



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 Curls* 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
CHOPPED CHICKEN SALAD *Bacon, Avocado, Cucumber, Tomato, Smoked Corn Relish, Gorgonzola, Tortilla Strips, Sweet Corn Vinaigrette* 17
THAI CHICKEN SALAD *Greens, Fresh Herbs, Campari Tomatoes, Mango, Peanuts, Miso Lime Vinaigrette* 17
MEDITERRANEAN SALMON BOWL *Farro Grains, Arugula, Red Onion, Cucumber, Peppadew Peppers, Campari Tomatoes, Vinaigrette, Dill Yogurt Sauce* 20
STEAKHOUSE WEDGE *Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Sliced Strip Steak, Blue Cheese Dressing* 21 **GF**

BURGERS* & HANDHELDS

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 Curls, 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
PATTY MELT *Two, 4oz. Beef Patties, Special Sauce, Caramelized Onions, Swiss & American Cheese, Grilled Sourdough* 18
BBQ PULLED PORK *Smoked Pork Shoulder, Hickory BBQ Sauce, Onion, Bread & Butter Pickles, Brioche Bun* 15
THE FIREBIRD *Smokey Crispy-Fried Spicy Chicken Sandwich, Hot Honey Slaw, Jalapeno Jack Cheese, Spicy Mayo, Brioche Bun* 17
PRIME RIB GRILLED CHEESE *Three Cheese Blend Topped with Prime Rib, Peppadew Peppers, Onions, Sourdough, Served with Tomato Bisque* 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* ALL DINNER STEAKS AVAILABLE UPON REQUEST

- 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

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

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** **SAUTÉED SPINACH** 6 **GF** **WHITE CHEDDAR MAC & CHEESE** 8
GRILLED ASPARAGUS 8 **GF** **GREEN BEANS ALMONDINE** 7 **GF** **LOADED BAKED POTATO** 8 **GF**
GRILLED VEGETABLE KABOB 7 **ROASTED GARLIC MASHED POTATOES** 7 **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.

Gluten-Free **GF**

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

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, Avera, Punt E Mes Sweet Vermouth, Angostura Bitters 14

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	Beer Can Chicken
PINOT NOIR	12	18	Carolina Smoked Pork Chops		CHARDONNAY	13	Cedar Planked Salmon

SPARKLING | ROSE | WHITE

	6oz	9oz	BOTTLE	
DRY ROSE certified organic	GRANDUER, Monterey, CA	13	19	50
BUBBLY ROSE certified sustainable	SUNNY WITH A CHANCE OF FLOWERS, Monterey, CA	12	18	46
MOSCATO D'ASTI	BRICCO RIELLA, Piedmont, IT	9	13	34
PROSECCO	TIAMO DOCG, NV Veneto, IT			(Split) 15
RIESLING	WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA	9	13	34
PINOT GRIGIO	ALOIS LAGEDER, TERRA ALPINA, Trentino, IT	12	18	46
SAUVIGNON BLANC	KIM CRAWFORD, Marlborough, NZ	14	21	56
SAUVIGNON BLANC	HESS PERSSON ESTATES SHIRTAIL RANCHES, North Coast, CA	10	15	38
CHARDONNAY	ELOUAN, Oregon	9	13	34
CHARDONNAY	KENDALL JACKSON, VITNER'S RESERVE, CA	11	16.5	44
CHARDONNAY	MATCHBOOK, THE ARSONIST, Yolo County, CA	13	19	50
CHARDONNAY	HESS PERSSON ESTATES, SHIRTAIL RANCHES, Monterey, CA	10	15	38

RED

	6oz	9oz	BOTTLE	
PINOT NOIR	MURPHY GOODE, CA	11	16.5	44
PINOT NOIR	ELOUAN, Oregon	13	19	50
PINOT NOIR	RAEBURN, Russian River, CA	15	22.5	58
PINOT NOIR	HESS PERSSON ESTATES, SHIRTAIL RANCHES, Central Coast, CA	12	18	46
ZINFANDEL	SEGHEISIO, ANGELA'S TABLE, Sonoma County, CA	13	19	50
SHIRAZ	YALUMBA, THE Y SERIES, South Australia	10	15	38
MERLOT	14 HANDS, Columbia Valley, WA	10	15	38
CLARET	COPPOLA, DIAMOND BLACK LABEL, CA	13	19	50
RED BLEND	QUILT THREADCOUNT, California	13	19	50
MALBEC	TINTO NEGRO, Mendoza, ARG	10	15	38
CABERNET SAUVIGNON	BLACK'S STATION, Yolo County, CA	10	15	38
CABERNET SAUVIGNON	INTERCEPT WINERY, Paso Robles, CA	15	22.5	58
CABERNET SAUVIGNON	HESS PERSSON ESTATES, SHIRTAIL RANCHES, Lake County, CA	13	19	50
SUPER TUSCAN	VILLA ANTINORI, TOSCANA ROSSO, Tuscany, IT	16	24	62

BEER DRAFT

3 FLOYD'S ALPHA KING	3 FLOYDS', Muenster, IN	7
WEBER BREW	POLLYANNA, Lemont/Roselle, IL	7
BELL'S ROTATING	BELL'S, Kalamazoo, MI	7
GUINNESS	GUINNESS, Dublin, IE	7
ROTATING TAP	REVOLUTION, Chicago, IL	7
BLUE MOON	MILLER COORS, Milwaukee, WI	7
LAGUNITAS IPA	LAGUNITAS, Chicago, IL	7
BUCKLEDOWN CACTUS PANTS	BUCKLEDOWN, Lyons, IL	8
HALF ACRE ROTATING	HALF ACRE, Chicago, IL	7
STELLA ARTOIS	ANHEUSER-BUSCH, St. Louis, MO	7
IRISH CIDER	MAGNERS, Ireland	7

CRAFT BEER BOTTLES

MATILDA BELGIAN PALE ALE	GOOSE ISLAND, Chicago, IL	8
A LITTLE SUMPIN' SUMPIN' ALE	LAGUNITAS, Petaluma, CA	8
FLYWHEEL PILSNER	METROPOLITAN, Chicago, IL	6
APEX PREDATOR	OFF COLOR, Chicago, IL	7
KENTUCKY BOURBON BARREL ALE	LEXINGTON BREWING, Lexington, KY	10
SNAGGLE TOOTH BANDANA	SOLEMN OATH, Naperville, IL	7
DOMAIN DUPAGE	TWO BROTHER'S, Warrenville, IL	6
MANGO CART	GOLDEN ROAD, Los Angeles, CA	7
FOUNDERS ALL DAY IPA	FOUNDERS, Grand Rapids, MI	7
ALLAGASH WHITE	ALLAGASH, Portland, ME	8

BEER BOTTLES & CANS

BUCKLER	4.5	CORONA	7	SAMUEL ADAMS	
BUD LIGHT	4.5	HEINEKEN	5	BOSTON LAGER	6
BUDWEISER	4.5	MICHELOB ULTRA	5	HIGH NOON	7
COORS LIGHT	5	MILLER LITE	5		