



## STARTERS

- SOFT PRETZELS & BEER CHEESE DIP 10
- 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 15
- GRILLED STEAK SKEWERS Ginger Marinade, Teriyaki Glaze, Onion Curls 17
- HILL COUNTRY EGG ROLLS Smoked Brisket, Corn, Cheddar, Black Beans, Jalapeno, BBQ Mayo 14
- KALE & ARTICHOKE DIP 5 Cheeses, Artichoke Hearts, Grilled Flatbread, Crudit  17

## COCKTAILS

- SPICED OLD FASHIONED Old Forester, St. George Spiced Pear, Sugar, Bitters 15
- HANDSHAKEN MARGARITA Olmeca Altos Blanco Tequila, Triple Sec, Fresh Lemon & Lime Juice 13  
Make it with Herradura Blanco 3
- 1944 MAI TAI Diplomatico Planas Rum, Myers's Dark Rum, Triple Sec, Orgeat, Lime 14

## GRILLED PAN PIZZAS

- BBQ CHICKEN Grilled Chicken, Bacon, Tangy BBQ, Cheddar Cheese Blend, Smoked Corn, Onions 17
- THE GOOD PEPPERONI Crushed Tomato Sauce, Mozzarella, Pecorino, Fresh Basil 17
- VODKA MARGHERITA Smoked Chili Vodka Sauce, Basil Pesto, Mozzarella 16

## 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 16
- 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 18

## 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
- FIRE GRILLED FILET FLIGHT Trio of Beef Tenderloin Medallions:  
Gorgonzola Crust & Caramelized Onions - Porcini Demi Glaze - Grilled Shrimp & Ancho Butter Sauce, Served with Grilled Asparagus 39
- FILET MIGNON 7oz. USDA Angus Filet, Aged 28 Days 47 GF
- NEW YORK STRIP 14oz. USDA Angus, Aged 28 Days 48 GF
- DELMONICO RIBEYE 14oz. USDA Angus, Aged 28 Days 50 GF

**HICKORY SMOKED PRIME RIB GF**  
14oz. Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes 44  
**FRIDAY & SATURDAY DINNER ONLY**  
**LIMITED AVAILABILITY**

### FOUNDER'S CUTS

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

- PRIME BONE-IN NEW YORK STRIP 18oz. USDA Prime Angus Beef, finished with Sea Salt and EVOO, Served with Garlic Mashed Potatoes 75 GF
- PRIME BONE-IN RIBEYE 20oz. USDA Prime Angus Beef, finished with Sea Salt and EVOO, Served with Garlic Mashed Potatoes 85 GF

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 ENTR E 10

- 26TH STREET SHRIMP Grilled Gulf Shrimp, Buttered Basmati Rice, Saut ed Spinach, Ancho Butter Sauce 28 GF
- BEER CAN CHICKEN Grill-Roasted, All-Natural Half Chicken, Backyard Brew Chicken Jus, Garlic Mashed Potatoes 23
- CEDAR PLANKED SALMON Fresh Canadian Salmon, Bourbon Glaze, Green Beans, Grilled Mushrooms, Pearl Onions 33 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, Saut ed Spinach 26 GF
- GRILLED CHICKEN PICCATA House Brined Boneless Chicken Breasts, Lemon Caper Sauce, Crispy Torn Potatoes, Broccolini 25
- 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 24
- THE GRILL MASTER COMBO Pulled Pork, Honey Bourbon Wings, Charlie's Pimento Cheese Hot Link 27

## SIDES

- GRILLED CARROTS Dill Yogurt, Pistachio, Honey 9 GF
- GRILLED ASPARAGUS 8 GF
- GRILLED VEGETABLE KABOB 8
- SAUT ED SPINACH 6 GF
- GREEN BEANS ALMONDINE 7 GF
- ROASTED GARLIC MASHED POTATOES 7 GF
- WHITE CHEDDAR MAC & CHEESE 10
- LOADED BAKED POTATO 8 GF
- BROCCOLINI Cherry Pepper Sauce 8 GF

## DESSERTS

- BANANA PUDDING 10 | TRIPLE CHOCOLATE BUNDT CAKE   la MODE 11 | WHITE CHOCOLATE CHEESECAKE 12

\*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 13  
**FLIRTINI** Tito's Handmade Vodka, Raspberry Liqueur, Pineapple Juice, Triple Sec, Prosecco 14  
**BACKYARD BLOODY MARY** Tito's Handmade Vodka, Zing-Zang Bloody Mary Mix, Garden Skewer Served With A Weber's Backyard Brew Chaser 13  
**TENNESSEE APPLE BUCK** Jack Daniel's Tennessee Whiskey, Apple, Lemon, Ginger Beer, Aromatic Bitters 14  
**WATERMELON MINT SPRITZ** Watermelon & Mint Infused Vodka, Peychaud's Aperitivo, Lemon Juice, Sugar, Prosecco 14  
**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 & STRAWBERRY MOJITO** Bacardi 8 yr., Ginger Syrup, Lime Juice, Strawberry, Mint 13  
**ESPRESSO MARTINI** Tito's Handmade Vodka, Mr. Black Cold Brew Liqueur, Cold Brew Coffee, Vanilla 15  
**1944 MAI TAI** Diplomatico Planas Rum, Myers's Dark Rum, Triple Sec, Orgeat, Lime 14

## WEBER MANHATTANS & OLD FASHIONEDS

- SPICED OLD FASHIONED** Old Forester, St. George Spiced Pear, Sugar, Bitters 15  
**VINTAGE OLD FASHIONED** House-infused Old Forester Bourbon, Simple Syrup, Angostura Bitters 14  
**THE BLACK MANHATTAN** Knob Creek Rye Whiskey, Avena, Punt E Mes Sweet Vermouth, Angostura Bitters 15  
**WOODFORD SMOKED MANHATTAN** Woodford Reserve Bourbon, Punt E Mes, Aromatic Bitters, Cherrywood Smoke Infused 17

## TEQUILAS & MARGARITAS

- HANDSHAKEN MARGARITA** Olmeca Altos Blanco Tequila, Triple Sec, Fresh Lemon & Lime Juice 13  
 Make it with Herradura Blanco 3  
**CASA PALOMA** Herradura Blanco Tequila, Lime Juice, Grapefruit Juice, Grapefruit Soda, Agave Nectar 14  
**SMOKEY CASA RITA** Casamigos Blanco & Mezcal Tequila, Cointreau, Agave Nectar, Fresh Squeezed Citrus, Tajin Rim 16

## SPIRIT-FREE COCKTAILS

Made with Lyre's non-alcoholic spirits, crafted to taste like the real thing. We offer all of our spirit-free cocktails in a low-proof version, just ask your server to **boost it!**

### ITALIAN MARGARITA

Lyre's Italian Orange & Agave Blanco, Lemon, and Lime Juices, Agave Nectar 12  
**Boost it:** 21 Seeds Valencia Orange Tequila 2

### GINGER & HIBISCUS MOJITO

Lyre's White Cane Spirit, Lime Juice, Simple Syrup, Hibiscus Ginger Beer 13  
**Boost it:** Bacardi White Rum 2

### PASSION FRUIT SPRITZ

Lyre's Italian Spritz, Passion Fruit Puree, Lemon Juice, Lyre's Classico 12  
**Boost it:** Sunny with a Chance of Flowers Bubbly Rose 2

## 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
<b>DRY ROSE</b> certified organic	14	21	54
<b>BUBBLY ROSE</b> certified sustainable	12	18	46
<b>MOSCATO D'ASTI</b>	9	13	34
<b>PROSECCO</b>	15 (split)		
<b>BRUT</b>			50
<b>RIESLING</b>	9	13	34
<b>PINOT GRIGIO</b>	12	18	46
<b>SAUVIGNON BLANC</b>	14	21	56
<b>SAUVIGNON BLANC</b>	10	15	38
<b>CHARDONNAY</b>	9	13	34
<b>CHARDONNAY</b>	11	16	44
<b>CHARDONNAY</b>	13	19	50
<b>CHARDONNAY</b>	10	15	38
<b>CHARDONNAY</b>	13	19	50

## RED

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

## BEER DRAFT

<b>WEBER'S BACKYARD BREW</b>	POLLYANNA, Lemont, IL	7
<b>PONY PILSNER</b>	HALF ACRE, Chicago, IL	8
<b>ROTATING TAP</b>	HALF ACRE, Chicago, IL	8
<b>HAZY LITTLE THING</b>	SIERRA NEVADA, Chico, CA	8
<b>STELLA ARTOIS</b>	MILLER COORS, Milwaukee, WI	8
<b>PABST BLUE RIBBON</b>	PABST BREWING COMPANY, Milwaukee, WI	5.5

## CRAFT BEER BOTTLES

<b>ANTI HERO IPA</b>	REVOLUTION, Chicago, IL	7
<b>TRIPLE JAM</b>	BLAKE'S HARD CIDER, Armada, MI	8
<b>DAISY CUTTER, 16 OZ</b>	HALF ACRE, Chicago, IL	10
<b>NINJA V UNICORN, 16 OZ</b>	PIPEWORKS, Chicago, IL	12
<b>COLD TIME PREMIUM LAGER</b>	REVOLUTION BREWING, Chicago, IL	8
<b>ALPHA KING, APA</b>	THREE FLOYDS, Munster, IN	8

## BEER BOTTLES & CANS

<b>BUD LIGHT</b>	5	<b>HEINEKEN</b>	7	<b>BLUE MOON</b>	7
<b>COORS LIGHT</b>	5	<b>HEINEKEN O.O</b>	7	<b>MICHELOB ULTRA</b>	5
<b>CORONA</b>	7	<b>MODELO ESPECIAL</b>	7	<b>MILLER LITE</b>	5
<b>GUINNESS CAN</b>	8	<b>SAM ADAMS</b>	7	<b>HIGH NOON</b>	8