



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
- CRAB CAKE** 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

- BBQ CHICKEN** Grilled Chicken, Bacon, Tangy BBQ, Cheddar Cheese Blend, Smoked Corn, Onions 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

- 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
LIMITED AVAILABILITY

FOUNDER'S CUTS

"The Best of the Best." ~ G.S.

- DRY AGED NEW YORK STRIP** 16oz. USDA Angus Beef, Dry Aged 45 days, finished with Sea Salt and EVOO, Served with Garlic Mashed Potatoes 65
- PRIME BONE-IN RIBEYE** 20oz. USDA Prime Angus Beef, Dry Aged 28 days, finished with Sea Salt and EVOO, Served with Garlic Mashed Potatoes 85

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**

SIZZLING GRILLED FAJITAS

CHICKEN 24 | SHRIMP 27 | STEAK 29

Served with Griddled Peppers & Onions, Warm Flour Tortillas, Black Beans & Rice, Shredded Colby Jack, Salsa Fresca, Sour Cream

BBQ

ALL BBQ ENTREES BELOW SERVED WITH CHOICE OF TWO SIDES: Bourbon Baked Beans, House Slaw, 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**
- BROCCOLINI** Cherry Pepper Sauce 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

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

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	10	15	Cedar Planked Salmon

SPARKLING | ROSE | WHITE

	6oz	9oz	BOTTLE
DRY ROSE <i>certified organic</i>	14	21	54
BUBBLY ROSE <i>certified sustainable</i>	12	18	46
MOSCATO D'ASTI	9	13	34
PROSECCO	15 (split)		
BRUT	20 (split)		50
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	44
CHARDONNAY	13	19	50
CHARDONNAY	10	15	38
CHARDONNAY	13	19	50

RED

	6oz	9oz	BOTTLE
PINOT NOIR	13	19	50
PINOT NOIR	15	22	58
PINOT NOIR	12	18	46
ZINFANDEL	12	18	46
MERLOT	10	15	38
RED BLEND <i>Certified organic</i>	13	19	50
RED BLEND	11	16	44
MALBEC	14	21	54
MALBEC	12	18	46
CABERNET SAUVIGNON	10	15	38
CABERNET SAUVIGNON	13	19	50
CABERNET SAUVIGNON	15	22	58
CABERNET SAUVIGNON	20	30	78
TOSCANA	15	22	58

BEER DRAFT

WEBER BREW	POLLYANNA, Lemont/Roselle, IL	7
ALPHA KING	3 FLOYD'S, Muenster, IN	7
ROTATING	BELL'S, Kalamazoo, MI	7
ROTATING	REVOLUTION, Chicago, IL	7
ROTATING	HALF ACRE, Chicago, IL	7
BLUE MOON	MILLER/COORS, Milwaukee, WI	7
IPA	LAGUNITAS, Chicago, IL	7
PREMIUM LAGER	TWO BROTHERS, Warrenville, IL	7
GUMMYLICIOUS	NOON WHISTLE, Lombard, IL	7
STELLA ARTOIS	ANHEUSER-BUSCH, St. Louis, MO	7
GUINNESS	GUINNESS, Dublin, IE	7
MODELO ESPECIAL	GRUPO MODELO, Mexico	8

CRAFT BEER BOTTLES

MATILDA BELGIAN PALE ALE	GOOSE ISLAND, Chicago, IL	8
A LITTLE SUMPIN' SUMPIN' ALE	LAGUNITAS, Chicago, IL	8
FLYWHEEL PILSNER	METROPOLITAN, Chicago, IL	6
KENTUCKY BOURBON BARREL ALE	LEXINGTON BREWING, Lexington, KY	10
DOMAIN DUPAGE	TWO BROTHER'S, Warrenville, IL	6
ALL DAY IPA	FOUNDERS, Grand Rapids, MI	7
ALLAGASH WHITE	ALLAGASH, Portland, ME	8
MANGO CART	GOLDEN ROAD, Los Angeles, CA	7
MAGNERS IRISH CIDER	CLONMEL, County Tipperary, IE	7

BEER BOTTLES & CANS

BUDWEISER	4.5	MICHELOB ULTRA	5	NON-ALCOHOLIC	
BUD LIGHT	4.5	MILLER LITE	5	BUCKLER NA	4.5
COORS LIGHT	5	SAMUEL ADAMS		LAGUNITAS IPNA	7
CORONA	7	BOSTON LAGER	6		
HEINEKEN	5	HIGH NOON	7		