



MENU

Starters



OUR PRETZEL ROLLS & CHEDDAR CHEESE BUTTER AVAILABLE UPON REQUEST, ASK YOUR SERVER.

CHICKEN SKEWERS

Soy-Glazed, Sesame Soy, Sweet Chili Mayo \$10.00

BAKED FRENCH ONION SOUP

\$8.00

CHEF'S DAILY SOUP & CHILI

\$6.00

SPICY STICKY RIBS

Lemongrass Chili Glaze, Basil, Sesame \$13.00

GRILLED SHRIMP SCAMPI

Grilled Gulf Shrimp, Garlic Infused Olive Oil, Calabrian Chilies, Bread Crumbs, Dipping Toast \$15.00

HILL COUNTRY EGG ROLLS

Smoked Brisket, Corn, Cheddar, Black Beans, Jalapeno, BBQ Mayo \$12.50

SKILLET CORNBREAD

Molasses Butter \$9.00

CRAB CAKE

Maryland Style, House Slaw, Whole Grain Mustard Sauce \$18.00

FIRE-ROASTED CORN & SPINACH QUESO

Sharp White Cheddar Cheese Dip, Tortilla Chips, Queso Fresco, Fresh Cilantro & Lime \$12.00

CRISPY BRUSSELS SPROUTS

Lemon Aioli, Parmesan \$9.00

CHARCOAL GRILLED WINGS

Buff-a-Que Sauce, Alabama Ranch, Celery \$14.00

JALAPEÑO POPPERS

Croquette Style, Smoked Jalapenos, Cheese, Bacon, Raspberry Pepper Jelly \$9.00

Salads



ENHANCE YOUR SALAD WITH CHICKEN BREAST \$6 | GULF SHRIMP \$9 | MARINATED STEAK \$9

MIXED GREEN SALAD

White Balsamic Vinaigrette \$5.50

DETOX SALAD

Kale, Cabbage, Broccoli, Avocado, Grapefruit, Toasted Coconut, Chia Seeds, Golden Raisins, Lemon Ginger Tahini Dressing \$13.00

BACON & BLUE

Grape Tomatoes, Red Onion, Double-Smoked Bacon \$12.50

CHOPPED CHICKEN SALAD

Bacon, Avocado, Cucumber, Tomato, Smoked Corn Relish, Gorgonzola, Tortilla Strips, Sweet Corn Vinaigrette \$16.00

THAI STEAK SALAD

Greens, Fresh Herbs, Campari Tomatoes, Mango, Peanuts, Miso Lime Vinaigrette \$19.00

ROASTED CHICKEN CAESAR

Aged Parmesan, Croutons \$15.00

CAESAR SALAD

Aged Parmesan, Croutons \$5.50

Steaks



ADD SOME EXTRA SIZZLE WITH OUR WEBER GRILL STEAK ENHANCEMENTS - GORGONZOLA CRUST \$3.50 | TRUFFLE BUTTER \$3.00
MUSHROOMS \$4.00 | GRILLED SHRIMP \$9.00

ALL STEAKS SERVED WITH BUTCHER'S BUTTER AND GARLIC MASHED POTATOES (unless otherwise noted)

FILET MIGNON

10oz. USDA Angus Filet, Aged 28 Days \$49.00

7oz. USDA Angus Filet, Aged 28 Days \$40.00

DELMONICO RIBEYE - 14oz.

USDA Angus Filet, Aged 28 Days \$45.00

NEW YORK STRIP - 14oz.

USDA Angus Filet, Aged 28 Days \$45.00

SESAME FILET MEDALLIONS

9 oz. Premium Angus Filet Medallions, Grilled Vegetable Kabob, Basmati Rice, Sesame Soy Sauce \$37.00

PRIME BONE-IN RIBEYE - 20oz.

USDA Angus Filet, Aged 28 Days - Sea Salt, Extra Virgin Olive Oil, Choice Of Side \$69.00

Burgers & Handhelds



SERVED WITH A CHOICE OF FRENCH FRIES, HOUSE SLAW OR KETTLE CHIPS

CLASSIC BURGER

Half-pound Grilled All-natural Angus Beef, LTO, American Cheese, Brioche Bun \$14.00

IMPOSSIBLE BURGER

Plant-based Burger, LTO, Lemon Aioli, Brioche Bun \$16.00

STEAKHOUSE BURGER

Half-pound Grilled All-natural Angus Beef, Melted Blue Cheese, Peppercorn Mayo, Caramelized Onions \$15.00

BBQ PULLED PORK

Smoked All-natural Pork Shoulder, Hickory BBQ Sauce, Onion, Bread & Butter Pickles, Brioche Bun \$14.00

THE FIREBIRD

Smoked, Crispy-Fried Spicy Chicken Sandwich, Hot Honey Slaw, Sweet Chili Mayo, Buttered Brioche Bun \$14.50

CRAB CAKE SAMMIE

Cilantro Lime Slaw, Jalapeno Tartar Sauce, Pickles \$19.00

BBQ BACON BURGER

Half-pound Grilled All-natural Angus Beef, BBQ Sauce, Double Smoked Bacon, Cheddar Cheese, Onion, Brioche Bun \$15.50

PATTY MELT

Two, 4oz. All Angus Beef Patties, Spicy Mayo, Caramelized Onions, Swiss & American Cheese, Grilled Sourdough \$14.50

Entrees



ANY ENTRÉE FOR \$9.

ADD A 1/3 RACK OF RIBS TO

MAKE IT A "DINNER FOR TWO" WHEN YOU PURCHASE TWO ENTREES, YOU CAN ADD ANY STARTER, A BACON & BLUE SALAD, AND ANY DESSERT, FOR AN ADDITIONAL \$25.

26th STREET SHRIMP

Grilled Gulf Shrimp, Buttered Basmati Rice, Sautéed Spinach, Ancho Butter Sauce \$25.00

BIG G's BBQ CHICKEN

All Natural Roasted Half-Chicken, Hickory Barbecue Sauce, French Fries \$21.00

GRILLED VEGETABLE KABOB

Sesame Soy, Basmati Rice, Spinach (Vegan) \$17.00

BEER CAN CHICKEN

All-natural Roasted Half-Chicken, Beer Can Jus, Garlic Mashed Potatoes \$21.00

BRICK CHICKEN VERDE

All-Natural, Semi Boneless Chicken Breast, Salsa Verde, Crispy Parmesan Potatoes, Campari Tomato Salad \$20.00

THE GRILL MASTER COMBO

Half Slab of Baby Backs, Honey Bourbon Wings, Charlie's Pimento Cheese Hot Link, Bourbon Beans, and House Slaw \$31.00

BBQ BABY BACK RIBS

Slow-Smoked Pork Ribs, Served With Bourbon Baked Beans, House Slaw Half Slab - \$21.00 Full Slab - \$31.00

Limited Quantities Smoked Daily

CEDAR PLANKED SALMON

8oz., Fresh Atlantic Salmon, Bourbon Glazed, Green Beans Almondine \$28.00

SMOKED PORK CHOPS

Two Center Cut Chops, Carolina Mustard Glaze, Garlic Mashed Potatoes And Sautéed Spinach \$23.00

BBQ MEATLOAF

All-Natural Angus Beef, Hickory BBQ Sauce Glaze, Garlic Mashed Potatoes, Green Beans Almondine \$24.00

12 HOUR SMOKED BEEF BRISKET

USDA Prime -
Limited Quantities
**"When It's Gone,
It's Gone!"**
Served with Bourbon
Baked Beans and
House Slaw \$23.00
**Available Friday &
Saturday Dinner**

Sides

ROASTED GARLIC MASHED POTATOES \$5.00

WHITE CHEDDAR MAC & CHEESE \$8.00

LOADED BAKED POTATO \$6.00

GRILLED ASPARAGUS \$7.00

HOUSE SLAW \$3.00

BOURBON BAKED BEANS \$4.00

SAUTÉED SPINACH \$5.00

GREEN BEANS ALMODINE \$6.00

FRENCH FRIES \$3.00

Make It A "DINNER FOR TWO"

WHEN YOU PURCHASE TWO ENTREES, YOU CAN ADD ANY STARTER, A BACON & BLUE SALAD, AND ANY DESSERT, FOR AN ADDITIONAL \$25.

Dessert

CHOCOLATE FUDGECAKE \$8.00

**SOUTHERN STYLE BANANA
PUDDING** \$8.00

CRÈME BRULEE CHEESECAKE \$8.00

Kid's Menu

ALL CHILDREN'S MEALS INCLUDE A SMALL BEVERAGE, FRENCH FRIES, SEASONAL VEGETABLE AND A CHOCOLATE CHIP COOKIE

BBQ PORK RIBS \$9.95

GRILLED CHEESE \$8.95

CHICKEN TENDERS \$7.95

WHITE CHEDDAR MAC & CHEESE \$7.95

GRILLED CHICKEN BREAST \$8.95

CHEESEBURGER \$9.50

HOT DOG \$8.50

BUTTERED NOODLES WITH PARMESAN \$6.95

Classic Cocktails & Martinis



SMOKEY JOE MARTINI

Koval Dry Gin, Laphroig 10 Yr. Single Malt Scotch, Dry
Vermouth, Smoked Blue Cheese Olives \$15.00

CITRUS RUM SANGRIA

Cruzan Pineapple & Vanilla Rum, Lemoncello, Fresh Pineapple &
Lemon \$9.00 \$34.00 GLASS/PITCHER

SMOKEY CASA RITA

Casamigos Blanco & Mezcal Tequila, Cointreau, Agave Nectar,
Fresh Squeezed Citrus, Tajin Rim \$13.50

JAPANESE OLD-FASHIONED

Suntory Toki Whiskey, Ginger-Infused Syrup, Kokuto Black
Sugar, Bitters \$14.50

SPANISH RED SANGRIA

Fresh Apple, Orange, Pear, Brandy, Spanish Red Wine \$9.00
\$34.00 GLASS/PITCHER

CASA PALOMA

Casamigos Blanco Tequila, Lime Juice, Grapefruit Juice,
Grapefruit Soda, Agave Nectar \$11.00

MOJITO SUPREMO

Cruzan Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint \$10.00

HAND-SHAKEN MARGARITA

Olmea Altos Blanco Tequila, Triple Sec, Fresh Lemon & Lime
Juice \$10.00
Make it with Casamigos Blanco Tequila \$3.00

FLIRTINI

Tito's Handmade Vodka, Raspberry Liqueur, Pineapple Juice,
Triple Sec, Prosecco \$10.50

THE BLACK MANHATTAN

Forester Bourbon, Averna, Punt e Mes Sweet Vermouth,
Angostura Bitters \$13.00

POMEGRANATE MOSCOW MULE

Tito's Handmade Vodka, Stirrings Pomegranate Liqueur, Fresh
Lime Juice, Ginger Beer \$10.00

VINTAGE OLD-FASHIONED

House-Infused Old Forester Bourbon, Simple Syrup, Angostura
Bitters \$12.00

BACKYARD BLOODY MARY

Tito's Handmade Vodka, Zing-Zang Bloody Mary Mix, Garden
Skewer Served With A Weber's Backyard Brew Chaser \$10.50

Wine List



WEBER GRILL WINE LIST

6OZ / 9OZ / BOTTLE

SPARKLING/ROSE/WHITE WINE

CHARDONNAY - LINCOURT, STEEL, UNOAKED 2016 Santa Rita
Hills, CA

\$9.00 \$13.50 \$36.00

MOSCATO - D'ASTI BRICCO RIELLA 2018 Piedmont, IT

\$8.00 \$12.00 \$32.00

SAUVIGNON BLANC - KIM CRAWFORD 2018 Marlborough, NZ

\$12.00 \$18.00 \$48.00

CHARDONNAY - KENDALL-JACKSON, VINTNER'S RESERVE 2016,
CA

\$10.00 \$15.00 \$40.00

PINOT GRIGIO - ALOIS LAGEDER TERRA ALPINA, Trentino, IT

\$9.00 \$13.50 \$36.00

CHARDONNAY - MATCHBOOK, THE ARSONIST 2017 Yolo County,
CA

\$13.00 \$19.50 \$52.00

PROSECCO - TIAMO DOCG NV Veneta, IT (Split)

\$10.50

DRY ROSE - BIELER PERE & FILS, SABINE 2017 Provence, FR

\$9.00 \$13.50 \$36.00

RIESLING - WENTE VINEYARDS, RIVERBANK Arroyo Seco, CA

\$9.00 \$13.50 \$36.00

RED

CABERNET SAUVIGNON - BLACK'S STATION 2017 Yolo County,
CA

\$9.50 \$14.00 \$38.00

MERLOT - 4 HANDS 2015 Columbia Valley, WA

\$9.00 \$13.50 \$36.00

SHIRAZ - YALUMBA, Y SERIES 2016 South Australia

\$9.50 \$14.00 \$38.00

CABERNET SAUVIGNON - AUSTIN HOPE 2016 Paso Robles, CA

\$16.00 \$24.00 \$64.00

PINOT NOIR - MURPHY GOODE 2016, CA

\$10.50 \$15.50 \$42.00

ZINFANDEL - SEGHEISIO, ANGELA'S TABLE 2017 Sonoma, CA

\$12.50 \$18.50 \$50.00

CLARET - COPPOLA, BLACK LABEL DIAMOND 2016, CA

\$12.50 \$18.50 \$50.00

PINOT NOIR - A TO Z WINEWORKS 2015, OR

\$12.50 \$18.50 \$50.00

MALBEC - TINTO NEGRO 2017 Mendoza, ARG

\$9.50 \$14.00 \$38.00

RED BLEND - MATCHBOOK, THE ARSONIST 2016 Yolo County, CA

\$14.00 \$21.00 \$56.00

Beer

BEER – DRAFT

WEBER'S BACKYARD BREW	POLLYANNA, Lemont/Roselle, IL	\$ 6.50
3 FLOYD'S	Alpha King American Pale Ale, Muenster, IN	\$ 7.00
BELL'S BREWING	Two Hearted Ale, Kalamazoo, MI	\$ 7.00
BLUE MOON	Blue Moon Brewing Co.	\$ 6.00
BOSTON BEER CO.	Angry Orchard, Boston, MA.	\$ 6.00
GUINNESS	Guinness Stout, Dublin, IE	\$ 6.00
HALF ACRE	Rotating Tap, Chicago, IL	\$ 7.00
LAGUNITAS	Sumpin' Easy American Pale Ale, Petaluma, CA	\$ 8.00
POLLYANNA	Pony Pilsner, Chicago, IL	\$ 7.00
REVOLUTION	Anti Hero IPA, Chicago, IL	\$ 7.00
STELLA ARTOIS	Anheuser-Busch InBev S.A	\$ 6.00

BEER – BOTTLES & CANS

BUCKLER	Non-Alcoholic	\$ 4.50
BUD LIGHT	Anheuser-Busch InBev	\$ 4.50

BUDWEISER	Anheuser-Busch InBev	\$ 4.50
COORS LIGHT	Coors Brewing Co.	\$ 5.00
CORONA	Grupo Modelo, AB InBev	\$ 7.00
HEINEKEN	Heineken N.V.	\$ 6.00
MICHELOB ULTRA	Anheuser-Busch InBev	\$ 5.00
MILLER LITE	Miller Brewing Company	\$ 5.00
SAMUEL ADAMS	Boston Lager, Boston, NY	\$ 6.00
CRAFT BEER – BOTTLES & CANS		
FOUNDERS	All Day IPA, Grand Rapids, MI	\$ 6.00
GOOSE ISLAND	Matilda Belgian Pale Ale, Chicago, IL	\$ 8.00
LAGUNITAS	A Little Sumpin' Sumpin' Ale, Petaluma, CA	\$ 8.00
METROPOLITAN	Flywheel Pilsner, Chicago, IL	\$ 6.00
OFF COLOR	Apex Predator Farmhouse Saison, Chicago, IL	\$ 7.00
REVOLUTION	Anti Hero IPA, Chicago, IL	\$ 7.00
SOLEMN OATH	Snaggletooth Bandana, Naperville, IL	\$ 7.00
STARCUT	Octorock Cider, Bellaire, MI	\$ 6.00
TRULY	Ask your server for flavors (GF)	\$ 6.00
TWO BROTHERS	Domain DuPage, Warrenville, IL	\$ 6.00
TWO BROTHERS	Prairie Path (GF), Warrenville, IL	\$ 6.00



WEBER GRILL-OUT PACKS

Each Pack Comes Complete With Seasoning and Instructions to Prepare at Home

Weber Burger and Rib Sampler Pack \$69.95

- (4) 8 oz. Certified Angus Beef Burger Patties
- (4) Brioche Buns
- (4) Slices of Wisconsin Cheddar Cheese
- (2) Full Racks Baby Back Ribs
- (1) Bottle Weber Classic BBQ Seasoning

Weber Premium Filet Steak Pack \$109.95

- (6) 7 oz. Angus Filet Mignon Steaks
- (1) Bottle Weber Chicago Steak Seasoning

Weber Premium Filet Steak Pack \$129.95

- (6) 14 oz. Certified Angus New York Strip Steaks
- (1) Bottle Weber Chicago Steak Seasoning

Weber Baby Back Ribs

- (3 Full Racks) \$59.95
- (6 Full Racks) \$89.95

- (1) Bottle Weber Classic BBQ Seasoning
- (1) Bag Weber Hickory Smoke Chips

Weber Burger Pack \$49.95

- (8) 8 oz. Certified Angus Beef Burger Patties
- (8) Brioche Buns
- (8) slices Wisconsin Cheddar Cheese
- (1) Bottle Weber Gourmet Burger Seasoning