



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
- GRILLED STEAK SKEWERS** *Ginger Marinade, Teriyaki Glaze, Onion Curls* 17
- 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

- SPICED OLD FASHIONED** *Old Forester, St. George Spiced Pear, Sugar, Bitters* 15
- 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

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
- 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
- ROASTED SQUASH & APPLE SALAD** *Arugula, Shaved Brussels Sprouts, Butternut, Dried Cranberries, Bacon, Almonds, Smoked Gouda, Cornbread Croutons, Maple Cider Vinaigrette* 14

BURGERS*

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, Gruyere Cheese, Smoked Caramelized Onions, Bone Marrow Bordelaise Sauce, Dijonaisse, 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

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 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 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
- FEATURED FISH** *Fish of the Day, Ask Your Server for Details* MP

- 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
- 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, Spicy Cheddar Hot Link* 27

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**
- BROCCOLINI** *Cherry Pepper Sauce* 9 **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
- 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

- SPICED OLD FASHIONED

Old Forester, St. George Spiced Pear, Sugar, Bitters

15
- 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
- HANDSHAKEN MARGARITA

El Jimador Silver Tequila, Triple Sec, Fresh Lemon & Lime Juice

14
- Make it with Herradura Blanco

3
- CASA PALOMA

Olmea 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 & GINGER MARGARITA

El Bandido Tequila, Stirrings Ginger, Lychee Syrup, Lime Juice, Dragon Fruit Salt Rim

15

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!**

- CLASSIC MARGARITA

Lyre's Agave Blanco, Lyre's Orange Sec, 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

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
BRUT		MUMM NAPA, CA
RIESLING		WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA
PINOT GRIGIO		ALOIS LAGEDER, TERRA ALPINA, 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

6oz9ozBOTTLE

14	21	54
12	18	46
9	13	34
15 (split)		
		50
9	13	34
12	18	46
10	15	38
14	21	56
14	21	56
11	16	44
10	15	38
13	19	50

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
RED BLEND <i>Certified organic</i>	COTES DU RHONE LA SOLITUDE, Rhone Region, France
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

6oz9ozBOTTLE

14	21	56
15	22	58
12	18	46
12	18	46
10	15	38
13	19	50
11	16	44
14	21	54
12	18	46
17	26	66
10	15	38
13	19	50
15	22	58
20	30	78
16	23	62

BEER DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont, IL	8
ROTATING TAP	POLLYANNA, Lemont, IL	8
ALPHA KING	3 FLOYDS, Munster, IN	8
PONY PILSNER	HALF ACRE, Chicago, IL	8
IPA	LAGUNITAS, Petaluma, CA	8
YUENGLING LAGER	D. G. YUENGLIING & SON, Pottsville, PA	7

CRAFT BEER

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

BEER BOTTLES & CANS

BLUE MOON	7	COORS LIGHT	6	HEINEKEN	7	LAGUNITAS IPNA (N.A.)	7	MODELO	7
BUD LIGHT	6	CORONA	7	HEINEKEN (N.A.)	7	MICHELOB ULTRA	6	SAM ADAMS	7
BUDWEISER	6	GUINNESS CAN	8	HIGH NOON	8	MILLER LITE	6	STELLA ARTOIS	7