

STARTERS & SAMPLERS



WOOD-FIRED CRAB CAKE ■ Tender Crab, Poblano Pepper, Smoked Corn, Black Bean & Tomato Salsa, Avocado, Chipotle Mayo 12

GRILLED & CHILLED JUMBO SHRIMP COCKTAIL ■ Lightly Grilled Jumbo Shrimp, Traditional Cocktail Sauce, Lemon 12

GRILL-SEARED STEAK SKEWERS ■ Trio of Chipotle Mayo, Chimichurri, & Teriyaki Dipping Sauces 9.5

ONION CURLS ■ Chipotle Mayo & BBQ Dipping Sauces 7.5

FIRE-ROASTED ARTICHOKE & SPINACH DIP ■ Smoked Onion & Tomato Salsa, Grilled Pita Chips
(Serves Two) 13

WEBER STARTER SAMPLER ■ BBQ Ribs, Beer Can Chicken Tenders, Grill-Seared Steak Skewers, BBQ Shrimp
(Serves Two) 17 ■ For Each Additional Person, Add 8.5

SOUPS & SALADS

CHILI OF THE DAY 7

BAKED ONION SOUP 7.5

SEASONAL SOUP 5.5

MIXED GREEN SALAD ■ Candied Pecans, Croutons, Orange Thyme Vinaigrette 5

CAESAR SALAD ■ House Made Caesar Dressing, Shaved Parmesan 5

ENTREE SALADS

CLASSIC CHICKEN CAESAR ■ Romaine Hearts, Grana Padano Parmesan, House Made Caesar Dressing 13

GRILLED STEAK & ROMAINE WEDGE ■ Bacon, Tomato, Creamy Blue Cheese Dressing, Grill-Seared Steak Skewers 15

CHICKEN CHOPPED ■ Grilled Chicken, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 14

WEBER'S HOUSE SMOKED SALMON ■ Cold Smoked Atlantic Salmon Fillet, Roasted Red & Golden Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 15

KETTLEBURGERS

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 12.5
HIGHLY RECOMMENDED... ADD A CHILLED MINI BELVEDERE VODKA MARTINI (MUST BE 21 YEARS OF AGE) 6

THE CLASSIC KETTLEBURGER ■ Lettuce, Tomato, Onion, Sesame Seed Bun, Your Choice of Cheese 12

FRENCH ONION KETTLEBURGER ■ DeMill Swiss Cheese, Grill Smoked Onions, Red Wine Demi Sauce, Fried Onions, Sesame Seed Bun 12.5

TURKEY KETTLEBURGER ■ Fresh Ground Turkey, Chipotle Mayo, Pretzel Bun, Your Choice of Cheese 11.5

WISCONSIN KETTLEBURGER ■ De Mill Cheddar Cheese, Nueske's Applewood Smokehouse Bacon, Pretzel Bun 13

BLACK BEAN KETTLEBURGER ■ Weber's Signature Veggie Burger, Sesame Seed Bun, Your Choice of Cheese 11.5

WOOD-SMOKED BARBECUE

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 18 Full Slab, Add 7

SLICED BEEF BRISKET ■ Slow-Smoked, Weber's Classic BBQ Seasoning, Weber's Hickory BBQ Sauce 18

BLACK ANGUS MEATLOAF ■ Char-Grilled, Weber's Hickory BBQ Sauce 17

SMOKED BBQ HALF CHICKEN ■ Wood-Smoked, Weber's Sweet & Chunky BBQ Sauce 16

SLOW-SMOKED BBQ COMBOS Choose Two 18 Choose Three, Add 7

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

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

CLASSIC AMERICAN STEAKS

WEBER GRILL TAKES GREAT PRIDE IN SERVING MIDWESTERN RAISED, CORN-FED AURORA ANGUS BEEF®.
ALL STEAKS SERVED WITH ROASTED GARLIC MASHED POTATOES.

-  **HICKORY-SMOKED PRIME RIB** ■ Aged 28 Days, Au Jus, Horseradish 16 oz. 31
- BISTRO STEAK** ■ Grilled Flat Iron, Portobello Fries, Red Wine Demi Sauce, Garlic Parsley Butter 8 oz. 22
- FILET MIGNON** ■ Hand-Cut, Aged 28 Days 8 oz. 28 ■ 12 oz. Add 10
- NEW YORK STRIP** ■ Center-Cut, Aged 28 Days 16 oz. 30
- 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** 4 ■ **GRILL-ROASTED MUSHROOMS** 4
- CRAB OSCAR** 6 ■ **BERNAISE SAUCE** 3
- GRILLED JUMBO GULF SHRIMP** 9

FIRE-INSPIRED ENTREES

-  **BEER CAN CHICKEN** ■ Grill-Roasted Half Chicken, *Weber's Beer Can Chicken Seasoning*, Fresh Herbs, Roasted Chicken Jus, Garlic Mashed Potatoes 18
- PLANK GRILLED BOURBON SALMON** ■ *Wild Turkey American Honey Bourbon* Glazed Atlantic Salmon, Grilled Seasonal Vegetables 23
- GRILLED GARLIC SHRIMP SKEWERS** ■ Jumbo Gulf Shrimp, Grill-Roasted Potatoes, Garlic Butter Sauce 21
- TUSCAN BRICK CHICKEN** ■ Brick-Grilled Chicken Breasts, Roasted Lemon Thyme Jus, Garlic Mashed Potatoes 18.5
- PARMESAN-CRUSTED TILAPIA** ■ Lemon Herb Butter, Grilled Seasonal Vegetables 19
- BONE-IN SMOKED PORK CHOP** ■ Honey Mustard Glaze, Sauteed Spinach, Whipped Sweet Potatoes
One Double Cut Chop 19 Two Double Cut Chops, Add 9
- WOOD-FIRED FILET MIGNON KABOB** ■ Parmesan Rosemary Crusted Beef Tenderloin Medallions, Cremini Mushrooms, Onions, Peppers, Saffron Rice, Grill Roasted Seasonal Vegetables 25
- TERIYAKI SKIRT STEAK** ■ Grill Smoked Onions, Roasted Poblano & Sweet Peppers 23.5
- CITRUS PESTO TUNA*** ■ Grilled Ahi Tuna, Fresh Herb Citrus Pesto, Orange Fennel Salad, *Recommended Medium Rare* 27

SIDES

-   **GRILLED SEASONAL VEGETABLE KABOB** ■ A Selection of the Freshest Market Vegetables (Serves Two) 10.5
- BLUE LAKE GREEN BEANS** ■ Caramelized Onions, Grilled Mushrooms, Fresh Herbs 7
- WHIPPED SWEET POTATOES** ■ Bourbon Maple Butter 7
- GRILLED ASPARAGUS** 9
- BROCCOLI** 6
- ROASTED GARLIC MASHED POTATOES** 6
- BAKED POTATO** 5.5
- ROASTED GARLIC SPINACH** 7

DESSERTS

- DOUBLE CHOCOLATE BUNDT CAKE** ■ Semi-Sweet Chocolate Cake, Vanilla Bean Ice Cream, Milk Chocolate Hot Fudge 7
- LEMON POUND CAKE WITH FRUIT** ■ Grilled Pound Cake, Apples, Candied Pecans, Bourbon Caramel, Cinnamon Ice Cream 7.5
- CHOCOLATE CRANBERRY PRETZEL BREAD PUDDING** ■ Maple Whipped Cream, Salted Caramel Sauce 7
- SEASONAL CRÈME BRÛLÉE** 5
- SEASONAL DESSERT TRIO** ■ Mini Versions of our Chocolate Bundt Cake, Crème Brûlée and Chocolate Cranberry Pretzel Bread Pudding 8

*AS FEATURED IN WEBER'S AWARD WINNING REAL GRILLING COOKBOOK.
FOR THIS FIRE-INSPIRED RECIPE & MORE, PLEASE VISIT OUR WEBSITE, 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.

BIG GAME SELECTIONS

STARTERS

SUPER COLOSSAL SHRIMP COCKTAIL

Traditional Cocktail Sauce 20

SEAFOOD PLATTER

Super Colossal Shrimp Cocktail, Grilled Lobster Tail, Grill-Seared Scallops, Mini Wood-Fired Crab Cakes 69

ENTRÉES

All Entrées Served with Roasted Garlic Mashed Potatoes and Grilled Seasonal Vegetables

GRILLED SEA BASS

Topped with Spinach, Artichokes and Lobster 45

WOOD-FIRED 8 oz. CANADIAN LOBSTER TAIL 48

DOUBLE-CUT COLORADO RACK OF LAMB

Garlic & Rosemary Marinated 65

AURORA ANGUS 24 oz. T-BONE

Hand-Cut, Aged 28 Days 60

SURF & TURF

8 oz. Wood-Fired Canadian Lobster Tail, 8 oz. Filet Mignon 68

Add an 8 oz. Wood-Fired Canadian Lobster Tail to any of our Menu Items 40

DESSERT

LAYERED CARROT CAKE 7.5

NO MATTER WHAT TEAM YOU CHEER FOR,
GRILLING BRINGS EVERYONE TOGETHER.

Weber Grill Restaurant

LATE NIGHT SELECTIONS

SERVED 11 PM – 1 AM

STARTERS

CHILI OF THE DAY 7

SEASONAL SOUP 5.5

BAKED ONION SOUP 7.5

MIXED GREEN SALAD

Candied Pecans, Croutons,
Orange Thyme Vinaigrette 5

**FIRE-ROASTED ARTICHOKE
AND SPINACH DIP**

Smoked Onion & Tomato Salsa,
Grilled Pita Chips (Serves Two) 13

SUPER COLOSSAL SHRIMP COCKTAIL

Traditional Cocktail Sauce 20

ONION CURLS

Chipotle Mayo & BBQ Dipping Sauces 7.5

BUFFALO FRIES

Tossed in House-Made Buffalo Sauce,
Blue Cheese Dipping Sauce 8

ENTRÉES

CLASSIC CHICKEN CAESAR SALAD 13

THE CLASSIC KETTLEBURGER

Lettuce, Tomato, Onion, Sesame Seed
Bun, Your Choice of Cheese 12

WISCONSIN KETTLEBURGER

De Mill Cheddar Cheese, Nueske's
Applewood Smoked Bacon, Pretzel Bun 13

**SLOW-SMOKED PULLED
PORK SANDWICH**

Midwestern Pulled Pork, Weber's
Hickory BBQ Sauce, Topped with Creamy
Coleslaw, Freshly Baked Pretzel Bun,
House Made Kettle Chips 11

**BBQ PULLED BEER CAN
CHICKEN SANDWICH**

A Sweet & Tangy Blend of Midwest and
Carolina-Style BBQ Sauces, Topped with
Creamy Coleslaw, Freshly Baked Pretzel
Bun, House Made Kettle Chips 11

FILET MIGNON

Hand-Cut, Aged 28 Days, 8 oz. Served
with Roasted Garlic Mashed Potatoes 28

DESSERT

**HOUSE-MADE CHOCOLATE CHIP
COOKIE PLATE** 5