



## 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 Curlys* 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*
- 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, Grape Tomatoes, Avocado, Vinaigrette, Dill Yogurt Sauce* 22
- CLASSIC WEDGE** *Iceberg Wedge, Onion, Tomatoes, Smoked Bacon, Blue Cheese Dressing* 14 **GF**

## 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 Curlys, 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
- SMOKED TURKEY CLUB** *Seeded Multi-grain Bread, Louie Sauce, Lettuce, Tomato, Bean Sprouts, Bacon, Cheddar* 17
- GRILLED CHICKEN CAESAR WRAP** *Tangy House Caesar, Crispy Parmesan Frico, Pecorino, Parmesan, Lemon* 17

## STEAKS\* ALL STEAKS SERVED WITH BUTCHER'S BUTTER AND GARLIC MASHED POTATOES unless otherwise noted ALL DINNER STEAKS AVAILABLE UPON REQUEST

- 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**
- 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**
- SAUTÉED SPINACH 7 **GF**
- WHITE CHEDDAR MAC & CHEESE 12
- BUTTERED MUSHROOMS 8 **GF**
- GREEN BEANS ALMONDINE 7 **GF**
- LOADED BAKED POTATO 10 **GF**
- SAUTÉED BROCCOLI *Garlic, Parmesan* 7 **GF**
- ROASTED GARLIC MASHED POTATOES 7 **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, 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
<b>BUBBLY ROSE</b> <i>certified sustainable</i>	12	18	46
<b>MOSCATO D'ASTI</b>	9	13	34
<b>PROSECCO BRUT</b>	15 (split)		50
<b>RIESLING</b>	9	13	34
<b>PINOT GRIGIO</b>	12	18	46
<b>SAUVIGNON BLANC</b>	10	15	38
<b>SAUVIGNON BLANC</b>	14	21	56
<b>CHARDONNAY</b>	14	21	56
<b>CHARDONNAY</b>	11	16	44
<b>CHARDONNAY</b>	10	15	38
<b>CHARDONNAY</b>	13	19	50

## RED

	6oz	9oz	BOTTLE
<b>PINOT NOIR</b>	14	21	56
<b>PINOT NOIR</b>	15	22	58
<b>PINOT NOIR</b>	12	18	46
<b>ZINFANDEL</b>	12	18	46
<b>MERLOT</b>	10	15	38
<b>RED BLEND</b> <i>Certified organic</i>	13	19	50
<b>RED BLEND</b>	11	16	44
<b>MALBEC</b>	14	21	54
<b>MALBEC</b>	12	18	46
<b>CABERNET SAUVIGNON</b>	17	26	66
<b>CABERNET SAUVIGNON</b>	10	15	38
<b>CABERNET SAUVIGNON</b>	13	19	50
<b>CABERNET SAUVIGNON</b>	15	22	58
<b>CABERNET SAUVIGNON</b>	20	30	78
<b>TOSCANA ROSSO</b>	16	23	62

## BEER DRAFT

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

## CRAFT BEER

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

## BEER BOTTLES & CANS

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