

GLUTEN FREE



SOUP & SALADS

BAKED FRENCH ONION SOUP bowl 8

MIXED GREEN SIDE SALAD field greens, tomatoes, red onion, croutons, white balsamic vinaigrette 5

CAESAR SIDE SALAD house made caesar dressing, shaved parmesan 5.5

STEAKHOUSE WEDGE iceberg, bacon, red onions, grape tomatoes, buttermilk blue cheese dressing, balsamic 9.5

HOUSE-SMOKED SALMON chilled and lightly smoked, roasted beets, spinach, goat cheese, candied pecans, orange thyme vinaigrette 16.5

GRILLED CHOPPED CHICKEN mixed greens, bacon, avocado, gorgonzola, fire-roasted corn vinaigrette 14

MEDITERRANEAN GRILLED VEGETABLE greens, asparagus, artichokes, peppers, tomatoes, onion, Kalamata olives, feta, white balsamic 13

ENHANCE YOUR SALAD WITH: grilled chicken skewers 4.5 grilled lemon garlic shrimp 8.5 simply grilled salmon 9

CHAR-GRILLED BURGERS

Our Burgers are Certified Angus Beef. Served on an UDI's gluten-free bun with a side of creamy coleslaw.

PRIME BURGER Weber blend of U.S.D.A. Prime ground chuck, bourbon grilled onions, white cheddar 17

CLASSIC BURGER lettuce, tomato, onion, pickles, your choice of cheese ½ lb. 13.5, ⅓ lb. 11.5

WISCONSIN BURGER lettuce, tomato, onion, pickles, cherrywood smoked bacon, aged cheddar ½ lb. 14.5, ⅓ lb. 12.5

TURKEY BURGER fresh ground turkey, lettuce, tomato, onion, pickles, chipotle mayo, your choice of cheese 13

FIRE-INSPIRED ENTREES

PLANK GRILLED BOURBON SALMON honey bourbon glazed Atlantic salmon, herb garlic green beans 25.5

BONE-IN SMOKED PORK CHOP honey mustard glazed, sautéed spinach, whipped sweet potatoes, single double-cut chop 22, two double-cut chops, add 8.5

BBQ BABY BACK RIBS authentically slow-smoked half slab 19.5, full slab, add 10.5

BBQ BEEF BRISKET hickory smoked for 12 hours daily; when it's gone...it's gone 22

Add 1/3 rack bbq baby back ribs to your bbq chicken or brisket 8

Baby Back Ribs & Brisket served with your choice of two: whipped sweet potatoes, bourbon baked beans, creamy coleslaw or roasted garlic mashed potatoes.

FILET MIGNON 28 days aged, center-cut tenderloin, roasted garlic mashed potatoes 7 oz. 33, 10 oz., add 7

NEW YORK STRIP 28 days aged, center-cut striploin, roasted garlic mashed potatoes 14 oz. 35

RIBEYE 28 days aged, charcoal seared, grill roasted Yukon potatoes, grilled asparagus 16 oz. 45

Add grill-roasted 9 oz coldwater lobster tail to any steak 25

FIRESIDES

ROASTED GARLIC MASHED POTATOES 4

WHIPPED SWEET POTATOES 4

SAUTEED SPINACH 4.5

GRILLED ASPARAGUS 6.5

HERB GARLIC GREEN BEANS 5

GRILL ROASTED MUSHROOMS 6

BOURBON BAKED BEANS 4

BAKED POTATO 4

GRILL ROASTED BEETS
goat cheese, candied pecans 6

KETTLE TOUR - We take great pride in our custom made Weber Grills and would be thrilled to give you an up-close look. Just ask your server.
Please inform your server of any allergy or dietary restrictions and we will do everything possible to accommodate your request.

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

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.

