

Weber GrillTM RESTAURANT

GLUTEN-FREE

FIRE STARTERS

BAKED FRENCH ONION SOUP *Bowl 7.5*

 **BBQ BABY BACK RIBS**
Slow Smoked, Weber's Hickory BBQ Sauce 11.5

CLASSIC SHRIMP COCKTAIL *(D.O.)*
Jumbo Shrimp, Traditional Cocktail Sauce, House-Smoked Horseradish 11.5

GRILLED HONEY DIJON CHICKEN SKEWERS
Honey Mustard Dipping Sauce 8


ENLIGHTENED SALADS

SIDE SALADS

MIXED GREEN SALAD
Cucumbers, Tomatoes, Carrots, Shaved Red Onion, 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, Gorgonzola Cheese, Fire-Roasted Corn Vinaigrette 13.5

CLASSIC CAESAR
Aged Parmesan, House-Made Caesar Dressing 10.5

 **MEDITERRANEAN GRILLED VEGETABLE**
Mixed Greens, Asparagus, Artichokes, Roasted Peppers, Grape Tomatoes, Shaved Red Onion, Kalamata Olives, Feta Cheese, Peperoncini, White Balsamic Vinaigrette 12

ENHANCE YOUR SALAD WITH:

- Grilled Chicken Breast 4.5
- Grilled Lemon Garlic Shrimp 8
- Simply Grilled Salmon 9

KETTLE BURGERS

Our charcoal-seared 8 oz. KettleBurgers are served on a Gluten Free bun and coleslaw.

 **THE PRIME KETTLEBURGER**
Blend of U.S.D.A Prime Certified Angus Beef and Weber Seasonings, Bourbon Grilled Onions, Cabot Sharp Vermont Cheddar 17

CLASSIC
Lettuce, Tomato, Onion, Pickle Slices, Your Choice of Cheese 13.5

WISCONSIN
Lettuce, Tomato, Onion, Pickle Slices, Cherrywood Smoked Bacon, Aged Cheddar Cheese 14.5

TURKEY
Fresh Ground Turkey, Lettuce, Tomato, Onion, Pickle Slices, Chipotle Mayo, Your Choice of Cheese 12

THE FARM KETTLEBURGER
House Ground Beef & Lamb Blend, Cherrywood Smoked Bacon, Oven-Roasted Tomatoes, Goat Cheese 16.5

(D.O.) Dinner Only



WEBER GRILL SIGNATURE ITEM



OUR FAVORITE VEGETARIAN CHOICES

www.WeberGrillRestaurant.com

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

FIRE-INSPIRED ENTREES

BONE-IN SMOKED PORK CHOP (D.O.)

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 *Lunch 17.5 Dinner 23.5*

TUSCAN BRICK CHICKEN

Brick Grilled Semi-Boneless Half Chicken, Sautéed Spinach, Lemon Thyme Jus, Roasted Garlic Mashed Potatoes
Lunch 15 Dinner 18

BBQ BABY BACK RIBS

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

HICKORY SMOKED BBQ BEEF BRISKET (D.O.)

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 (D.O.)

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

CLASSIC BBQ CHICKEN

Grill-Roasted Half Chicken, Hickory BBQ Sauce Glazed, 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 (D.O.)

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

HICKORY-SMOKED PRIME RIB (D.O.)

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

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

BAKED POTATO (D.O.) 4

GRILL-ROASTED BEETS

Goat Cheese, Candied Pecans 7

DESSERTS

DECADENT CHOCOLATE BROWNIE SUNDAE

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

CLASSIC CRÈME BRÛLÉE

Madagascar Vanilla Bean 5

Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability.

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