



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
- 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** *Olmecca 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
- 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. Signature Blend of Beef, Swiss Cheese, Smoked Caramelized Onions, Bone Marrow Bordelaise Sauce, Dijonaise, Sesame Brioche Bun 21
- CLASSIC BURGER** *Certified Angus Beef, LTO, American Cheese, Brioche Bun* 17
- BBQ BACON BURGER** *Certified Angus Beef, BBQ Sauce, Smoked Bacon, Cheddar Cheese, Crispy Onion Curlys, Hickory Sauce, Pickles, Brioche Bun* 19
- STEAKHOUSE BURGER** *Certified Angus Beef, Blue Cheese, Peppercorn Mayo, Caramelized Onions, Grill Roasted Mushrooms, Brioche Bun* 18
- THE FIREBIRD** *Smokey Crispy-Fried Spicy Chicken Sandwich, Pickles, Hickory Mayo, Jalapeño Jack Cheese, Brioche Bun* 17
- 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

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

- 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 DINNER ONLY**
LIMITED AVAILABILITY

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

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

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
- 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
- STRAWBERRY BASIL MARTINI** *House-Infused Strawberry Tito's Handmade Vodka, Basil, Lime Juice, Simple Syrup* 12
- BLUEBERRY POMEGRANATE MARTINI** *House-Infused Blueberry Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Lemon Juice, Simple Syrup* 11
- ESPRESSO MARTINI** *Tito's Handmade Vodka, Mr. Black Cold Brew Liqueur, Cold Brew Coffee, Vanilla* 15
- WATERMELON MINT SPRITZ** *Watermelon & Mint Infused Vodka, Peychaud's Aperitivo, Lemon Juice, Sugar, Prosecco* 14

TEQUILAS & MARGARITAS

- HANDSHAKEN MARGARITA** *Olmecca 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	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)		
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	SUN KING, Indianapolis, IN	7
WEE MAC	SUN KING, Indianapolis, IN	7
ROTATING TAP	SUN KING, Indianapolis, IN	7
HOPPOPOTAMUS	METAZOA, Indianapolis, IN	7
BLOOD ORANGE BLONDE	FOUR DAY RAY, Fishers, IN	7
CAMPSIDE PALE ALE	UPLAND, Bloomington, IN	7
BLUE MOON	MILLER COORS, Milwaukee, WI	7
MILLER LITE	MILLER COORS, Milwaukee, WI	5
BUD LIGHT	ANHEUSER-BUSCH, St. Louis, MO	5
YUENGLING	EAGLE BREWING, Pottsville, PA	7

CRAFT BEER BOTTLES

ZOMBIE DUST IPA	3 FLOYD'S, Munster, IN	7
TWO HEARTED ALE	BELL'S, Kalamazoo, MI	7
A LITTLE SUMPIN' SUMPIN' ALE	LAGUNITAS, Chicago, IL	8
ROTATING SOUR	UPLAND, Bloomington, IN	7

BEER BOTTLES & CANS

COORS LIGHT	5	GUINNESS	7
CORONA	7	ANGRY ORCHARD HARD CIDER	7.5
HEINEKEN	7	HIGH NOON	7
MICHELOB ULTRA	5	HEINEKEN (N.A.)	4.5
MODELO ESPECIAL	7	SAMUAL ADAMS (N.A.)	5
STELLA ARTOIS	6	CORONA (N.A.)	4.5