



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
SKILLET CORNBREAD Molasses Butter 9

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 PRIME BEEF BRISKET Smoked In-House, 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 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

SMOKEHOUSE

ALL BBQ ENTREES SERVED WITH CHOICE OF TWO SIDES: Bourbon Baked Beans, House Slaw, Broccoli Salad, Garlic Mashed Potatoes, French Fries
PITMASTER SPECIAL Ask Your Server for Details
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.

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
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 SIRLOIN 8oz. USDA Angus, Aged 35 Days, House Seasoning 33

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 | HOUSE MADE STEAK SAUCE 2

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
BAKED ALASKAN COD Fresh Hand Cut Filet, Buttery Breadcrumbs, Sautéed Garlic Spinach, Dill Tartar Sauce, Lemon 29

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
VEGETARIAN 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

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**

HOUSE MADE 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
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

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	8
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
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
BLUE MOON	BLUE MOON/MOLSON/COORS, Denver, CO	8
MODELO	MODELO ANHEUSER-BUSCH, Tacuba, Mexico	7
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

BUD LIGHT	6	CORONA	7	HEINEKEN 0.0 (N.A.)	7	MILLER LITE	6
BUDWEISER	6	GUINNESS CAN	8	HIGH NOON	8	STELLA ARTOIS	7
COORS LIGHT	6	HEINEKEN	7	MICHELOB ULTRA	6		