



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
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, BBQ Sauce, Onion, Bread & Butter Pickles, Brioche Bun* 15
THE FIREBIRD *Smokey Crispy-Fried Spicy Chicken Sandwich, Pickles, Hickory Mayo, Jalapeño Jack Cheese, 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

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** **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** **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 | 3/4 Pitcher
SPANISH RED SANGRIA Fresh Apple, Orange, Pear, Brandy, Spanish Red Wine 9 Glass | 3/4 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	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'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
HIDEOUT HAZY IPA	BUCKETTOWN, Lyons, IL	8
IPA	LAGUNITAS, Petaluma, CA	8
IRISH CIDER	MAGNERS, Ireland	7
ROTATING TAP	BELL'S, Kalamazoo, MI	7

BEER BOTTLES & CANS

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

CRAFT BEER BOTTLES

BLACK BUTTE PORTER	DESCHUTES, 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