



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

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* 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
- 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

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, Avera, 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
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. YUENGLING & 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
HAZY LITTLE THING	SIERRA NEVADA, Chico, 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 0.0 (N.A.)	7	MICHELOB ULTRA	6	STELLA ARTOIS	7
BUDWEISER	6	GUINNESS CAN	8	HIGH NOON	8	MILLER LITE	6		