

# STARTERS & SAMPLERS

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**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

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**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

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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 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

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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 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

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**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

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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 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

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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 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

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-   **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

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- 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](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.