



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
- 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 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
- 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
- PRIME BEEF BRISKET** *Smoked Daily In-House, Texas BBQ Sauce* 33 **LIMITED QUANTITY** "When Its Gone...Its Gone."
- 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.

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

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

RED

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

BEER DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont, IL	7
ROTATING TAP	POLLYANNA, Lemont, IL	7
ALPHA KING	3 FLOYDS, Munster, IN	7
PONY PILSNER	HALF ACRE, Chicago, IL	7
ROTATING TAP	HALF ACRE, Chicago, IL	7
KENTUCKY BOURBON BARREL ALE	LEXINGTON, Lexington, KY	8
CACTUS PANTS MEXICAN LAGER	BUCKLEDOWN, Lyons, IL	8
BUCKLEDOWN HIDEOUT HAZY IPA	BUCKLETOWN, Lyons, IL	8
IPA	LAGUNITAS, Petaluma, CA	8
IRISH CIDER	MAGNERS, Ireland	7
ROTATING TAP	BELL'S, Kalamazoo, MI	7

CRAFT BEER BOTTLES

BLACK BUTTE PORTER	DESCHUTTES, Bend, OR	6
ALL DAY IPA	FOUNDERS, Grand Rapids, MI	7
MANGO CART WHEAT ALE	GOLDEN ROADS BREWERY, Armada, MI	7
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
ANTI HERO IPA	REVOLUTION, Chicago, IL	7
SNAGGLETOOTH BANDANA	SOLEMN OATH, Naperville, IL	7
OCTOROCK CIDER	STARCUT, Bellaire, MI	6

BEER BOTTLES & CANS

BLUE MOON	7	BUDWEISER	4.5	CORONA	7	HEINEKEN	7	SAMUEL ADAMS	6	HIGH NOON	6
BUD LIGHT	4.5	COORS LIGHT	5	GUINNESS CAN	7	MILLER LITE	5	STELLA ARTOIS	6	BUCKLER N.A.	4.5