


# STARTERS & SAMPLERS

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 **WOOD-FIRED CRAB CAKE** ■ Tender Crab, Poblano Pepper, Smoked Corn, Black Bean & Tomato Salsa, Avocado, Chipotle Mayo 11

**GRILLED & CHILLED JUMBO SHRIMP COCKTAIL** ■ Lightly Grilled Jumbo Shrimp, Southwestern Guajillo Cocktail Sauce, Lime 11

**GRILL-SEARED STEAK SKEWERS** ■ Trio of Chipotle Mayo, Chimichurri, & Teriyaki Dipping Sauces 8.5

**WOOD ROASTED MUSSELS** ■ Prince Edward Island Mussels, White Wine Garlic Broth 10

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

**FIRE-ROASTED ARTICHOKE & SPINACH DIP** ■ Smoked Onion & Tomato Salsa, Grilled Pita Chips (Serves Two) 12

**WEBER STARTER SAMPLER** ■ BBQ Ribs, Beer Can Chicken Tenders, Grill-Seared Steak Skewers, BBQ Shrimp (Serves Two) 16 ■ For Each Additional Person, Add 7.5

**GRILLED SEAFOOD SAMPLER** ■ Grill-Seared Georges Bank Scallops, Jumbo Cocktail Shrimp, Mini Crab Cakes, Balsamic Glazed Grilled Calamari (Serves Two) 21.5

# SOUPS & SALADS

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**CHILI OF THE DAY** 6

**BAKED ONION SOUP** 6.5

**SEASONAL SOUP** 4.5

**MIXED GREEN SALAD** ■ Candied Pecans, Croutons, Orange Thyme Vinaigrette 4

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

## ENTREE SALADS

 **SIZZLING KOREAN BBQ STEAK** ■ Grilled Sweet & Spicy Marinated Skirt Steak, Mixed Greens, Mushrooms, Peanuts, Green Onions, Sesame Peanut Vinaigrette 15 ■ *Substitute Sweet & Spicy Marinated Shrimp, Add 1*

**CHICKEN CAESAR FLATBREAD** ■ Romaine Hearts, Grana Padano Parmesan, Grilled Rustic Flatbread, House Made Caesar Dressing 12

**GRILLED STEAK & ROMAINE WEDGE** ■ Bacon, Tomato, Creamy Blue Cheese Dressing, Grill-Seared Steak Skewers 14

**CHICKEN CHOPPED** ■ Grilled Chicken, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 13

**WEBER'S HOUSE SMOKED SALMON** ■ Cold Smoked Atlantic Salmon Fillet, Roasted Red & Golden Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 14

# GRILL-FIRED PIZZAS

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ARTISAN-STYLE GRILLED PIZZAS, PERFECT FOR SHARING.

 **HOUSE MADE MEATBALL & "INFERNO" TOMATO** ■ Basil Pesto, Mozzarella, Parmesan, Spicy Tomato Sauce 11.5

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


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

 **PORTOBELLO MUSHROOM** ■ Grilled Portobello, Basil Pesto, Goat Cheese 11

# KETTLEBURGERS

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OUR CHARCOAL-SEARED BURGERS ARE MADE WITH A HALF-POUND, USDA BLACK ANGUS BEEF.  
SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOUSE MADE KETTLE CHIPS OR COLESLAW.

 **MARTINI KETTLEBURGER** ■ Pimento Olive Tapenade, Caramelized Onions, Vodka Blue Cheese Sauce, Sesame Seed Bun 11.5  
*HIGHLY RECOMMENDED... ADD A CHILLED MINI BELVEDERE VODKA MARTINI (MUST BE 21 YEARS OF AGE) 5*

**THE CLASSIC KETTLEBURGER** ■ Lettuce, Tomato, Onion, Sesame Seed Bun, Your Choice of Cheese 11

**FRENCH ONION KETTLEBURGER** ■ DeMill Swiss Cheese, Grill Smoked Onions, Red Wine Demi Sauce, Fried Onions, Sesame Seed Bun 11.5

**TURKEY KETTLEBURGER** ■ Fresh Ground Turkey, Chipotle Mayo, Pretzel Bun, Your Choice of Cheese 10.5

**WISCONSIN KETTLEBURGER** ■ De Mill Cheddar Cheese, Nueske's Applewood Smokehouse Bacon, Pretzel Bun 12

 **BLACK BEAN KETTLEBURGER** ■ Weber's Signature Veggie Burger, Sesame Seed Bun, Your Choice of Cheese 10.5

**"THE FARM" KETTLEBURGER** ■ Weber's House Blend of Freshly Ground Beef & Lamb, Nueske's Applewood Smokehouse Bacon, Oven-Roasted Tomatoes, Goat Cheese, Sesame Seed Bun 14.5

# FIRE-INSPIRED ENTREES

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**BEER CAN CHICKEN** ■ Grill-Roasted Half Chicken, *Weber's Beer Can Chicken Seasoning*, Fresh Herbs, Roasted Chicken Jus, Garlic Mashed Potatoes 17

**PLANK GRILLED BOURBON SALMON** ■ *Wild Turkey American Honey Bourbon* Glazed Atlantic Salmon, Grilled Seasonal Vegetables 22

**GRILLED GARLIC SHRIMP SKEWERS** ■ Jumbo Gulf Shrimp, Grill-Roasted Potatoes, Garlic Butter Sauce 20

**TUSCAN BRICK CHICKEN** ■ Brick-Grilled Chicken Breasts, Roasted Lemon Thyme Jus, Garlic Mashed Potatoes 17.5

**PARMESAN-CRUSTED TILAPIA** ■ Lemon Herb Butter, Grilled Seasonal Vegetables 18

**BONE-IN SMOKED PORK CHOP** ■ Honey Mustard Glaze, Sautéed Spinach, Whipped Sweet Potatoes  
*One Double Cut Chop 18 Two Double Cut Chops, Add 8*

**GRILLED SURF & TURF** ■ Jumbo Gulf Shrimp, Georges Bank Scallops, Grilled Steak Medallions 28

**TERIYAKI SKIRT STEAK** ■ Grill Smoked Onions, Roasted Poblano & Sweet Peppers 22.5

**CITRUS PESTO TUNA\*** ■ Grilled Ahi Tuna, Fresh Herb Citrus Pesto, Orange Fennel Salad, *Recommended Medium Rare* 26

## WOOD-SMOKED BARBECUE

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ALL BBQ ENTREES & COMBOS SERVED WITH YOUR CHOICE OF TWO: CORNBREAD, COLESLAW OR BOURBON BAKED BEANS.



**WEBER'S SIGNATURE BBQ RIBS** ■ Fall-Off-The-Bone, Hardwood Smoked Baby Back Pork Ribs, *Weber's Classic BBQ Seasoning*, *Weber's Hickory BBQ Sauce* Half Slab 17 Full Slab, Add 6

**SLICED BEEF BRISKET** ■ Slow-Smoked, *Weber's Classic BBQ Seasoning*, *Weber's Hickory BBQ Sauce* 17

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

**SMOKED BBQ HALF CHICKEN** ■ Wood-Smoked, *Weber's Sweet & Chunky BBQ Sauce* 15

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**SLOW-SMOKED BBQ COMBOS** Choose Two 17 Choose Three, Add 6

Weber's BBQ Ribs ■ Beef Brisket ■ Smoked BBQ Chicken ■ Black Angus Meatloaf ■ House Smoked Sausage ■ Pulled Pork

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ALL OF OUR BARBECUE IS SLOW HARDWOOD SMOKED. LOOK FOR THE AUTHENTIC PINK HUE, INCLUDING THE BBQ CHICKEN.

## CLASSIC AMERICAN STEAKS

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WEBER GRILL TAKES GREAT PRIDE IN SERVING MIDWESTERN RAISED, CORN-FED AURORA ANGUS BEEF®.

ALL STEAKS SERVED WITH YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR CARAMELIZED ONION POTATO GRATIN.



**HICKORY-SMOKED PRIME RIB** ■ Aged 28 Days, Au Jus, Horseradish 10 oz. 23 ■ 16 oz. Add 7  
10 oz. *Recommended Medium Rare and Medium*

**BISTRO STEAK** ■ Grilled Flat Iron, Portobello Fries, Red Wine Demi Sauce, Garlic Parsley Butter 8 oz. 21

**FILET MIGNON** ■ Hand-Cut, Aged 28 Days 8 oz. 27 ■ 12 oz. Add 9

**NEW YORK STRIP** ■ Center-Cut, Aged 28 Days 16 oz. 29

**RIBEYE** ■ Bone-In, Aged 28 Days 18 oz. *Market Price*

ANY OF OUR STEAKS CAN BE FINISHED WITH YOUR CHOICE OF GARLIC PARSLEY, CABERNET OR ANCHO CHILI BUTTER, COMPLIMENTARY

STEAK TOPPINGS:

BLUE CHEESE & HERBS 3 ■ GRILL-ROASTED MUSHROOMS 3

CRAB OSCAR 5 ■ BERNAISE SAUCE 2

GRILLED JUMBO GULF SHRIMP 8

## SIDES

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**GRILLED SEASONAL VEGETABLE KABOB** ■ A Selection of the Freshest Market Vegetables (*Serves Two*) 9.5

**BLUE LAKE GREEN BEANS** ■ Caramelized Onions, Grilled Mushrooms, Fresh Herbs 6

**WHIPPED SWEET POTATOES** ■ Bourbon Maple Butter 6

**GRILLED ASPARAGUS** 8

**CARAMELIZED ONION POTATO GRATIN** 6

**BROCCOLI** 5

**ROASTED GARLIC MASHED POTATOES** 5

**BAKED POTATO** 4.5

**ROASTED GARLIC SPINACH** 6

\*AS FEATURED IN WEBER'S AWARD WINNING REAL GRILLING COOKBOOK.

FOR THIS FIRE-INSPIRED RECIPE & MORE, PLEASE VISIT OUR WEBSITE, [WWW.WEBERGRILLRESTAURANT.COM](http://WWW.WEBERGRILLRESTAURANT.COM)



WEBER GRILL SIGNATURE ITEM



OUR FAVORITE VEGETARIAN CHOICES

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SEVEN OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.