ARSONIST, Yolo County, CA	13.5	20	54
CHARDONNAY	HESS PERSSON ESTATES SHIRTAIL RANCHES, Monterey, CA	13	19	50
DRY ROSE	BIELER PERE & FILS, SABINE Provence, FR	9.5	14	38
MOSCATO D'ASTI	BRICCO RIELLA Piedmont, IT	8.5	12.5	34
PINOT GRIGIO	MASO CANALI, Trentino, IT	11	16.5	44
PROSECCO	TIAMO DOCG, NV Veneto, IT			(Split)14
RIESLING	WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA	9	13.5	36
SAUVIGNON BLANC	KIM CRAWFORD, Marlborough, NZ	14	21	56
SAUVIGNON BLANC	HESS PERSSON ESTATES SHIRTAIL RANCHES, North Coast, CA	10	15	38

## RED

	6oz	9oz	BOTTLE	
CABERNET SAUVIGNON	BLACK'S STATION, Yolo County, CA	10	15	40
CABERNET SAUVIGNON	INTERCEPT WINERY, Paso Robles, CA	15	22.5	60
CABERNET SAUVIGNON	HESS PERSSON ESTATES SHIRTAIL RANCHES, Lake County, CA	13	19	50
CLARET	COPPOLA, DIAMOND BLACK LABEL, CA	12.5	18.5	50
MALBEC	TINTO NEGRO, Mendoza, ARG	10	15	40
MERLOT	14 HANDS, Columbia Valley, WA	10	15	40
PINOT NOIR	MURPHY GOODE, CA	11	16.5	44
PINOT NOIR	AZ WINEWORKS, OR	13	19.5	52
PINOT NOIR	RAEBURN, Russian River, CA	15	22.5	60
PINOT NOIR	HESS PERSSON ESTATES SHIRTAIL RANCHES, Central Coast, CA	12	18	46
RED BLEND	THE ARSONIST, Yolo County, CA	14.5	21.5	58
SUPER TUSCAN	VILLA ANTINORI, TOSCANA ROSSO, Tuscany, IT	16	24	64
SHIRAZ	YALUMBA THE Y SERIES, South Australia	10	15	40
ZINFANDEL	SEGHEISIO, ANGELA'S TABLE, Sonoma County, CA	13	19.5	52

## BEER - DRAFT

WEBER'S BACKYARD BREW	SUN KING, Indianapolis, IN	7
WEE MAC	SUN KING, Lemont, IL	7
ROTATING TAP	SUN KING, Lemont, IL	7
ROTATING TAP	Rotating Brewery	7
HOPPOPOTAMUS	METAZOA, Indianapolis, IN	7
BLOOD ORANGE BLONDE	FOUR DAY RAY, Fishers, IN	7
HAZY LITTLE THING	SIERRA NEVEDA, Fletcher, NC	7
SEASONAL	QUAFF ON!, Nashville, IN	8
BLUE MOON	MILLER COORS, Milwaukee, WI	7
MILLER LITE	MILLER COORS, Milwaukee, WI	5
BUD LIGHT	ANHEUSER-BUSCH, St. Louis, MO	5
YUENGLING	EAGLE BREWERY, Pottsville, PA	7

## CRAFT BEER - BOTTLES

ZOMBIE DUST IPA	3 FLOYD'S, Munster, IN	7
TWO HEARTED ALE	BELL'S, Kalamazoo, MI	7
A LITTLE SUMPIN' SUMPIN' ALE	LAGUNITAS, Petaluma, CA	8

## BEER - BOTTLES & CANS

MICHALOB ULTRA	5	SAMUEL ADAMS	6
BUDWEISER	4.5	STELLA ARTOIS	6
COORS LIGHT	5	TRULY	6
CORONA	7	ANGRY ORCHARD HARD CIDER	7.5
HEINEKEN	7	HEINEKEN 00 (N.A.)	4.5