



## STARTERS

- SOFT PRETZELS & BEER CHEESE DIP** 9
- SKILLET CORNBREAD** Molasses Butter 9
- SPICY STICKY RIBS** Lemongrass Chili Glaze, Basil, Sesame 14
- CRISPY BRUSSELS SPROUTS** Lemon Aioli, Parmesan 11
- 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 Curlys 17
- HILL COUNTRY EGG ROLLS** Smoked Brisket, Corn, Cheddar, Black Beans, Jalapeno, BBQ Mayo 14
- FIRE-ROASTED CORN & SPINACH QUESO** Sharp White Cheddar Cheese Dip, Tortilla Chips, Queso Fresco, Cilantro, Lime 14

## COCKTAILS

- SPICED OLD FASHIONED** Old Forester, St. George Spiced Pear, Sugar, Bitters 14
- HANDSHAKEN MARGARITA** Olmeca Altos Blanco Tequila, Triple Sec, Fresh Lemon & Lime Juice 12  
Make it with Herradura Blanco 3
- WATERMELON MINT SPRITZ** Watermelon & Mint Infused Vodka, Peychaud's Aperitivo, Lemon Juice, Sugar, Prosecco 14

## 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** 7
- SIDE MIXED GREEN SALAD** White Balsamic Vinaigrette 7 **GF**
- SIDE CAESAR SALAD** Classic with Aged Parmesan, Croutons 7
- ROASTED CHICKEN CAESAR** Aged Parmesan, Croutons 15
- CLASSIC WEDGE** Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Blue Cheese Dressing 14 **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

- THE BIG G** Dedicated to our restaurant's founder George Stephen  
10oz. Dry Aged Beef, Gruyere Cheese, Smoked Caramelized Onions, Bone Marrow Bordelaise Sauce, Dijonaise, Sesame Brioche Bun 21
- CLASSIC BURGER** Signature Blend of Slagel Farms Dry-Aged Beef, LTO, American Cheese, Brioche Bun 17
- BBQ BACON BURGER** Signature Blend of Slagel Farms Dry-Aged Beef, BBQ Sauce, Smoked Bacon, Cheddar Cheese, Crispy Onion Curlys, Hickory Sauce, Pickles, Brioche Bun 19
- STEAKHOUSE BURGER** Signature Blend of Slagel Farms Dry-Aged Beef, Blue Cheese, Peppercorn Mayo, Caramelized Onions, Grill Roasted Mushrooms, Brioche Bun 18
- IMPOSSIBLE BURGER** Plant Based Burger, 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** 7oz. USDA Angus Filet, Aged 28 Days 47
- NEW YORK STRIP** 14oz. USDA Angus, Aged 28 Days 46
- DELMONICO RIBEYE** 14oz. USDA Angus, Aged 28 Days 50
- SESAME FILET MEDALLIONS** 9oz. Premium Angus Filet Medallions, Grilled Vegetable Kabob, Basmati Rice, Sesame Soy Sauce 37

**FOUNDER'S CUTS** "The Best of the Best." ~ G.S. SERVED WITH ANY SIDE 95

- PRIME DRY AGED NEW YORK STRIP** 16oz. USDA Dry Aged Prime Angus Beef, Aged 45 days, finished with Sea Salt and EVOO
- PRIME BONE-IN RIBEYE** 20oz. USDA Prime Angus Beef, Aged 28 days, finished with Sea Salt and EVOO

**STEAK ENHANCEMENTS** TRUFFLE BUTTER 3 | SMOKED CARMELIZED ONIONS 3 | GORGONZOLA CRUST 3.5 | MUSHROOMS 4 | GRILLED SHRIMP 9

- HICKORY SMOKED PRIME RIB** **GF**  
Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes  
Queen Cut (12oz.) 41  
King Cut (16oz.) 46  
**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**
- GRILLED ANGUS MEATLOAF** Our Award-Winning Recipe - Hickory BBQ Sauce Glaze, Garlic Mashed Potatoes, Green Beans Almondine 25
- CAROLINA SMOKED PORK CHOPS\*** Two, Center-Cut Duroc Chops, Mustard Glaze, Garlic Mashed Potatoes, Sautéed Spinach 26 **GF**
- GRILLED CHICKEN PICCATA** House Brined Boneless Chicken Breasts, Lemon Caper Sauce, Crispy Torn Potatoes, Broccolini 23
- FEATURED FISH** Fish of the Day, Ask Your Server for Details MP
- BBQ** ALL BBQ ENTREES BELOW SERVED WITH CHOICE OF TWO SIDES: Bourbon Baked Beans, House Slaw, Grilled Broccoli Salad, Garlic Mashed Potatoes, French Fries
- BBQ BABY BACK RIBS** Slow-Smoked Pork Ribs Half Slab 23 / Full Slab 35
- BBQ CHICKEN** Grill-Roasted, All-Natural Half Chicken, Hickory BBQ Sauce 23
- THE GRILL MASTER COMBO** Pulled Pork, Honey Bourbon Wings, Charlie's Pimento Cheese Hot Link 27

## SIDES

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

## DESSERTS

- BANANA PUDDING** 9 | **TRIPLE CHOCOLATE BUNDT CAKE à la MODE** 10 | **WHITE CHOCOLATE CHEESECAKE** 11

\*These items are cooked to order. Consuming raw or undercooked meats, 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.

## CLASSIC COCKTAILS & MARTINIS

- POMEGRANATE MOSCOW MULE** *Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Fresh Lime Juice, Ginger Beer* 11
- FLIRTINI** *Tito's Handmade Vodka, Raspberry Liqueur, Pineapple Juice, Triple Sec, Prosecco* 12
- BACKYARD BLOODY MARY** *Tito's Handmade Vodka, Zing-Zang Bloody Mary Mix, Garden Skewer Served With A Weber's Backyard Brew Chaser* 12
- CITRUS RUM SANGRIA** *Cruzan Pineapple & Vanilla Rum, Lemoncello, Fresh Pineapple & Lemon* 9 Glass | 34 Pitcher
- SPANISH RED SANGRIA** *Fresh Apple, Orange, Pear, Brandy, Spanish Red Wine* 9 Glass | 34 Pitcher
- 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* 12
- ESPRESSO MARTINI** *Tito's Handmade Vodka, Mr. Black Cold Brew Liqueur, Cold Brew Coffee, Vanilla* 15
- FLORA NEGRONI** *Hendrick's Flora Adora Gin, Tanqueray Gin, Campari, Sweet Vermouth* 15
- WATERMELON MINT SPRITZ** *Watermelon & Mint Infused Vodka, Peychaud's Aperitivo, Lemon Juice, Sugar, Prosecco* 14
- JAPANESE HONEY LEMONADE** *Suntory Toki Whiskey, Yuzu Sake Liqueur, Honey, Lemon, Soda* 15

## 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

## WEBER MANHATTANS & OLD FASHIONEDS

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

## 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

	6oz	9oz	BOTTLE
<b>DRY ROSE</b> <i>certified organic</i>	13	19	50
<b>BUBBLY ROSE</b> <i>certified sustainable</i>	12	18	46
<b>MOSCATO D'ASTI</b>	9	13	34
<b>PROSECCO</b>			(Split) 15
<b>RIESLING</b>	9	13	34
<b>PINOT GRIGIO</b>	12	18	46
<b>SAUVIGNON BLANC</b>	14	21	56
<b>SAUVIGNON BLANC</b>	10	15	38
<b>CHARDONNAY</b>	9	13	34
<b>CHARDONNAY</b>	11	16.5	44
<b>CHARDONNAY</b>	13	19	50
<b>CHARDONNAY</b>	10	15	38

## RED

	6oz	9oz	BOTTLE
<b>PINOT NOIR</b>	11	16.5	44
<b>PINOT NOIR</b>	13	19	50
<b>PINOT NOIR</b>	15	22.5	58
<b>PINOT NOIR</b>	12	18	46
<b>ZINFANDEL</b>	13	19	50
<b>SHIRAZ</b>	10	15	38
<b>MERLOT</b>	10	15	38
<b>CLARET</b>	13	19	50
<b>RED BLEND</b>	13	19	50
<b>MALBEC</b>	10	15	38
<b>CABERNET SAUVIGNON</b>	10	15	38
<b>CABERNET SAUVIGNON</b>	15	22.5	58
<b>CABERNET SAUVIGNON</b>	13	19	50
<b>SUPER TUSCAN</b>	16	24	62

## BEER DRAFT

<b>WEBER'S BACKYARD BREW</b>	POLLYANNA, Lemont, IL	7
<b>POLLYANA ROTATING TAP</b>	POLLYANNA, Lemont, IL	7
<b>PONY PILSNER</b>	HALF ACRE, Chicago, IL	7
<b>HALF ACRE ROTATING TAP</b>	HALF ACRE, Chicago, IL	7
<b>KENTUCKY BOURBON BARREL ALE</b>	LEXINGTON, Lexington, KY	8
<b>SMACKINTOSH CIDER</b>	TANDEM CIDERS, Sutton Bay, MI	8
<b>CHOCOLATE CHURRO PORTER</b>	MOODY TONGUE, Chicago, IL	8
<b>HAZY LITTLE THING</b>	SIERRA NEVADA, Chico, CA	7
<b>GOOSE ISLAND ROTATING TAP</b>	GOOSE ISLAND, Chicago, IL	7
<b>ALPHA KING</b>	3 FLOYDS, Munster, IN	7
<b>BLUE MOON</b>	MILLER COORS, Milwaukee, WI	7
<b>STELLA ARTOIS</b>	MILLER COORS, Milwaukee, WI	7
<b>PABST BLUE RIBBON</b>	PABST BREWING COMPANY Milwaukee, WI	5.5

## CRAFT BEER BOTTLES

<b>APERTIF PILSNER</b>	MOODY TONGUE, Chicago, IL	8
<b>ANTI HERO IPA</b>	REVOLUTION, Chicago, IL	7
<b>TRIPLE JAM</b>	BLAKE'S HARD CIDER, Armada, MI	8
<b>PSUEDO SUE PALE ALE</b>	TOPPLING GOLIATH, Decorah, IA	9
<b>DAY TIME IPA</b>	LAGUNITAS, Petaluma, CA	8

## BEER BOTTLES & CANS

<b>BIG DROP PINE TRAIL</b>	4.5	<b>HEINEKEN</b>	7
<b>BUD LIGHT</b>	4.5	<b>MICHELOB ULTRA</b>	5
<b>COORS LIGHT</b>	5	<b>MILLER LITE</b>	5
<b>CORONA</b>	7	<b>SAMUEL ADAMS</b>	6
<b>GUINNESS CAN</b>	7	<b>HIGH NOON</b>	6