



## 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, Crudité* 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 CARAMELIZED 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* 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, Sautéed 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
- 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* 9 **GF**
- GRILLED ASPARAGUS** 8 **GF**
- GRILLED VEGETABLE KABOB** 8
- SAUTÉED 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 à 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, Averna, 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** *Olmecca 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> <i>certified organic</i>	14	21	54
<b>BUBBLY ROSE</b> <i>certified sustainable</i>	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> <i>Certified organic</i>	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>ROTATING TAP</b>	POLLYANNA, Lemont, IL	8
<b>ALPHA KING</b>	3 FLOYDS, Munster, IN	8
<b>PONY PILSNER</b>	HALF ACRE, Chicago, IL	8
<b>CACTUS PANTS MEXICAN LAGER</b>	BUCKLEDOWN, Lyons, IL	8
<b>IPA</b>	LAGUNITAS, Petaluma, CA	8

## CRAFT BEER BOTTLES

<b>BLACK BUTTE PORTER</b>	DESCHUTES, Bend, OR	7
<b>MANGO CART WHEAT ALE</b>	GOLDEN ROADS BREWERY, Armada, MI	7
<b>MATILDA BELGIAN PALE ALE</b>	GOOSE ISLAND, Chicago, IL	8
<b>A LITTLE SUMPIN' SUMPIN' ALE</b>	LAGUNITAS, Petaluma, CA	8
<b>ANTI HERO IPA</b>	REVOLUTION, Chicago, IL	7
<b>ANGRY ORCHARD CIDER</b>	BOSTON BEER COMPANY, Boston, MA	7

## BEER BOTTLES & CANS

<b>BLUE MOON</b>	7	<b>COORS LIGHT</b>	5	<b>HEINEKEN</b>	7	<b>MICHELOB ULTRA</b>	5	<b>SAM ADAMS</b>	7
<b>BUD LIGHT</b>	5	<b>CORONA</b>	7	<b>HEINEKEN (N.A.)</b>	7	<b>MILLER LITE</b>	5	<b>STELLA ARTOIS</b>	7
<b>BUDWEISER</b>	5	<b>GUINNESS CAN</b>	8	<b>HIGH NOON</b>	8				