

FIRE STARTERS

BAKED FRENCH ONION SOUP *Bowl 7.5*

CHILI OF THE DAY *Cup 4.5 / Bowl 6.5*

SEASONAL SOUP *Cup 4 / Bowl 5*

 **WOOD-FIRED CRAB CAKE**

Tender Jumbo Lump Crab, Poblano Pepper, Smoked Corn Relish, Avocado, Chipotle Mayo 9

ONION CURLS

Chipotle Mayo & BBQ Dipping Sauces 6.5

BBQ BABY BACK RIBS

Slow Smoked, Weber's Hickory BBQ Sauce 11.5

GRILLED HONEY DIJON CHICKEN SKEWERS

Honey Mustard Dipping Sauce 8

CLASSIC SHRIMP COCKTAIL

Jumbo Shrimp, Traditional Cocktail Sauce, House-Smoked Horseradish 11.5

GRILL-SEARED STEAK SKEWERS

Teriyaki Glazed Skirt Steak 11.5

 **ARTICHOKE & SPINACH DIP**

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

WEBER FIRESTARTER SAMPLER

BBQ Baby Back Ribs, Grilled Honey Dijon Chicken Skewers, Lemon Garlic Shrimp, Grill-Seared Steak Skewers *(Serves Two)* 19 *For Each Additional Person, Add 9*

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

 **HOUSE SMOKED SALMON**

Chilled and Lightly Smoked, Roasted Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 15

WEBER'S ORIGINAL GRILLED CHOPPED CHICKEN

Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Smoked Corn Relish, Gorgonzola Cheese, Fire-Roasted Corn Vinaigrette 13.5

CLASSIC CAESAR

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

 **MEDITERRANEAN GRILLED VEGETABLE**

Mixed Greens, Asparagus, Artichokes, Roasted Peppers, Grape 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** 8
- **Simply Grilled Salmon** 9

KETTLE BURGERS

Our charcoal-seared 8 oz. KettleBurgers are served with your choice of french fries, house made kettle chips or coleslaw.

 **THE PRIME KETTLEBURGER**

Blend of U.S.D.A Prime Certified Angus Beef and Weber Seasonings, Bourbon Grilled Onions, Cabot Sharp Vermont Cheddar, Ciabatta Bun, Parmesan Garlic Fries 16

CLASSIC

Lettuce, Tomato, Onion, Pickle Slices, Brioche Bun, Your Choice of Cheese 12.5

WISCONSIN

Lettuce, Tomato, Onion, Pickle Slices, Cherrywood Smoked Bacon, Aged Cheddar Cheese, Pretzel Bun 13.5

TURKEY

Fresh Ground Turkey, Lettuce, Tomato, Onion, Pickle Slices, Chipotle Mayo, Pretzel Bun, Your Choice of Cheese 11

THE FARM KETTLEBURGER

House Ground Beef & Lamb Blend, Cherrywood Smoked Bacon, Oven-Roasted Tomatoes, Goat Cheese, Brioche Bun 15.5

FIRE-INSPIRED ENTREES

BEER CAN CHICKEN

Grill-Roasted Half Chicken, Weber's Beer Can Chicken Seasoning, Fresh Herbs, Garlic Mashed Potatoes 19

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

PLANK GRILLED BOURBON SALMON

Honey Bourbon Glazed Atlantic Salmon, Herb Garlic Green Beans 23.5

BBQ BABY BACK RIBS

Fall-Off-The-Bone, Baby Back Pork Ribs, Weber's Hickory BBQ Sauce, Cornbread, Bourbon Baked Beans, Creamy Coleslaw
Half Slab 19.5 Full Slab, Add 10.5

GRILL-ROASTED CRAB CAKES

Tender Jumbo Lump Crab, Grilled Asparagus, Roasted Red Pepper, Capers, Lemon Butter Sauce 22

BLACK ANGUS MEATLOAF

Char-Grilled, Weber's Hickory BBQ Sauce, Cornbread, Bourbon Baked Beans, Creamy Coleslaw 20

TUSCAN BRICK CHICKEN

Brick Grilled Semi-Boneless Half Chicken, Sautéed Spinach, Lemon Thyme Jus, Roasted Garlic Mashed Potatoes 18

HICKORY SMOKED BBQ BEEF BRISKET

Cornbread, Bourbon Baked Beans, Creamy Coleslaw, Weber's Hickory BBQ Sauce 21
Slow Smoked for 12 hours daily. When it's gone...it's gone.
Make it a Combo: Add 1/3 Rack BBQ Baby Back Ribs 7

NEW YORK STRIP

Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 14 oz. 32

GRILLED RED GROUPER

Fresh, Wild-Caught Grouper, Roasted Garlic Spinach, Tomato Basil Relish, Fried Caper Lemon Butter Sauce 29.5

CLASSIC BBQ CHICKEN

Grill-Roasted Half Chicken, Hickory BBQ Sauce Glazed, Cornbread, Bourbon Baked Beans, Creamy Coleslaw 19
Make it a Combo: Add 1/3 Rack BBQ Baby Back Ribs 7

FILET MIGNON

Hand-Cut, Aged 28 Days, Roasted Garlic Mashed Potatoes 7 oz. 32 ■ 10 oz., Add 8

GRILLED AUSTRALIAN LAMB CHOPS

Roasted Yukon Gold Potatoes, Grilled Asparagus, Cherry Onion Compote
Two Double Cut Chops 36 Three Double Cut Chops 48

PRIME BONE-IN RIB EYE

18 oz., Grill-Roasted Yukon Gold Potatoes, Grilled Asparagus 65

HICKORY-SMOKED PRIME RIB

Aged 28 Days, Au Jus, Horseradish, Roasted Garlic Mashed Potatoes 12 oz. 30 ■ 16 oz., Add 7
(Recommended Medium Rare to Medium)

STEAK TOPPINGS:

- Gorgonzola Herb Crust 4
- Truffle-Parmesan Herb Crust 3
- Grill-Roasted Mushrooms 4
- Smoked Shallot Butter 3

ADD GRILL-ROASTED 9 OZ. COLDWATER LOBSTER TAIL TO ANY ENTREE 25

Chef Prepared Grilled Vegetarian Options Are Available Upon Request. Please Ask Your Server.

FIRE SIDES

GRILLED ASPARAGUS 8

SMOKED BACON & WHITE CHEDDAR MAC N' CHEESE 8

BAKED POTATO 4

GRILL-ROASTED BEETS Goat Cheese, Candied Pecans 7

DESSERTS

THE ORIGINAL TRIPLE CHOCOLATE BUNDT CAKE

Homer's White Chocolate Chip Ice Cream, Callebaut Chocolate Hot Fudge Sauce 8

DECADENT CHOCOLATE BROWNIE SUNDAE

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

BIG G'S CARAMEL APPLE PIE

House-Made Apple Pie, Cinnamon Ice Cream, Bourbon Caramel Sauce 7

N.Y. STYLE CHEESECAKE

Seasonally Inspired 7

CLASSIC CRÈME BRÛLÉE

Madagascar Vanilla Bean 5

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