



STARTERS

- SOFT PRETZELS & BEER CHEESE DIP** 11
SKILLET CORNBREAD Molasses Butter 10
SPICY STICKY RIBS Lemongrass Chili Glaze, Basil, Sesame 15
CRISPY BRUSSELS SPROUTS Lemon Aioli, Parmesan 12
CRAB CAKE Maryland Style, House Slaw, Whole Grain Mustard Sauce 19
CHARCOAL CHILI CHICKEN WINGS Smoked Chili Buffalo Sauce, Alabama Ranch, Celery 15
HILL COUNTRY EGG ROLLS Smoked Brisket, Corn, Cheddar, Black Beans, Jalapeno, BBQ Mayo 15
ROASTED CORN & SPINACH QUESO Sharp White Cheddar Cheese Dip, Tortilla Chips, Salsa 14

COCKTAILS

- HANDSHAKEN MARGARITA** El Jimador Silver Tequila, Triple Sec, Fresh Lemon & Lime Juice 14
Make it with Herradura Blanco 3
PINEAPPLE MAI TAI Diplomatico Rum, Pineapple Liqueur, Orgeat, Lime Juice, Myer’s Dark Rum Float 15
PASSION RUM PUNCH Diplomatico Rum, Coconut Water Rum, Passion Fruit, Pineapple & Lime Juices 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
TRADITIONAL SALAD Smokehouse Bacon, Colby Cheddar, Campari Tomatoes, Garlic Croutons, Choice of Dressing: White Balsamic Vinaigrette, Maytag Blue Cheese, Ranch, 1000 Island Side 10 / Sharable 19
CAESAR SALAD Classic with Aged Parmesan, Croutons Side 8 / Sharable 15
ROASTED CHICKEN CAESAR Aged Parmesan, Croutons 17
CHOPPED CHICKEN SALAD Bacon, Avocado, Cucumber, Tomato, Smoked Corn Relish, Gorgonzola, Tortilla Strips, Sweet Corn Vinaigrette 18
MEDITERRANEAN SALMON BOWL Farro Grains, Arugula, Red Onion, Cucumber, Peppadew Peppers, Campari Tomatoes, Vinaigrette, Dill Yogurt Sauce 21
STEAKHOUSE WEDGE Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Sliced Strip Steak, Blue Cheese Dressing 23 **GF**
ROASTED SQUASH & APPLE SALAD Arugula, Shaved Brussels Sprouts, Butternut, Dried Cranberries, Bacon, Almonds, Smoked Gouda, Cornbread Croutons, Maple Cider Vinaigrette 14

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 Slagel Farms Dry-Aged Beef, Swiss Cheese, Smoked Caramelized Onions, Bone Marrow Bordelaise Sauce, Dijonaise, Sesame Brioche Bun 22
CLASSIC BURGER Signature Blend of Slagel Farms Dry-Aged Beef, LTO, American Cheese, Brioche Bun 18
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 20
STEAKHOUSE BURGER Signature Blend of Slagel Farms Dry-Aged Beef, Blue Cheese, Peppercorn Mayo, Caramelized Onions, Grill Roasted Mushrooms, Brioche Bun 19
IMPOSSIBLE BURGER Plant Based Burger, LTO, Lemon Aioli, Brioche Bun 17
TERIYAKI TURKEY BURGER Charcoal Grilled All-Natural Turkey, Pineapple Miso Slaw, Mozzarella Cheese, Aioli, Sesame Bun 17
SHRIMP PO’ BOY Crispy Shrimp, Grilled Baguette, Crescent City Sauce, Lettuce, Tomato, Pickle, Aioli 16
SMOKED TURKEY CLUB Seeded Multi-Grain Bread, Louie Sauce, Lettuce, Tomato, Bean Sprouts, Bacon, Cheddar 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 32
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 42
FILET MIGNON 7oz. USDA Angus Filet, Aged 28 Days 49 **GF**
NEW YORK STRIP 14oz. USDA Angus, Aged 28 Days 51 **GF**
DELMONICO RIBEYE 14oz. USDA Angus, Aged 28 Days 53 **GF**

- HICKORY SMOKED PRIME RIB** **GF**
14oz. Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes 47
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 EV00, Served with Garlic Mashed Potatoes 75 **GF**
PRIME BONE-IN RIBEYE 20oz. USDA Prime Angus Beef, finished with Sea Salt and EV00, 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 ENTRÉE 10

- 26TH STREET SHRIMP** Grilled Gulf Shrimp, Buttered Basmati Rice, Sautéed Spinach, Ancho Butter Sauce 29 **GF**
BEER CAN CHICKEN Grill-Roasted, All-Natural Half Chicken, Backyard Brew Chicken Jus, Garlic Mashed Potatoes 24
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 28
CAROLINA SMOKED PORK CHOPS* Two, Center-Cut Duroc Chops, Mustard Glaze, Garlic Mashed Potatoes, Sautéed Spinach 28 **GF**
GRILLED CHICKEN PICCATA House Brined Boneless Chicken Breasts, Lemon Caper Sauce, Crispy Torn Potatoes, Broccolini 25

SIZZLING GRILLED FAJITAS CHICKEN 24 | SHRIMP 27 | STEAK 32
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

SIDES

- GRILLED CARROTS** Dill Yogurt, Pistachio, Honey 11 **GF**
GRILLED ASPARAGUS 9 **GF**
GRILLED VEGETABLE KABOB 10
SAUTÉED SPINACH 7 **GF**
GREEN BEANS ALMONDINE 7 **GF**
ROASTED GARLIC MASHED POTATOES 7 **GF**
WHITE CHEDDAR MAC & CHEESE 12
LOADED BAKED POTATO 10 **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* 15

BACKYARD BLOODY MARY *Tito's Handmade Vodka, Zing-Zang Bloody Mary Mix, Garden Skewer Served With A Weber's Backyard Brew Chaser* 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* 11 Glass | 42 Pitcher

SPANISH RED SANGRIA *Fresh Apple, Orange, Pear, Brandy, Spanish Red Wine* 11 Glass | 42 Pitcher

STRAWBERRY BASIL MARTINI *House-Infused Strawberry Tito's Handmade Vodka, Basil, Lime Juice, Simple Syrup* 13

BLUEBERRY POMEGRANATE MARTINI *House-Infused Blueberry Tito's Handmade Vodka, Stirrings Pomegranate Liquor, Lemon Juice, Simple Syrup* 13

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

PINEAPPLE MAI TAI *Diplomatico Rum, Pineapple Liqueur, Orgeat, Lime Juice, Myer's Dark Rum Float* 15

PASSION RUM PUNCH *Diplomatico Rum, Coconut Water Rum, Passion Fruit, Pineapple & Lime Juices* 14

WEBER MANHATTANS & OLD FASHIONEDS

VINTAGE OLD FASHIONED *House-infused Old Forester Bourbon, Simple Syrup, Angostura Bitters* 15

THE BLACK MANHATTAN *Knob Creek Rye Whiskey, Averno, Punt E Mes Sweet Vermouth, Angostura Bitters* 16

WOODFORD SMOKED MANHATTAN *Woodford Reserve Bourbon, Punt E Mes, Aromatic Bitters, Cherrywood Smoke Infused* 17

TEQUILAS & MARGARITAS

HANDSHAKEN MARGARITA *El Jimador Silver Tequila, Triple Sec, Fresh Lemon & Lime Juice* 14

Make it with Herradura Blanco 3

CASA PALOMA *Olmecca Altos Blanco Tequila, Lime Juice, Grapefruit Juice, Grapefruit Soda, Agave Nectar* 15

SMOKEY CASA RITA *Casamigos Blanco & Mezcal Tequila, Cointreau, Agave Nectar, Fresh Squeezed Citrus, Tajin Rim* 16

LYCHEE AND GINGER MARGARITA *El Bandido Tequila, Stirrings Ginger, Lychee Syrup, Lime Juice, Dragon Fruit Salt 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.

CABERNET SAUVIGNON
PINOT NOIR

6 oz
13
12

9 oz
19
18

PAIR WITH
Delmonico Ribeye
Carolina Smoked Pork Chops

SAUVIGNON BLANC
CHARDONNAY

6 oz
10
10

9 oz
15
15

PAIR WITH
Beer Can Chicken
Cedar Planked Salmon

SPARKLING | ROSE | WHITE

DRY ROSE *certified organic* GRANDUER, Monterey, CA

BUBBLY ROSE *certified sustainable* SUNNY WITH A CHANCE OF FLOWERS, Monterey, CA

MOSCATO D'ASTI BRICCO RIELLA, Piedmont, IT

PROSECCO TIAMO DOCG, NV Veneto, IT

RIESLING WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA

PINOT GRIGIO MASO CANALI, Trentino, IT

SAUVIGNON BLANC HESS PERSSON ESTATES, SHIRTAIL RANCHES, North Coast, CA

SAUVIGNON BLANC WAIRAU RIVER, Marlborough, NZ

CHARDONNAY BEZEL by CAKEBREAD, San Luis Opisbo Coast, CA

CHARDONNAY KENDALL JACKSON, VITNER'S RESERVE, CA

CHARDONNAY HESS PERSSON ESTATES, SHIRTAIL RANCHES, Monterey, CA

CHARDONNAY SONOMA CUTRER, RUSSIAN RIVER, Sonoma County, CA

RED

PINOT NOIR BÖEN, Tri-Appellation, CA

PINOT NOIR RAEBURN, Russian River, CA

PINOT NOIR HESS PERSSON ESTATES, SHIRTAIL RANCHES, Central Coast, CA

ZINFANDEL ANCIENT PEAKS WINERY, Santa Margarita, CA

MERLOT 14 HANDS, Columbia Valley, WA

MONESTRELL GORU VERDE MONASTRELL, Jumilla, Spain

RED BLEND QUEST, Paso Robles, CA

MALBEC ACHAVAL FERRER, Mendoza, ARG

MALBEC LA POSTA PAULUCCI, Mendoza, ARG

CABERNET SAUVIGNON BEZEL by CAKEBREAD, Paso Robles, CA

CABERNET SAUVIGNON BLACK'S STATION, Yolo County, CA

CABERNET SAUVIGNON HESS PERSSON ESTATES, SHIRTAIL RANCHES, Lake County, CA

CABERNET SAUVIGNON INTERCEPT WINERY, Paso Robles, CA

CABERNET SAUVIGNON QUILT, Napa Valley, CA

TOSCANA ROSSO VILLA ANTINORI, Tuscany, IT

6oz

14
12
9
15 (split)
9
12
10
14
14
11
10
13

9oz

21
18
13
13
13
18
15
21
21
16
15
19

BOTTLE

54
46
34

34
46
38
56
56
44
38
50

6oz

14
15
12
12
10
12
11
14
12
17
10
13
15
20
16

9oz

21
22
18
18
15
18
16
21
18
26
15
19
22
30
23

BOTTLE

56
58
46
46
38
46
44
54
46
66
38
50
58
78
62

BEER DRAFT

WEBER'S BACKYARD BREW SUN KING, Indianapolis, IN 7

WEE MAC SUN KING, Indianapolis, IN 8

MILLER LITE MILLER COORS, Milwaukee, WI 6

MODELO ANHEUSER-BUSH, Tacuba, Mexico 7

BUD LIGHT ANHEUSER-BUSCH, St. Louis, MO 6

YUENGLING EAGLE BREWING, Pottsville, PA 7

SEASONAL SELECTION Bells, Sun King, Metazoa, *seasonal pricing* and Four Day Ray

CRAFT BEER BOTTLES

ZOMBIE DUST IPA 3 FLOYD'S, Munster, IN 7

LIFT OFF IPA DAREDEVIL, Indianapolis, IN 8

BLACK PORTER CENTERPOINT, Indianapolis, IN 7

ROTATING SOUR UPLAND, Bloomington, IN 7

BEER BOTTLES & CANS

COORS LIGHT 6

CORONA 7

BLUE MOON 7

HEINEKEN 7

MICHELOB ULTRA 6

STELLA ARTOIS 7

ANGRY ORCHARD HARD CIDER 7

NÜTRL 7

LONG DRINK ZERO SUGAR 7

SAM ADAMS (N.A.) JUST THE HAZE 7

MICHELOB ULTRA ZERO (N.A.) 5

CORONA (N.A.) 7