

CHICAGO LUNCH



FIRESTARTERS

BAKED FRENCH ONION SOUP bowl 8

SOUP OF THE DAY cup 4 / bowl 5.5

CHILI OF THE DAY cup 5 / bowl 7

WOOD-FIRED CRAB CAKE lump crab, poblano corn relish, avocado 10

GRILL-SEARED SKIRT STEAK SKEWERS teriyaki glazed 10.5

ARTICHOKE SPINACH DIP salsa, sour cream, grilled pita (serves two) 12

FIRESTARTER SAMPLER BBQ ribs, grilled honey dijon chicken skewer, lemon garlic shrimp, grill-seared steak skewer 10 For each additional person add 9.5

ENLIGHTENED SALADS

MIXED GREEN SIDE SALAD field greens, tomatoes, red onion, croutons, white balsamic vinaigrette 4.5

CAESAR SIDE SALAD house-made caesar dressing, shaved parmesan 5

SALAD & GRILL-FIRED PIZZA COMBINATION half featured pizza of the day and your choice of mixed green or caesar side salad 10.5

STEAKHOUSE WEDGE iceberg, bacon, red onions, grape tomatoes, buttermilk blue cheese dressing, balsamic 9

CLASSIC CAESAR aged parmesan, grilled rustic flatbread, house-made caesar dressing 11.5

HOUSE-SMOKED SALMON chilled and lightly smoked, roasted beets, spinach, goat cheese, candied pecans, orange thyme vinaigrette 15.5

GRILLED CHOPPED CHICKEN mixed greens, bacon, avocado, gorgonzola, crispy tortilla strips, fire-roasted corn vinaigrette 13.5

MEDITERRANEAN GRILLED VEGETABLE greens, asparagus, artichokes, peppers, tomatoes, onion, Kalamata olives, feta, white balsamic 12.5

ENHANCE YOUR SALAD WITH: grilled chicken skewers 4.5 grilled lemon garlic shrimp 8.5 teriyaki glazed steak skewers 8 simply grilled salmon 9

CHAR-GRILLED BURGERS & SIGNATURE SANDWICHES

Our Burgers are Certified Angus Beef. Served with your choice of french fries, kettle chips or coleslaw.

PRIME BURGER Weber blend of U.S.D.A. Prime ground chuck, bourbon grilled onions, white cheddar, parmesan fries 16

CLASSIC BURGER lettuce, tomato, onion, pickles, your choice of cheese ½ lb. 12.5, ⅓ lb. 10.5

WISCONSIN BURGER lettuce, tomato, onion, pickles, cherrywood smoked bacon, aged cheddar ½ lb. 13.5, ⅓ lb. 11.5

TURKEY BURGER fresh ground turkey, lettuce, tomato, onion, pickles, chipotle mayo, your choice of cheese 12

BLT STACK thick-cut smoked pepper bacon, frisee, tomato, basil aioli, tomato jam, grilled sourdough 14

GRILLED CHICKEN BREAST SANDWICH herb garlic marinade, lettuce, tomato, onion, basil aioli 12.5

GRILL-TOASTED TURKEY CLUB house-smoked turkey breast, pepper bacon, swiss, avocado, chipotle mayo, baguette 12.5

PULLED PORK SANDWICH house-smoked pulled pork, hickory bbq sauce, creamy coleslaw topped 11

BEEF BRISKET SANDWICH house-smoked sliced beef brisket, onion curls, pickles, bold Texas style BBQ sauce 13

STEAK-CUT PRIME RIB SANDWICH house-smoked prime rib of beef, swiss, tomato, lettuce, red onion, mayo, grilled sourdough 18

FIRE-INSPIRED ENTREES

PLANK GRILLED BOURBON SALMON honey bourbon glazed Atlantic salmon, herb garlic green beans 17.5

GRILLED GARLIC LEMON SHRIMP tomato-saffron broth, parmesan herb roasted Yukon potatoes, oven-roasted tomatoes, grilled garlic crostini 16

BEER CAN CHICKEN beer-infused roasted half chicken, roasted garlic mashed potatoes, fresh herbs 18

HERB PARMESAN CHICKEN BREAST parmesan crusted, spinach, roasted garlic mashed potatoes, lightly smoked tomato, lemon herb jus 13.5

KOREAN CHICKEN & GRILLED VEGETABLE BOWL sesame grilled chicken skewers, broccoli, bell peppers, zucchini, mushrooms, brown rice, red quinoa 15

GRILLED BLACK ANGUS MEATLOAF hickory bbq sauce glazed, roasted garlic mashed potatoes, herb garlic green beans 14.5

BARBEQUE

Featuring our hickory smoked BBQ sauce, served with cornbread and your choice of two: whipped sweet potatoes, bourbon baked beans, creamy coleslaw or roasted garlic mashed potatoes

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

CLASSIC BBQ CHICKEN grill-roasted half chicken 18

BBQ BEEF BRISKET hickory smoked for 12 hours daily; when it's gone...it's gone 17

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

GRILL-SEARED STEAKS

All of our Steaks are U.S.D.A. premium Certified Angus Beef, served with roasted garlic mashed potatoes.

FILET MIGNON 28 days aged, center-cut tenderloin 7 oz. 32, 10 oz., add 8

NEW YORK STRIP 28 days aged, center-cut striploin 12 oz. 29

TERIYAKI SKIRT STEAK ginger soy marinated, smoky grilled onions & peppers 28

Gorgonzola herb or truffle-parmesan herb crust steak topping 3.5

HOUSEMADE DESSERTS

Suggested tableside by your server

SMALL & SHAREABLE

HOUSE-SMOKED SALMON DIP dill, capers, lemon, grilled bread 7

MINI GRILLED BRATS (duo) beer stone ground mustard, red onion, pickles 7

ONION CURLS chipotle mayo, hickory BBQ dipping sauces 6.5

BLACK ANGUS CHEESEBURGER SLIDERS (trio) white cheddar, red onion, pickles, brisket aioli 10

FIRESIDES

ROASTED GARLIC MASHED POTATOES 4

GRILLED ASPARAGUS 6.5

BOURBON BAKED BEANS 4

WHIPPED SWEET POTATOES 4

HERB GARLIC GREEN BEANS 5

BAKED POTATO 4

SAUTEED SPINACH 4.5

GRILL ROASTED MUSHROOMS 6

MAC N' CHEESE
white cheddar, smoked bacon 8

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. Our Gluten-Free Menu is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

HANDCRAFTED COCKTAILS & SANGRIAS

TOWER SOUR

House-Infused Bourbon, Fresh Lemon Juice, Simple Syrup, Egg White 10.5

SPICED MULE

Tito's Handmade Vodka, Pineapple & Lime Juices, Chocolate Bitters, Ginger Beer 10.5

POMEGRANATE MOSCOW MULE

Tito's Handmade Vodka, Stirring's Pomegranate Liqueur, Fresh Lime Juice, Ginger Beer 10.5

JERSEY SHORE

Rittenhouse Rye, Apple Jack Brandy, Punt e Mes Sweet Vermouth, Drambuie, Bitters 12.5

MOJITO SUPREMO

Cruzan Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint 10.5

WEBER'S BLACK MANHATTAN

Knob Creek Rye, Avena, Punt e Mes Sweet Vermouth, Angostura Bitters 13.5

HOUSE-MADE SANGRIA

Red Sangria Glass 9, Pitcher 35
Seasonal Featured Sangria Glass 9.5, Pitcher 37

VINTAGE OLD-FASHIONED

House-Infused Bourbon, Simple Syrup, Angostura Bitters 12.5

AMERICAN SMALL BATCH WHISKEY FLIGHT

Weber's House-Infused Old Forester Bourbon, Templeton 6 Yr. Rye, Woodford Reserve Bourbon 19

TIKI BANDIT

Bacardi 8 Yr., Pineapple & Black Rums, Fruit Juices, Orgeat Syrup, Ginger Beer 12.5

FLIRTINI

Tito's Handmade Vodka, Chambord, Pineapple Juice, Prosecco 10.5

HAND-SHAKEN MARGARITA

Olmeca Altos Blanco Tequila, Triple Sec, Fresh Lemon and Lime Juices 10.5

BACKYARD BLOODY MARY

Tito's Handmade Vodka, House-Made Bloody Mary Mix, Smoked Sausage & Gouda Skewer, Mini Backyard Brew 11

For a list of all of our Small Batch American Whiskeys, Bourbons, Ryes, Scotches, Cognacs and Ports, please ask for our **LUXURY SPIRITS** menu

WINES BY THE GLASS & HALF BOTTLE

Prices are listed by: **GLASS / HALF BOTTLE**

WHITE, ROSE & SPARKLING

TIAMO PROSECCO DOCG

Veneto, Italy 11 (split)

BRICCO RIELLA MOSCATO D'ASTI DOCG

Piedmont, Italy 8.25 / 16

CANYON ROAD WHITE ZINFANDEL

California 8.25 / 16

BIELER "SABINE" DRY ROSE

Provence, France 9.25 / 18

ALVERDI PINOT GRIGIO

Terre Degli Osci, Italy 9.25 / 18

MILBRANDT PINOT GRIS

Columbia Valley, Washington 10.25/20

SALOMON UNDHOF GRÜNER VELTLINER

Kremstal, Austria 9.75 / 19

WENTE VINEYARDS "RIVERBANK" RIESLING

Arroyo Seco, California 9.25 / 18

SEA PEARL SAUVIGNON BLANC

Marlborough, New Zealand 10.25 / 20

KIM CRAWFORD SAUVIGNON BLANC

Marlborough, New Zealand 12.25 / 24

CANYON ROAD CHARDONNAY

California 8.25 / 16

BRAMPTON UNOAKED CHARDONNAY

Western Cape, South Africa 9.75 / 19

KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY

California 10.25 / 20

CAMBRIA "BENCHBREAK" CHARDONNAY

Santa Maria Valley, California 12.25 / 24

SONOMA-LOEB "SANGIACOMO" CHARDONNAY

Carneros, California 14.25 / 28

CASTLE ROCK "CALIFORNIA CUVÉE" PINOT NOIR

California 9.25 / 18

MURPHY GOODE PINOT NOIR

California 10.75 / 21

A TO Z WINEWORKS PINOT NOIR

Oregon 12.75 / 25

REX HILL PINOT NOIR

Willamette Valley, Oregon 14.75 / 29

TINTO NEGRO MALBEC

Mendoza, Argentina 9.75 / 19

TIKAL "PATRIOTA" MALBEC/BONARDA

Mendoza, Argentina 11.25 / 22

YALUMBA "Y SERIES" SHIRAZ

South Australia 9.75 / 19

BARNARD GRIFFIN SYRAH

Columbia Valley, Washington 12.25 / 24

PEACHY CANYON "INCREDIBLE RED" ZINFANDEL

Paso Robles, California 9.75 / 19

MARIETTA "OLD VINE RED" ZINFANDEL / PETITE SIRAH

California 11.25 / 22

SEGHEGIO "ANGELA'S TABLE" ZINFANDEL

Sonoma County 12.75 / 25

MARQUES DE RISCAL "PROXIMO" TEMPRANILLO

Rioja, Spain 9.75 / 19

VILLA ANTINORI "TOSCANO ROSSO" SUPER TUSCAN

Tuscany, Italy 13.25 / 26

14 HANDS MERLOT

Columbia Valley, Washington 9.5 / 18

MARKHAM MERLOT

Napa Valley 12.75 / 25

CANYON ROAD CABERNET SAUVIGNON

California 8.25 / 16

BLACK'S STATION CABERNET SAUVIGNON

Yolo County, California 9.75 / 19

FRANCIS FORD COPPOLA "BLACK LABEL DIAMOND COLLECTION" CLARET

California 12.75 / 25

CHAPPELLET "MOUNTAIN CUVÉE" BORDEAUX BLEND

Napa Valley 15.25 / 30

SEQUOIA GROVE CABERNET SAUVIGNON

Napa Valley 16.25 / 32

RED

BEERS

CRAFT BOTTLES & CANS

DESCHUTES

Black Butte Porter Bend, OR 6.5

FOUNDERS

All Day IPA Grand Rapids, MI 6

GOOSE ISLAND

Matilda Belgian Pale Ale Chicago, IL 8

LAGUNITAS BREWING COMPANY

A Little Sumpin' Sumpin' Ale

Chicago, IL 8

METROPOLITAN

Flywheel Pilsner Chicago, IL 6

OFF COLOR

Apex Predator

Farmhouse Saison

Chicago, IL 7

PIPEWORKS

Ninja vs. Unicorn Chicago, IL 8

POLLYANNA

Full Lemonty Lemont, IL 7

REVOLUTION

Anti Hero IPA Chicago, IL 7

SOLEMN OATH

Snaggletooth Bandana IPA

Naperville, IL 7

STARCUT

Octorock Cider Bellaire, MI 6

TWO BROTHERS

Domaine DuPage Warrenville, IL 6

TWO BROTHERS

Prairie Path Golden Ale

Warrenville, IL 6

Crafted to remove gluten

DRAFT

WEBER'S Backyard Brew 6.5

Specially Brewed by Pollyanna

Brewing Company, Lemont, IL

3 FLOYD'S Alpha King IPA 7

BELL'S Two Hearted Ale 7

BUD LIGHT 5

DESCHUTES Nitro Obsidian Stout 7

HALF ACRE Pony Pilsner 7

KENTUCKY Bourbon Barrel Ale 8

LAGUNITAS IPA 7

METROPOLITAN Dynamo Copper Lager 7

POLLYANNA Mazzie American Pale Ale 7

REVOLUTION Seasonal 7

LOCAL SEASONAL CRAFT A.Q.

Ask your server for today's selection

BOTTLES

GUINNESS Draught Stout 6

SAM ADAMS Boston Lager 6

STELLA ARTOIS 6

BLUE MOON 6

BUDWEISER 4.5

COORS LIGHT 5

CORONA 6

HEINEKEN 6

MICHELOB ULTRA (Low Carbohydrate) 5

MILLER LITE 5

BUCKLER (Non-Alcoholic) 4.5

BEVERAGES

CHINA MIST ICED TEA 2.75

FLAVORED LEMONADES 3.25

HAND-CRAFTED BOTTLED SODAS 3

STILL & SPARKLING WATER 3.75