



BREAD BASKET AVAILABLE UPON REQUEST Pretzel Rolls, Whipped Butter & Cheddar Butter Small \$2 / Large \$4

STARTERS

- SOFT PRETZELS & BEER CHEESE DIP 11
- SPICY STICKY RIBS Lemongrass Chili Glaze, Sesame 15
- CRISPY BRUSSELS SPROUTS Lemon Aioli, Parmesan 12
- CRAB CAKE Maryland Style, House Slaw, Whole Grain Mustard Sauce 21
- CHARCOAL CHILI CHICKEN WINGS Smoked Chili Buffalo Sauce, Alabama Ranch, Celery 17
- GRILLED STEAK SKEWERS Ginger Marinade, Teriyaki Glaze, Onion Curls 18
- ROASTED CORN & SPINACH QUESO Sharp White Cheddar Cheese Dip, Tortilla Chips 14
- CRISPY POTATO FRITTERS Smoked Gouda, Creamy Potatoes, Grilled Poblano, Paprika Aioli 11
- ALABAMA EGG ROLLS Pulled BBQ Chicken, Black Beans, Jalapeño, Cheddar Cheese, Fresh Corn, Alabama Ranch, BBQ Sauce 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
- THREE CHEESE Crushed Tomato Sauce, Mozzarella, Provolone, Pecorino 15

Weekend Specials

FRIDAY (All Day)

STEAK DINNER Traditional Side Salad, 8 oz Prime Sirloin Steak, House-Made Steak Sauce, Loaded Baked Potato 40

SATURDAY (4pm)

HICKORY SMOKED PRIME RIB 14oz. Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes 49
LIMITED QUANTITY

SUNDAY (All Day)

SMOKED BEEF BRISKET Smoked Daily In-House, Texas BBQ Sauce, Served with Choice of 2 BBQ Sides 35 **LIMITED QUANTITY**

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, Grape Tomatoes, Garlic Croutons, Choice of Dressing: White Balsamic Vinaigrette, Blue Cheese, Ranch, 1000 Island Side 10 / Sharable 19
 - CAESAR SALAD Classic with Aged Parmesan, Croutons Side 8 / Sharable 15
 - CLASSIC WEDGE Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Blue Cheese Dressing 14 **GF**
 - MEDITERRANEAN SALMON BOWL Farro Grains, Arugula, Red Onion, Cucumber, Peppadew Peppers, Grape Tomatoes, Avocado, Vinaigrette, Dill Yogurt Sauce 22
 - 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. Signature Blend of Slagel Farms Dry-Aged Beef, Swiss Cheese, Smoked Caramelized Onions, Bone Marrow Bordelaise Sauce, Dijonaise, Sesame Brioche Bun 24
 - CLASSIC BURGER Signature Blend of Slagel Farms Dry-Aged Beef, LTO, American Cheese, Brioche Bun 20
 - 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 22
 - STEAKHOUSE BURGER Signature Blend of Slagel Farms Dry-Aged Beef, Blue Cheese, Peppercorn Mayo, Caramelized Onions, Grill Roasted Mushrooms, Brioche Bun 21
 - 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 50 **GF**
 - NEW YORK STRIP 14oz. USDA Angus, Aged 28 Days 53 **GF**
 - DELMONICO RIBEYE 14oz. USDA Angus, Aged 28 Days 55 **GF**

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 29 **GF**
 - BEER CAN CHICKEN Grill-Roasted, All-Natural Half Chicken, Backyard Brew Chicken Jus, Garlic Mashed Potatoes 25
 - 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 Chops, Mustard Glaze, Garlic Mashed Potatoes, Sautéed Spinach 28 **GF**
 - GRILLED CHICKEN PICCATA House Brined Boneless Chicken Breasts, Lemon Caper Sauce, Crispy Torn Potatoes, Broccoli 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
- THE GRILL MASTER COMBO Baby Back Ribs, Honey Bourbon Wings, Spicy Cheddar Hot Link 28

SIDES

- GRILLED ASPARAGUS 9 **GF**
- BUTTERED MUSHROOMS 8 **GF**
- SAUTÉED BROCCOLI Garlic, Parmesan 7 **GF**
- 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**

3% service fee is added to all checks. This fee is not a gratuity and may be removed upon request. To learn more about how this fee supports our restaurant, please scan the QR code.



CLASSIC COCKTAILS & MARTINIS

- POMEGRANATE MOSCOW MULE** *Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Fresh Lime Juice, Ginger Beer* 14
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* 14
ESPRESSO MARTINI *Tito's Handmade Vodka, Mr. Black Cold Brew Liqueur, Cold Brew Coffee, Vanilla* 16
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* 15

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, Avena, 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 *Olmeca 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

	6oz	9oz	BOTTLE
BUBBLY ROSE <i>certified sustainable</i>	12	18	46
MOSCATO D'ASTI	9	13	34
PROSECCO	15 (split)		
BRUT			50
RIESLING	9	13	34
PINOT GRIGIO	12	18	46
SAUVIGNON BLANC	10	15	38
SAUVIGNON BLANC	14	21	56
CHARDONNAY	14	21	56
CHARDONNAY	11	16	44
CHARDONNAY	10	15	38
CHARDONNAY	13	19	50

RED

	6oz	9oz	BOTTLE
PINOT NOIR	14	21	56
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	17	26	66
CABERNET SAUVIGNON	10	15	38
CABERNET SAUVIGNON	13	19	50
CABERNET SAUVIGNON	15	22	58
CABERNET SAUVIGNON	20	30	78
TOSCANA ROSSO	16	23	62

BEER DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont, IL	8
PONY PILSNER	HALF ACRE, Chicago, IL	8
YUENGLING LAGER	D. G. YUENGLING & SON, Pottsville, PA	7
REVOLUTION ANTI HERO IPA	REVOLUTION BREWING, Chicago, IL	8
STELLA ARTOIS	MILLER COORS, Milwaukee, WI	8
PABST BLUE RIBBON	PABST BREWING COMPANY, Milwaukee, WI	5.5

CRAFT BEER BOTTLES

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

BEER BOTTLES & CANS

BUD LIGHT	6	HEINEKEN	7	BLUE MOON	7
COORS LIGHT	6	HEINEKEN 0.0 (N.A.)	7	MICHELOB ULTRA	6
CORONA	7	MODELO ESPECIAL	7	MILLER LITE	6
GUINNESS CAN	8	SAM ADAMS	7	HIGH NOON	8