



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* 19
- CHARCOAL CHILI CHICKEN WINGS** *Smoked Chili Buffalo Sauce, Alabama Ranch, Celery* 15
- GRILLED STEAK SKEWERS** *Ginger Marinade, Teriyaki Glaze, Onion Curls* 17
- 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* 38

SATURDAY (4pm)

HICKORY SMOKED PRIME RIB *14oz. Angus Beef Ribeye, Au Jus, Creamy Horseradish Sauce, Roasted Garlic Mashed Potatoes* 47

LIMITED QUANTITY

SUNDAY (All Day)

SMOKED BEEF BRISKET *Smoked Daily In-House, Texas BBQ Sauce, Served with Choice of 2 BBQ Sides* 33 **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 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**
- 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* 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 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

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**

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, Averna, 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 certified sustainable			
SUNNY WITH A CHANCE OF FLOWERS, Monterey, CA	12	18	46
MOSCATO D'ASTI			
BRICCO RIELLA, Piedmont, IT	9	13	34
PROSECCO			
TIAMO DOCG, NV Veneto, IT	15 (split)		
BRUT			
MUMM NAPA, CA			50
RIESLING			
WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA	9	13	34
PINOT GRIGIO			
ALOIS LAGEDER, TERRA ALPINA, Trentino, IT	12	18	46
SAUVIGNON BLANC			
HESS PERSSON ESTATES, SHIRTAIL RANCHES, North Coast, CA	10	15	38
SAUVIGNON BLANC			
WAIRAU RIVER, Marlborough, NZ	14	21	56
CHARDONNAY			
BEZEL BY CAKEBREAD, San Luis Obispo Coast, CA	14	21	56
CHARDONNAY			
KENDALL JACKSON, Vintner's Reserve, CA	11	16	44
CHARDONNAY			
HESS PERSSON ESTATES, SHIRTAIL RANCHES, Monterey, CA	10	15	38
CHARDONNAY			
SONOMA CUTRER, RUSSIAN RIVER, Sonoma County, CA	13	19	50

RED

	6oz	9oz	BOTTLE
PINOT NOIR			
BÖEN, Tri-Appellation, CA	14	21	56
PINOT NOIR			
RAEBURN, Russian River, CA	15	22	58
PINOT NOIR			
HESS PERSSON ESTATES, SHIRTAIL RANCHES, Central Coast, CA	12	18	46
ZINFANDEL			
ANCIENT PEAKS WINERY, Santa Margarita, CA	12	18	46
MERLOT			
14 HANDS, Columbia Valley, WA	10	15	38
RED BLEND Certified organic			
COTES DU RHONE LA SOLITUDE, Rhone Region, France	13	19	50
RED BLEND			
QUEST, Paso Robles, CA	11	16	44
MALBEC			
ACHAVAL FERRER, Mendoza, ARG	14	21	54
MALBEC			
LA POSTA PAULUCCI, Mendoza, ARG	12	18	46
CABERNET SAUVIGNON			
BEZEL BY CAKEBREAD, Paso Robles, CA	17	26	66
CABERNET SAUVIGNON			
BLACK'S STATION, Yolo County, CA	10	15	38
CABERNET SAUVIGNON			
HESS PERSSON ESTATES, SHIRTAIL RANCHES, Lake County, CA	13	19	50
CABERNET SAUVIGNON			
INTERCEPT WINERY, Paso Robles, CA	15	22	58
CABERNET SAUVIGNON			
QUILT, Napa Valley, CA	20	30	78
TOSCANA ROSSO			
VILLA ANTINORI, Tuscany, IT	16	23	62

BEER DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont/Roselle, IL	8
BLUE MOON	MILLER/COORS, Milwaukee, WI	8
YUENGLING LAGER	D.G. YUENGLING & SON, Pottsville, PA	7
STELLA ARTOIS	ANHEUSER-BUSCH, St. Louis, MO	8
GUINNESS	GUINNESS, Dublin, IE	8
MODELO ESPECIAL	GRUPO MODELO, Mexico	8

CRAFT BEER BOTTLES

MATILDA BELGIAN PALE ALE	GOOSE ISLAND, Chicago, IL	8
A LITTLE SUMPIN' SUMPIN' ALE	LAGUNITAS, Chicago, IL	8
ALLAGASH WHITE	ALLAGASH, Portland, ME	8
REVOLUTION ANTI-HERO	REVOLUTION BREWING, Chicago, IL	8
LOST COAST TANGERINE	LOST COAST BREWING, Eureka, CA	8

BEER BOTTLES & CANS

BUD LIGHT	6	MICHELOB ULTRA	6	NON-ALCOHOLIC	
COORS LIGHT	6	MILLER LITE	6	LAGUNITAS IPNA	7
CORONA	7	SAM ADAMS	7		
HEINEKEN	7	HIGH NOON	8		