



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
- 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 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 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 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
- 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

- 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 49 **GF**
- NEW YORK STRIP** 14oz. USDA Angus, Aged 35 Days 51 **GF**
- DELMONICO RIBEYE** 14oz. USDA Angus, Aged 35 Days 53 **GF**
- PRIME BONE-IN RIBEYE** 20oz. USDA Prime Angus Beef, finished with Sea Salt and EV00, 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
- BBQ sauce is GF. Some sides are not. Ask your server for GF options.

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 | **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**

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

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

STRAWBERRY BASIL MARTINI *House-Infused Strawberry Tito's Handmade Vodka, Basil, Lime Juice, Simple Syrup* 13

BLUEBERRY POMEGRANATE MARTINI *House-Infused Blueberry Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Lemon Juice, Simple Syrup* 13

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

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

WEBER MANHATTANS & OLD FASHIONEDS

- 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 AND GINGER MARGARITA *Mi Campo Blanco Tequila, Stirrings Ginger, Lychee Syrup, Lime Juice, Dragon Fruit Salt Rim* 15

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

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
PROSECCO		RUFFINO, Veneto, IT
RIESLING		WENTE VINEYARDS, RIVERBANK, Arroyo Seco, CA
PINOT GRIGIO		MASO CANALI, 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		SONOMA CUTRER, RUSSIAN RIVER, Sonoma County, CA
CHARDONNAY		ROBERT MONDAVI, Napa Valley, CA

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
MALBEC	ACHAVAL FERRER, Mendoza, ARG
MALBEC	LA POSTA PAULUCCI, Mendoza, ARG
CABERNET FRANC	QUEST, Paso Robles, CA
CABERNET SAUVIGNON	HESS PERSSON ESTATES, SHIRTAIL RANCHES, Lake County, CA
CABERNET SAUVIGNON	INTERCEPT WINERY, Paso Robles, CA
CABERNET SAUVIGNON	QUILT, Napa Valley, CA
CABERNET SAUVIGNON	ROBERT MONDAVI, Napa Valley, CA
TOSCANA ROSSO	VILLA ANTINORI, Tuscany, IT

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

6oz	9oz	BOTTLE
12	18	46
11	16	44
9	13	34
15 (split)		

9	13	34
12	18	46
10	15	38
14	21	56
11	16	44
11	16	44
10	15	38
13	19	50
18	28	68

6oz	9oz	BOTTLE
14	21	56
15	22	58
12	18	46
12	18	46

10	15	38
16	23	62
12	18	46
11	16	44
13	19	50
15	22	58
20	30	78
19	29	76
16	23	62

BEER DRAFT

WEBER'S BACKYARD BREW	SUN KING, Indianapolis, IN	7
WEE MAC	SUN KING, Indianapolis, IN	8
MILLER LITE	MILLER COORS, Milwaukee, WI	6
MODELO	ANHEUSER-BUSH, Tacuba, Mexico	7
BUD LIGHT	ANHEUSER-BUSCH, St. Louis, MO	6
YUENGLING	D.G. YUENGLING & SON, Pottsville, PA	7
SEASONAL SELECTION	Bells, Sun King, Metazoa, and Four Day Ray	<i>seasonal pricing</i>

CRAFT BEER BOTTLES

ZOMBIE DUST IPA	3 FLOYD'S, Munster, IN	7
LIFT OFF IPA	DAREDEVIL, Indianapolis, IN	8
BLACK PORTER	CENTERPOINT, Indianapolis, IN	7
ROTATING SOUR	UPLAND, Bloomington, IN	7

BEER BOTTLES & CANS

COORS LIGHT	6	ANGRY ORCHARD HARD CIDER	7
CORONA	7	NÜTRL	7
BLUE MOON	7	LONG DRINK ZERO SUGAR	7
HEINEKEN	7	SAM ADAMS (N.A.) JUST THE HAZE	7
MICHELOB ULTRA	6	MICHELOB ULTRA ZERO (N.A.)	5
STELLA ARTOIS	7	CORONA (N.A.)	7