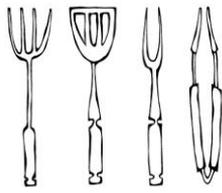


# WEBER GRILL



## DINNER

### STARTERS

- BAKED FRENCH ONION SOUP** 8
- SOUP OF THE DAY** bowl 6
- SKILLET CORNBREAD** molasses butter 9
- SPICY STICKY RIBS** lemongrass chili glaze, basil, sesame 12.5
- DOS MEXICANOS** freshly turned guacamole, grilled jalapeno queso dip, tortilla chips 12
- CRAB CAKE** lump crab, house slaw, whole grain mustard sauce 17.5
- CHOPPED SHRIMP COCKTAIL** gazpacho sauce, avocado, lime 16.5
- CRISPY BRUSSELS SPROUTS** parmesan, lemon aioli 9
- STARTER SAMPLER** spicy sticky ribs, jerk bbq chicken, grilled shrimp, tuna poke 26.5 (serves 2-3)

### COCKTAILS

- VINTAGE OLD-FASHIONED** house-infused Old Forester Bourbon, simple syrup, Angostura bitters 12.5
- POMEGRANATE MOSCOW MULE** Tito's Handmade Vodka, Pomegranate Liqueur, fresh lime juice, ginger beer 10.5
- HAND-SHAKEN MARGARITA** Olmeca Altos Blanco Tequila, triple sec, fresh lemon & lime juices 10.5

### SALADS

- DETOX SALAD** kale, cabbage, broccoli, avocado, grapefruit, toasted coconut, chia seeds, lemon ginger tahini dressing 12.5
- STEAKHOUSE** iceberg, romaine, radicchio, grape tomatoes, red onion, double-smoked bacon, Maytag blue cheese dressing 12.5
- GULF SHRIMP WALDORF** romaine, gala apple, celery, grapes, almonds, creamy tarragon dressing 18.5
- CHOPPED CHICKEN** mixed greens, bacon, avocado, cucumber, tomato, smoked corn relish, gorgonzola, tortilla strips, house-made ranch 15.5
- TUNA POKE** line-caught ahi, greens, cucumber, carrots, watermelon radish, edamame, avocado, soy lime vinaigrette, sriracha mayo 17.5

### BURGERS

 served with your choice of French fries, kettle chips or coleslaw

- PRIME BURGER** prime ground chuck, bourbon grilled onions, white cheddar, parmesan fries 16
- CLASSIC BURGER** lettuce, tomato, onion, pickles, your choice of cheese 1/2 lb. 12.5, 1/3 lb. 10.5
- WISCONSIN BURGER** lettuce, tomato, onion, pickles, smoked bacon, aged cheddar 1/2 lb. 13.5, 1/3 lb. 11.5
- TURKEY BURGER** fresh ground turkey, lettuce, tomato, onion, chipotle mayo, your choice of cheese 12

### FIRE-INSPIRED ENTREES

- PLANK GRILLED BOURBON SALMON** honey bourbon glazed Atlantic salmon, herb garlic green beans 24.5
- GRILLED GARLIC LEMON SHRIMP** tomato-saffron broth, parmesan herb roasted potatoes, oven-roasted tomatoes, garlic crostini 24
- BACON WRAPPED GRILLED SCALLOPS** smoked corn parmesan polenta, herb garlic green beans, roasted red pepper coulis 27.5
- 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, smoked tomato, lemon herb jus 18.5
- KOREAN CHICKEN & GRILLED VEGETABLE BOWL** sesame grilled chicken skewers, broccoli, peppers, mushrooms, brown rice, quinoa 18
- GRILLED BLACK ANGUS MEATLOAF** hickory bbq sauce glazed, roasted garlic mashed potatoes, herb garlic green beans 14.5
- BONE-IN SMOKED PORK CHOP** honey mustard glazed, sautéed spinach, whipped sweet potatoes, single chop 22, two chops, add 8.5

### BARBEQUE

 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 18.5
- BBQ BEEF BRISKET** hickory smoked for 12 hours daily; when it's gone...it's gone 21
- Add 1/3 rack bbq baby ribs to your bbq chicken or brisket 8

### GRILL-SEARED STEAKS

 served with roasted garlic mashed potatoes

- FILET MIGNON** center-cut, tenderloin 7 oz. 32, 10 oz. add 7
- NY STRIP** center-cut striploin 14 oz. 34
- TERIYAKI SKIRT STEAK** ginger soy marinated, smoky grilled onions & peppers 28
- RIBEYE** grill-roasted Yukon potatoes, grilled asparagus 16 oz. 45
- HICKORY SMOKED PRIME RIB** au jus, horseradish sauce 12 oz. 30, 16 oz. add 7
- Gorgonzola herb or truffle-parmesan herb crust steak topping 3.5
- Add grill-roasted 9 oz. cold water Lobster Tail to any steak 25

### FIRESIDES

- |   |                              |                           |                     |
|---|------------------------------|---------------------------|---------------------|
| Roasted Garlic Mashed Potatoes 4          | White Cheddar Mac & Cheese 8 | Grill Roasted Mushrooms 6 | Baked Potato 4      |
| Bourbon Baked Beans 4                     | Grilled Asparagus 6.5        | Herb Garlic Green Beans 5 | Sautéed Spinach 4.5 |
| Grill-Roasted Beets goat cheese, pecans 6 | Whipped Sweet Potatoes 4     |                           |                     |

**KETTLE TOUR**-We take great pride in our custom-made Weber grills and would be thrilled to give you a closer 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 foodborne illness.