


## FIRE STARTERS

**CHILI OF THE DAY** Bowl 6.5

**BAKED ONION SOUP** Bowl 6.5

**SEASONAL SOUP** Bowl 5

 **WOOD-FIRED CRAB CAKE** Tender Jumbo Lump Crab, Poblano Pepper, Smoked Corn, Black Bean & Tomato Salsa, Avocado, Chipotle Mayo 9

**TUSCAN CAPRESE BRUSCHETTA** Grilled Garlic Bread, Vine-Ripened Tomatoes, Basil, Fresh Mozzarella, Balsamic 7

**FIRE-GRILLED LEMON GARLIC SHRIMP** Lemon Aioli Dipping Sauce 9.5

**WEBER'S HICKORY BABY BACK RIBS** Slow Smoked, Weber's Hickory BBQ Sauce 11.5

**GRILL-SEARED STEAK SKEWERS** Teriyaki Glazed 10.5

**ONION CURLS** Chipotle Mayo & BBQ Dipping Sauces 6.5

 **ARTICHOKE & SPINACH DIP** Tomato & Onion Salsa, Sour Cream, Grilled Pita Chips (Serves Two) 12

**CLASSIC JUMBO SHRIMP COCKTAIL** Traditional House Made Cocktail Sauce 11.5

**GRILLED HONEY DIJON CHICKEN SKEWERS** Honey Mustard Dipping Sauce 8


**BBQ SANDWICH MINIS** Pulled Pork, BBQ Meatloaf, Slow-Smoked Chopped Brisket 9.5

**WEBER FIRESTARTER SAMPLER** Weber's Hickory BBQ Ribs, Grilled Honey Dijon Chicken Skewers, Lemon Garlic Shrimp, Grill-Seared Steak Skewers (Serves Two) 19

*For Each Additional Person, Add 9*

## GRILL-FIRED PIZZAS

*Artisan-style grilled pizzas, perfect for sharing.*

 **SAUSAGE, MUSHROOM & SOPRESSATA** Italian Sausage, Cured Sopressata, Portobello Mushrooms, Roasted Sweet Pepper, Mozzarella, Parmesan 12

**CLASSIC MARGHERITA** Roma Tomatoes, Fresh Mozzarella, Basil 10.5

 **GRILLED VEGETABLE PIZZA** Artichoke Hearts, Roasted Bell Peppers, Onions, Fresh Tomatoes, Goat Cheese, Basil Pesto 11.5

## ENLIGHTENED SALADS

### SIDE SALADS

**MIXED GREEN SALAD** Cucumbers, Tomatoes, Carrots, Shaved Red Onion, Croutons, White Balsamic Vinaigrette 4

**CAESAR SALAD** House Made Caesar Dressing, Shaved Parmesan 4

### ENTREE SALADS

 **WEBER'S HOUSE SMOKED SALMON** Chilled and Lightly Smoked, Roasted Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 15

**SIZZLING KOREAN BBQ SHRIMP** Grilled Sweet & Spicy Marinated Shrimp, Mixed Greens, Mushrooms, Peanuts, Green Onions, Crispy Wontons, Sesame Peanut Vinaigrette 16

*Substitute Sweet & Spicy Marinated Skirt Steak, Add 3*

**GRILLED CHICKEN CHOPPED** Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 13.5

**CLASSIC CAESAR** Aged Parmesan, Grilled Rustic Flatbread, House-Made Caesar Dressing 10.5

**ROMAINE WEDGE** Smoked Bacon, Blue Cheese, Grilled Red Onion, Tomato, Blue Cheese Dressing 8.5


 **MEDITERRANEAN GRILLED VEGETABLE** Mixed Greens, Asparagus, Artichokes, Roasted Peppers, Cherry Tomatoes, Shaved Red Onion, Kalamata Olives, Feta Cheese, Pepperoncini, Herbed Pita Croutons, White Balsamic Vinaigrette 12

*ENHANCE YOUR SALAD WITH:*

- **Grilled Chicken Breast** 4.5
- **Teriyaki Glazed Steak Skewers** 8
- **Grilled Lemon Garlic Shrimp** 7
- **Plank-Grilled Bourbon Glazed Salmon** 9

## KETTLE BURGERS

*Our charcoal-seared, half-pound burgers are USDA Black Angus beef, served with your choice of French fries, house made kettle chips or coleslaw.*

 **THE PRIME KETTLEBURGER**  
The "Summit" of Burgers Made with Our Secret Blend of U.S.D.A Prime Black Angus Beef and Weber Seasonings. Bourbon Grilled Onions, Cabot Sharp Vermont Cheddar, Grill Toasted Ciabatta Roll, Crispy Pickles. Served with Parmesan Garlic Fries 16

**CLASSIC** Lettuce, Tomato, Onion, Your Choice of Cheese 12.5

**FRENCH ONION** De Mill Swiss Cheese, Grill Smoked Onions, Red Wine Sauce, Onion CURLS 13.5

**WISCONSIN** De Mill Cheddar Cheese, Morrel Cherrywood Smoked Bacon 13.5

**TURKEY** Fresh Ground Turkey, Chipotle Mayo, Your Choice of Cheese 11

 **BLACK BEAN** Weber's Veggie Burger, Your Choice of Cheese 11

**"THE FARM"** Weber's House Blend of Freshly Ground Beef & Lamb, Morrel Cherrywood Smoked Bacon, Oven-Roasted Tomatoes, Goat Cheese 15.5

*Our Classic, French Onion and Wisconsin Kettle Burgers are also available in a 1/3 lb. size.*

 **WEBER GRILL SIGNATURE ITEM**

 **OUR FAVORITE VEGETARIAN CHOICES**

[www.WeberGrillRestaurant.com](http://www.WeberGrillRestaurant.com)



**WEBER GRILL**  
— RESTAURANT —  
INSPIRED FIRECOOKING

# DINNER MENU

Make your reservation online  
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**Chicago**  
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**Indianapolis**  
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317-636-7600

## FIRE-INSPIRED ENTREES

-  **BONE-IN SMOKED PORK CHOP** Honey Mustard Glaze, Sautéed Spinach, Whipped Sweet Potatoes, Single Double-Cut Chop 22  
*Two Double-Cut Chops, Add 8.5*
- BEER CAN CHICKEN** Grill-Roasted Half Chicken, Weber's Beer Can Chicken Seasoning, Fresh Herbs, Garlic Mashed Potatoes 18
- GRILL-ROASTED CRAB CAKES** Tender Jumbo Lump Crab, Sautéed Spinach, Lemon Butter Sauce 22
- PLANK GRILLED BOURBON SALMON** Honey Bourbon Glazed Atlantic Salmon, Seasonal Vegetables 23.5
- TUSCAN BRICK CHICKEN** Brick Grilled Semi-Boneless Half Chicken, Sautéed Spinach, Lemon Thyme Jus, Roasted Garlic Mashed Potatoes 18
- PARMESAN-CRUSTED TILAPIA** Lemon Herb Butter, Seasonal Vegetables 18.5
- WOOD-GRILLED CARIBBEAN MAHI MAHI** Pineapple Mango Salsa, Tomato Poblano Rice, Blue Lake Green Beans 23
-  **PASTA MARGHERITA** Penne Pasta, Lightly Grilled Campari Tomatoes, Fresh Mozzarella, Basil, Toasted Garlic Bread 17  
*ADD GRILLED HERB MARINATED CHICKEN BREAST 4.5    ADD GRILLED JUMBO GARLIC SHRIMP 8*

## BACKYARD BARBECUE

*Our barbecue, with the exception of the Grill-Roasted BBQ Chicken, is hardwood slow smoked – look for the authentic pink hue. All barbecue entrees come with cornbread and your choice of two sides.*

-  **WEBER'S BBQ BEEF BRISKET**  
USDA Choice Certified Angus Beef, Dry Rubbed with Weber's Classic BBQ Seasoning, Smoked over Hickory for 14 hours. Hand-Sliced, Served with Weber's Hickory BBQ Sauce 21
- BBQ COMBOS** *Choose Two 18.5    Choose Three, Add 6.5*
  - Weber's Hickory BBQ Ribs
  - Pulled Pork
  - Grilled BBQ Quarter Chicken
  - Black Angus Meatloaf
  - House Smoked Sausage
  - Beef Brisket *Add 2.5*
- BLACK ANGUS MEATLOAF** Char-Grilled, Weber's Hickory BBQ Sauce 20
- GRILL-ROASTED BBQ CHICKEN** Half Chicken, Weber's Hickory BBQ Sauce 18
- WEBER'S SIGNATURE BBQ RIBS** Fall-Off-The-Bone, Baby Back Pork Ribs, Weber's Hickory BBQ Sauce *Half 19.5    Large, Add 5.5    Full Slab, Add 10.5*

### YOUR CHOICE OF ANY TWO:

- Coleslaw
- Bourbon Baked Beans
- Whipped Sweet Potatoes
- French Fries
- Roasted Garlic Mashed Potatoes
- Mac N' Cheese
- Creamy Blue Cheese Pecan Coleslaw
- Broccoli

## SIGNATURE STEAKS

*Weber Grill takes great pride in serving Midwestern raised, USDA Black Angus beef.*



-  **FILET KETTLEKABOB** Fire-Grilled Filet Mignon & Seasonal Vegetable Skewers, Tomato Poblano Rice, Blue Lake Green Beans, Au Jus 24.5
- NEW YORK STRIP** Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 14 oz. 32
- BISTRO STEAK** Grilled NY Striploin, Parmesan Herb Fries, Red Wine Demi Sauce, Garlic Parsley Butter 8 oz. 22
- FILET MIGNON** Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 7 oz. 32 ■ 10 oz., Add 8
- SURF & TURF** Filet Mignon 7 oz., Grilled Lemon Garlic Shrimp, Sautéed Spinach, Roasted Garlic Mashed Potatoes 39
- DELMONICO RIBEYE** Hand-Cut, Boneless, Aged 28 Days, Roasted Garlic Mashed Potatoes 16 oz. 38
- TERIYAKI SKIRT STEAK** Grill Smoked Onions, Roasted Poblano & Sweet Peppers, Roasted Garlic Mashed Potatoes 29
- HICKORY-SMOKED PRIME RIB** Aged 28 Days, Au Jus, Horseradish, Roasted Garlic Mashed Potatoes 12 oz. 30 ■ 16 oz., Add 7  
*(12 oz. Recommended Medium Rare and Medium)*

### STEAK TOPPINGS:

- Blue Cheese & Herbs 3
- Crab Oscar 5
- Grill-Roasted Mushrooms 3
- Béarnaise Sauce 2

*ADD A GRILLED 6 OZ. LOBSTER TAIL TO ANY SIGNATURE STEAK 15*

## FIRE SIDES

-   **GRILLED SEASONAL VEGETABLE KABOB** A Selection of the Freshest Seasonal Market Vegetables 7
- GRILL-ROASTED BEETS** Goat Cheese, Candied Pecans 6
- SMOKED BACON & CABOT WHITE CHEDDAR MAC N' CHEESE** 8
- BLUE LAKE GREEN BEANS** 5
- WHIPPED SWEET POTATOES** Bourbon Maple Butter 5
- GRILLED ASPARAGUS** 8
- ROASTED GARLIC MASHED POTATOES** 4
- BAKED POTATO** 4
- ROASTED GARLIC SPINACH** 5
- CREAMY BLUE CHEESE PECAN COLESLAW** 3
- BROCCOLI** 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.



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## FIRE STARTERS


**CHILI OF THE DAY** *Cup 4.5 / Bowl 6.5*

**BAKED ONION SOUP** *Bowl 6.5*

**SEASONAL SOUP** *Cup 4 / Bowl 5*

-  **WOOD-FIRED CRAB CAKE** Tender Crab, Poblano Pepper, Smoked Corn, Black Bean & Tomato Salsa, Avocado, Chipotle Mayo 9
- TUSCAN CAPRESE BRUSCHETTA** Grilled Garlic Bread, Vine-Ripened Tomatoes, Basil, Fresh Mozzarella, Balsamic 7
- WEBER'S HICKORY BABY BACK RIBS** Slow Smoked, Weber's Hickory BBQ Sauce 11.5
- GRILL-SEARED STEAK SKEWERS** Teriyaki Glazed 10.5
- ONION CURLS** Chipotle Mayo & BBQ Dipping Sauces 6.5
- FIRE-GRILLED LEMON GARLIC SHRIMP** Lemon Aioli Dipping Sauce 9.5
-  **ARTICHOKE & SPINACH DIP** Tomato & Onion Salsa, Sour Cream, Grilled Pita Chips *(Serves Two)* 12
- GRILLED HONEY DIJON CHICKEN SKEWERS** Honey Mustard Dipping Sauce 8
- WEBER FIRESTARTER SAMPLER** Weber's Hickory BBQ Ribs, Grilled Honey Dijon Chicken Skewer, Lemon Garlic Shrimp, Grill-Seared Steak Skewer 9.5  
*For Each Additional Person, Add 9*

## ENLIGHTENED SALADS

-  **PICK TWO COMBO**  
*Select two from the following: Seasonal Soup, Mixed Green Salad, Caesar Salad, Half Pizza 10*  
*Chili of the Day, Add 1*

### SIDE SALADS

- MIXED GREEN SALAD** Cucumbers, Tomatoes, Carrots, Shaved Red Onion, Croutons, White Balsamic Vinaigrette 4
- CAESAR SALAD** House Made Caesar Dressing, Shaved Parmesan 4

### ENTREE SALADS



-  **WEBER'S HOUSE SMOKED SALMON** Chilled and Lightly Smoked, Roasted Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 15
- SIZZLING KOREAN BBQ SHRIMP** Grilled Sweet & Spicy Marinated Shrimp, Mixed Greens, Mushrooms, Peanuts, Green Onions, Crispy Wontons, Sesame Peanut Vinaigrette 16  
*Substitute Sweet & Spicy Marinated Skirt Steak, Add 3*
- GRILLED CHICKEN CHOPPED** Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 13.5
- CLASSIC CAESAR** Aged Parmesan, Grilled Rustic Flatbread, House-Made Caesar Dressing 10.5
- ROMAINE WEDGE** Smoked Bacon, Blue Cheese, Grilled Red Onion, Tomato, Blue Cheese Dressing 8.5
-  **MEDITERRANEAN GRILLED VEGETABLE** Mixed Greens, Asparagus, Artichokes, Roasted Peppers, Cherry Tomatoes, Shaved Red Onion, Kalamata Olives, Feta Cheese, Pepperoncini, Herbed Pita Croutons, White Balsamic Vinaigrette 12

**ENHANCE YOUR SALAD WITH:**

- **Grilled Chicken Breast** 4.5
- **Teriyaki Glazed Steak Skewers** 8
- **Grilled Lemon Garlic Shrimp** 7
- **Plank-Grilled Bourbon Glazed Salmon** 9

## KETTLE BURGERS

*Our charcoal-seared burgers are USDA Black Angus beef, served with your choice of French fries, house made kettle chips or coleslaw.*

	<u>1/3 lb.</u>	<u>1/2 lb.</u>
 <b>THE PRIME KETTLEBURGER</b> The "Summit" of Burgers Made with Our Secret Blend of U.S.D.A Prime Black Angus Beef and Weber Seasonings. Bourbon Grilled Onions, Cabot Sharp Vermont Cheddar, Served with Parmesan Garlic Fries	—	16
<b>CLASSIC</b> Lettuce, Tomato, Onion, Your Choice of Cheese	10.5	12.5
<b>FRENCH ONION</b> De Mill Swiss Cheese, Grill Smoked Onions, Red Wine Sauce, Onion Curls	11.5	13.5
<b>WISCONSIN</b> De Mill Cheddar Cheese, Morrel Cherrywood Smoked Bacon	11.5	13.5
<b>TURKEY</b> Fresh Ground Turkey, Chipotle Mayo, Your Choice of Cheese	—	11
 <b>BLACK BEAN</b> Weber's Veggie Burger, Your Choice of Cheese	—	11
<b>"THE FARM"</b> Weber's House Blend of Freshly Ground Beef & Lamb, Morrel Cherrywood Smoked Bacon, Oven-Roasted Tomatoes, Goat Cheese	—	15.5

 WEBER GRILL SIGNATURE ITEM

 OUR FAVORITE VEGETARIAN CHOICES

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# LUNCH MENU

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## SPIRITED SANDWICHES



### FOUNDER'S NEW YORK STRIP STEAK SANDWICH

Grill-Seared USDA Choice NY Striploin, Toasted Ciabatta Baguette, Caramelized Onions, House-Made Bourbon Steak Sauce, Parmesan Herb Fries 18

*All of our sandwiches below include your choice of house-made kettle chips or lightly dressed mixed greens.*

**GRILL-TOASTED TURKEY CLUB** House-Smoked Turkey Breast, Pepper Bacon, Swiss Cheese, Avocado, Chipotle Mayo 12

*"Skinny" Style: House-Smoked Turkey, Lettuce, Tomato, Avocado 10.5*

**PULLED PORK** Slow House-Smoked Pulled Pork, Weber's Hickory BBQ Sauce, Topped With Creamy Coleslaw 10.5

**SOUTHWEST GRILLED CHICKEN BREAST** Lightly Spiced Chicken Breast, Lettuce, Tomato, Onion, Avocado, Ranch Dressing 10.5

**BEEF BRISKET** Chopped Slow House-Smoked Beef, Onion Curls, Sliced Pickle, Weber's Hickory BBQ Sauce 12

## GRILL-FIRED PIZZAS

*Artisan-style grilled pizzas, perfect for sharing.*



**SAUSAGE, MUSHROOM & SOPRESSATA** Italian Sausage, Cured Sopressata, Portobello Mushrooms, Roasted Sweet Pepper, Mozzarella, Parmesan 12

**CLASSIC MARGHERITA** Roma Tomatoes, Fresh Mozzarella, Basil 10.5



**GRILLED VEGETABLE PIZZA** Artichoke Hearts, Roasted Bell Peppers, Onions, Fresh Tomatoes, Goat Cheese, Basil Pesto 11.5

## FIRE-INSPIRED ENTREES



**BEER CAN CHICKEN** Grill-Roasted Half Chicken, Weber's Beer Can Chicken Seasoning, Fresh Herbs, Garlic Mashed Potatoes 18

**PLANK GRILLED BOURBON SALMON** Honey Bourbon Glazed Atlantic Salmon, Seasonal Vegetables 17.5

**GRILLED SOUTHWEST FISH TACOS** Lightly Blackened, Pico De Gallo, Avocado, Guajillo Salsa 14

**PARMESAN-CRUSTED TILAPIA** Lemon Herb Butter, Seasonal Vegetables 15.5

**TUSCAN BRICK CHICKEN** Brick Grilled Semi-Boneless Half Chicken, Sauteed Spinach, Lemon Thyme Jus, Roasted Garlic Mashed Potatoes 15

**BISTRO STEAK** Grilled NY Striploin, Parmesan Herb Fries, Red Wine Demi Sauce, Garlic Parsley Butter 8 oz. 22

**FILET MIGNON** Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 7 oz. 32

*ALL OF OUR DINNER SIGNATURE STEAKS, WITH THE EXCEPTION OF PRIME RIB, ARE AVAILABLE UPON REQUEST.*

## BACKYARD BARBECUE

*Our barbecue, with the exception of the Grill-Roasted BBQ Chicken, is hardwood slow smoked – look for the authentic pink hue.*



### WEBER'S BBQ BEEF BRISKET

USDA Choice Certified Angus Beef, Dry Rubbed with Weber's Classic BBQ Seasoning, Smoked over Hickory for 14 hours. Hand-Sliced, Served with Weber's Hickory BBQ Sauce

**SMALL [6 oz. Beef Brisket, Cornbread, One FireSide] 16.5** **LARGE [10 oz. Beef Brisket, Cornbread, Two FireSides] 21**

*All BBQ items listed below include cornbread and your choice of two FireSides.*

**BBQ COMBOS** Choose Two 18.5 Choose Three, Add 6.5

- Weber's Hickory BBQ Ribs
- Grilled BBQ Quarter Chicken
- House Smoked Sausage
- Pulled Pork
- Black Angus Meatloaf
- Beef Brisket Add 2.5

**GRILL-ROASTED BBQ CHICKEN** Half Chicken, Weber's Hickory BBQ Sauce 18

**BLACK ANGUS MEATLOAF** Char-Grilled, Weber's Hickory BBQ Sauce 16

**WEBER'S SIGNATURE BBQ RIBS** Fall-Off-The-Bone, Baby Back Pork Ribs, Weber's Hickory BBQ Sauce

*Half 19.5 Large, Add 5.5 Full Slab, Add 10.5*

## FIRE SIDES

*CHOOSE ANY OF OUR LUNCH PORTION SIGNATURE SIDES 2.5 À La Carte*

- Coleslaw
- French Fries
- Creamy Blue Cheese Pecan Coleslaw
- Bourbon Baked Beans
- Roasted Garlic Mashed Potatoes
- Broccoli
- Whipped Sweet Potatoes
- Mac N' Cheese

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# GLUTEN FREE MENU

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## FIRE STARTERS

**BAKED ONION SOUP** Bowl 6.5

**WEBER'S HICKORY BABY BACK RIBS** Slow Smoked, Weber's Hickory BBQ Sauce 11.5

**FIRE-GRILLED LEMON GARLIC SHRIMP** Lemon Aioli Dipping Sauce 9.5

**GRILLED HONEY DIJON CHICKEN SKEWERS** Honey Mustard Dipping Sauce 8

**CLASSIC JUMBO SHRIMP COCKTAIL** (D.O.) Traditional House Made Cocktail Sauce 11.5

## ENLIGHTENED SALADS

### SIDE SALADS

**MIXED GREEN SALAD** Cucumbers, Tomatoes, Carrots, Shaved Red Onion, White Balsamic Vinaigrette 4

**CAESAR SALAD** House Made Caesar Dressing, Shaved Parmesan 4

### ENTREE SALADS

**WEBER'S HOUSE SMOKED SALMON** Chilled and Lightly Smoked, Roasted Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 15

**GRILLED CHICKEN CHOPPED** Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 13.5

### CLASSIC CAESAR

Aged Parmesan, House-Made Caesar Dressing 10.5

**ROMAINE WEDGE** Smoked Bacon, Blue Cheese, Grilled Red Onion, Tomato, Blue Cheese Dressing 8.5

**MEDITERRANEAN GRILLED VEGETABLE**

Mixed Greens, Asparagus, Artichokes, Roasted Peppers, Cherry Tomatoes, Shaved Red Onion, Kalamata Olives, Feta Cheese, Pepperoncini, White Balsamic Vinaigrette 12

**ENHANCE YOUR SALAD WITH:**

- Grilled Chicken Breast 4.5
- Grilled Lemon Garlic Shrimp 7
- Plank-Grilled Bourbon Glazed Salmon 9

## KETTLE BURGERS

*Our charcoal-seared burgers are USDA Black Angus beef served on an Udi's Gluten Free hamburger bun with coleslaw.*

**CLASSIC** Lettuce, Tomato, Onion, Your Choice of Cheese 13.5

**WISCONSIN** De Mill Cheddar Cheese, Applewood Smokehouse Bacon 14.5

**TURKEY** Fresh Ground Turkey, Chipotle Mayo, Your Choice of Cheese 12

**"THE FARM"** Weber's House Blend of Freshly Ground Beef & Lamb, Applewood Smokehouse Bacon, Oven-Roasted Tomatoes, Goat Cheese 16.5

*Our Classic and Wisconsin Kettle Burgers are also available in a 1/3 lb. size.*

(D.O.) Dinner Only

**WEBER GRILL SIGNATURE ITEM**

**OUR FAVORITE VEGETARIAN CHOICES**

[www.WeberGrillRestaurant.com](http://www.WeberGrillRestaurant.com)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.*

*Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability.*

**WEBER GRILL SIGNATURE ITEM**

**OUR FAVORITE VEGETARIAN CHOICES**

(D.O.) Dinner Only

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

*Menu prices and items subject to change.*

## FIRE-INSPIRED ENTREES



**BONE-IN SMOKED PORK CHOP (D.O.)** Honey Mustard Glaze, Sautéed Spinach, Whipped Sweet Potatoes, Single Double-Cut Chop 22  
Two Double-Cut Chops, Add 8.5

**PLANK GRILLED BOURBON SALMON** Honey Bourbon Glazed Atlantic Salmon, Grilled Seasonal Vegetables *Lunch 17.5 Dinner 23.5*

**TUSCAN BRICK CHICKEN** Brick-Grilled Chicken Breast, Herb Butter Sauce, Roasted Garlic Mashed Potatoes *Lunch 15 Dinner 18*

**WOOD-GRILLED CARIBBEAN MAHI MAHI (D.O.)** Pineapple Mango Salsa, Tomato Poblano Rice, Blue Lake Green Beans 23

## BACKYARD BARBECUE

*Our barbecue is hardwood slow smoked-look for the authentic pink hue.*



### WEBER'S BBQ BEEF BRISKET

USDA Choice Certified Angus Beef, Dry Rubbed with Weber's Classic BBQ Seasoning, Smoked over Hickory for 14 hours. Hand-Sliced, Served with Weber's Hickory BBQ Sauce 21

**BBQ COMBOS** *Choose Two 18.5 Choose Three, Add 6.5*

- Weber's Hickory BBQ Ribs
- House Smoked Sausage
- Pulled Pork
- Beef Brisket Add 2.5

**WEBER'S SIGNATURE BBQ RIBS** Fall-Off-The-Bone, Baby Back Pork Ribs, Weber's Hickory BBQ Sauce *Half 19.5 Large, Add 5.5 Full Slab, Add 10.5*

*YOUR CHOICE OF ANY TWO:*

- Coleslaw
- Bourbon Baked Beans
- Whipped Sweet Potatoes
- Roasted Garlic Mashed Potatoes
- Creamy Blue Cheese Pecan Coleslaw
- Broccoli

## SIGNATURE STEAKS

*Weber Grill takes great pride in serving Midwestern raised, USDA Black Angus beef.*



**FILET KETTLEKABOB** Fire-Grilled Filet Mignon & Seasonal Vegetable Skewers, Tomato Poblano Rice, Blue Lake Green Beans, Au Jus 24.5

**NEW YORK STRIP** Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 14 oz. 32

**FILET MIGNON** Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 7 oz. 32 ▪ 10 oz., Add 8

**DELMONICO RIBEYE** Hand-Cut, Boneless, Aged 28 Days, Roasted Garlic Mashed Potatoes 16 oz. 38

**SURF & TURF (D.O.)** Filet Mignon 7 oz., Grilled Lemon Garlic Shrimp, Sautéed Spinach, Roasted Garlic Mashed Potatoes 39

**HICKORY-SMOKED PRIME RIB (D.O.)** Aged 28 Days, Au Jus, Horseradish, Roasted Garlic Mashed Potatoes 12 oz. 30 ▪ 16 oz., Add 7  
(12 oz. Recommended Medium Rare and Medium)

**STEAK TOPPINGS:**

- Blue Cheese & Herbs 3
- Grill-Roasted Mushrooms 3

*ADD A GRILLED 6 OZ. LOBSTER TAIL TO ANY SIGNATURE STEAK (D.O.) 15*

## FIRE SIDES



### GRILLED SEASONAL VEGETABLE KABOB

A Selection of the Freshest Seasonal Market Vegetables 7

**BLUE LAKE GREEN BEANS** 5

**WHIPPED SWEET POTATOES**

Bourbon Maple Butter 5

**GRILLED ASPARAGUS** 8

**ROASTED GARLIC MASHED POTATOES** 4

**BAKED POTATO (D.O.)** 4

**ROASTED GARLIC SPINACH** 5

**CREAMY BLUE CHEESE PECAN COLESLAW** 3

**BROCCOLI** 4

## DELICIOUS DESSERTS

### DECADENT CHOCOLATE BROWNIE SUNDAE

Gluten Free Chocolate Brownie with Hot Fudge, Caramel Sauce and Vanilla Bean Ice Cream 6.5

*Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability.*



**WEBER GRILL SIGNATURE ITEM**



**OUR FAVORITE VEGETARIAN CHOICES**

*(D.O.) Dinner Only*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

*Menu prices and items subject to change.*



**WEBER GRILL**  
— RESTAURANT —  
INSPIRED FIRECOOKING

## GLUTEN FREE MENU

Make your reservation online  
[WeberGrillRestaurant.com](http://WeberGrillRestaurant.com)

### Chicago

539 N. State Street  
Chicago IL 60654  
312.467.9696

### Lombard

2331 Fountain Square  
Lombard IL 60148  
630-953-8880

### Schaumburg

1010 N. Meacham Rd  
Schaumburg IL 60173  
847-413-0800

### Indianapolis

10 N. Illinois Street  
Indianapolis IN 46204  
317-636-7600



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## SPECIAL MENUS

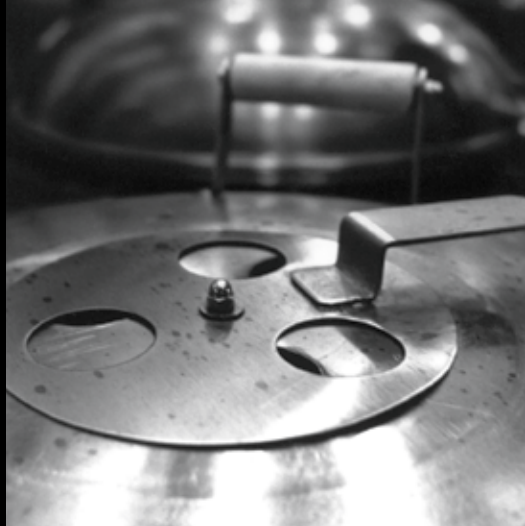
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## FRESH & FAST LUNCH

### THE "SMOKEY JOE"

*Our take on the classic Sloppy Joe*  
Brisket Burnt Ends, Weber's Hickory BBQ Sauce, Cornmeal Dusted Parker House Bun, Kettle Chips 10

### PULLED PORK TACOS

Slow-Smoked Pulled Pork, Pico de Gallo, Avocado, Queso Fresco, Corn Tortillas, Guajillo Salsa 10

### SOUTHWEST TURKEY WRAP

House Smoked Turkey, Black Bean Corn Salsa, Garden Lettuces, Jalapeño Jack Cheese, Avocado, Cilantro-Lime Vinaigrette Dressing, Kettle Chips 10

### SMOKED PRIME RIB FRENCH DIP

Shaved Smoked Prime Rib, Ciabatta Baguette, Kettle Chips 13

### BBQ MINI SANDWICH SAMPLER

Pulled Pork, Chopped Slow-Smoked Brisket, BBQ Meatloaf, Kettle Chips 13

### BLACKENED TILAPIA SANDWICH

Lettuce, Tomato, Onion, Lemon Aioli, Cornmeal Dusted Parker House Bun, Kettle Chips 10.5

### GRILLED VEGETABLE PANINI

Grilled Asparagus, Peppers, Mushrooms, Fresh Mozzarella, Toasted Sourdough, Kettle Chips 10.5

### TUSCAN CHICKEN SANDWICH

Grilled Chicken Breast, Basil Pesto, Lettuce, Tomato, Toasted Ciabatta, Kettle Chips 10.5



## THE FOUNDER'S MENU

DEDICATED TO OUR RESTAURANT'S FOUNDER AND INVENTOR OF THE WEBER GRILL, GEORGE STEPHEN, WHO CONSTANTLY STRIVED FOR THE "BEST OF THE BEST"

### STARTERS

#### COLOSSAL SHRIMP

Shell-On, Freshwater Shrimp Chive Gremolata, Lemon Aioli 13

*recommended wine pairing*

**KIM CRAWFORD, SAUVIGNON BLANC**  
New Zealand 11 glass

### ENTRÉES

#### GRILLED AUSTRALIAN LAMB CHOPS

*Opal Valley, Free Range Lamb*  
Double Cut 7 oz. Rib Chops, Rosemary Scalloped Potato, Dried Cherry & Caramelized Onion Compote  
Two Double Cut Chops 36  
Three Double Cut Chops 48

*recommended wine pairing*

**DOMAINE SERENE, "YAMHILL CUVÉE," PINOT NOIR**  
Willamette Valley, Oregon 15 glass

#### PLANK GRILLED CHILEAN SEA BASS

*Kendall Seafood, Line Caught*  
Grilled Asparagus, Smoked Tomato Vinaigrette, Roasted Cauliflower Mashed Potatoes 40

*recommended wine pairing*

**SIMONNET-FEBVRE, CHABLIS**  
France 9 glass

#### PRIME NY STRIP, 18 oz.

*Aurora Angus, Midwestern Raised Beef*  
28 Days Aged, Center Cut, Parmesan Truffle Mashed Potatoes, Grilled Asparagus, House Made Steak Sauce 60

*recommended wine pairing*

**SEQUOIA GROVE, CABERNET SAUVIGNON**  
Napa Valley 16 glass

#### GRILLED TWIN LOBSTER TAILS

*A Grillers Take on a Lobster Boil...*  
Two 6 oz. Grilled Coldwater Lobster Tails, Parmesan Truffle Stuffed Potato, Grilled Asparagus, Drawn Butter 42

*recommended wine pairing*

**RAYMOND RESERVE, CHARDONNAY**  
Napa Valley 11.25 glass

PRODUCTS USED WITHIN THIS MENU ARE BASED ON HIGHLY SUSTAINABLE, TRACEABLE FISHING AND FARMING PRACTICES.

*Weber Grill Restaurant*



## DELICIOUS DESSERTS

### S'MORES MOLTEN CHOCOLATE CAKE

Toasted Marshmallow, Graham Cracker, Vanilla Bean Ice Cream 6.5

### BIG G'S CARAMEL APPLE PIE

House-Made Apple Pie, Cinnamon Ice Cream, Bourbon Caramel Sauce 6.5

### HOUSE-MADE CHEESECAKE

Seasonally Inspired, N.Y. Style, Ask your server for details 6

### TRIPLE CHOCOLATE BUNDT CAKE

Semi Sweet Chocolate Cake, White Chocolate Chip Ice Cream, Milk Chocolate Hot Fudge 6.5

### CARROT BUNDT CAKE

House-Made Carrot Cake, Vanilla Cream Cheese Frosting 6.5

### CRÈME BRÛLÉE

Ask your server for details 4.5

### DOUBLE CHOCOLATE CHIP COOKIES

Milk & White Chocolate Chips 2

### DECADENT CHOCOLATE


#### BROWNIE SUNDAE

Gluten Free Chocolate Brownie with Hot Fudge, Caramel Sauce and Vanilla Bean Ice Cream 6.5

### CHEF'S SELECTION OF SIGNATURE MINI-DESSERTS

Presented table-side  
3.50 Each ■ Three for 10

### Weber's Irish Coffee 9

 Espresso 3 | Cappuccino 3.5

DON'T FORGET TO SAVE ROOM FOR SOMETHING SWEET

*Weber Grill Restaurant*

 WEBER GRILL SIGNATURE ITEM

 GLUTEN FREE CHOICES



**WEBER GRILL**  
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## KIDS MENU

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<b>BBQ Pork Ribs</b> .....	<b>8.95</b>
<b>Hot Dog</b> .....	<b>7.50</b>
<b>Cheese Pizza</b> .....	<b>7.95</b>
<b>Cheeseburger</b> .....	<b>8.50</b>
<b>Chicken Tenders</b> .....	<b>6.95</b>
<b>Grilled Cheese</b> .....	<b>7.95</b>
<b>Steak Skewers</b> .....	<b>9.95</b>
<b>Mac-N-Cheese</b> .....	<b>6.95</b>
<b>Grilled Chicken Breast</b> .....	<b>7.95</b>

All children's meals include a small beverage (milk, juice or soft drink), fruit, tater tots, seasonal vegetables, and chocolate chip cookie.

**Turn your Chocolate Chip Cookie  
into a Chocolate Chip Cookie Sundae.....add \$1.50**

**We'll trade ya... your small drink for a really cool drink  
Berghoff Sodas: Root Beer, Black Cherry  
or Orange.....add \$2.50**