



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
- ALABAMA EGG ROLLS Pulled BBQ Chicken, Black Beans, Jalapeño, Cheddar Cheese, Fresh Corn, Alabama Ranch, BBQ Sauce 15
- SHRIMP SCAMPI Gulf Shrimp, Garlic and Calabrian Chili Infused Olive Oil, Crispy Panko, Dipping Toast 17

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, 8oz. 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 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 35 Days 50 GF
- NEW YORK STRIP 14oz. USDA Angus, Aged 35 Days 53 GF
- DELMONICO RIBEYE 14oz. USDA Angus, Aged 35 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
BBQ sauce is GF. Some sides are not. Ask your server for GF options.

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 | SEASONAL SUNDAE 13

*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
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
JUNGLE BIRD *Bacardi 8 yr., Peychaud's Aperitivo, Pineapple, Lime* 13

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 *High West Rye Whiskey, Averna, Punt E Mes Sweet Vermouth, Angostura Bitters* 16
WEBER SMOKED MANHATTAN *High West Bourbon, Punt E Mes, Aromatic Bitters, Cherrywood Smoke Infused* 17

TEQUILAS & MARGARITAS

HANDSHAKEN MARGARITA *Mi Campo Blanco Tequila, Triple Sec, Fresh Lemon & Lime Juice* 14
Make it with Herradura Blanco 3
CASA PALOMA *Mi Campo 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 *Mi Campo Blanco 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
CABERNET SAUVIGNON	13	19	Delmonico Ribeye
PINOT NOIR	12	18	Carolina Smoked Pork Chops

	6 oz	9 oz	PAIR WITH
SAUVIGNON BLANC	10	15	Beer Can Chicken
CHARDONNAY	10	15	Cedar Planked Salmon

SPARKLING | ROSE | WHITE

PROSECCO	RUFFINO, Veneto, IT
BUBBLY ROSE <i>certified sustainable</i>	SUNNY WITH A CHANCE OF FLOWERS, Monterey, CA
ROSE OF PINOT NOIR	SERENITY, High Valley, CA
MOSCATO D'ASTI	BRICCO RIELLA, Piedmont, 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
SAUVIGNON BLANC	DRYLANDS, Marlborough, NZ
CHARDONNAY	KENDALL JACKSON, Vintner's Reserve, CA
CHARDONNAY	HESS PERSSON ESTATES, SHIRTAIL RANCHES, Monterey, CA
CHARDONNAY	ROBERT MONDAVI, Napa Valley, CA
CHARDONNAY	SONOMA CUTRER, RUSSIAN RIVER, Sonoma County, CA

6oz	9oz	BOTTLE
15 Split		
12	18	46
11	16	44
9	13	34
		50
9	13	34
12	18	46
10	15	38
14	21	56
11	16	44
11	16	44
10	15	38
18	28	68
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
MALBEC	ACHAVAL FERRER, Mendoza, ARG
MALBEC	LA POSTA PAULUCCI, Mendoza, ARG
CABERNET FRANC	QUEST, Paso Robles, CA
CABERNET SAUVIGNON	ROBERT MONDAVI, Napa Valley, 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

6oz	9oz	BOTTLE
14	21	56
15	22	58
12	18	46
12	18	46
10	15	38
13	19	50
14	21	54
12	18	46
11	16	44
19	29	76
13	19	50
15	22	58
20	30	78
16	23	62

BEER DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont, IL	8
GOOSE ISLAND		
FULL POCKET PILSNER	GOOSE ISLAND, 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

PEDESTRIAN CIDER	ERIS, Chicago, IL	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