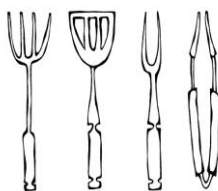


WEBER GRILL



GLUTEN FREE

STARTERS & SALADS

BAKED FRENCH ONION SOUP 8

CHOPPED SHRIMP COCKTAIL *gazpacho sauce, avocado, lime* 16.5

CRISPY BRUSSELS SPROUTS *parmesan, lemon aioli* 9

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, house-made ranch* 15.5

BURGERS

served on a gluten-free bun with a side of coleslaw

H. S. BURGER *two griddled dry aged beef patties, American cheese, caramelized onions, b&b pickles, double-smoked bacon* 19

THE BURGER *grilled all-natural ground beef, LTO, cheddar cheese* 14

THE IMPOSSIBLE BURGER™ *made from plants... lettuce, tomato, red onions, dijonnaise (available as a lettuce wrap)* 17

MAINS

HACKED HALF CHICKEN *roasted garlic mashed potatoes, garlic aioli, Mediterranean salsa verde* 19

SALMON *cedar plank grilled, bourbon glaze, green beans, toasted almonds, lemon* 24

PLANCHA SEARED GULF SHRIMP *roasted garlic mashed potatoes, grilled cebollitas, ancho butter sauce* 28.5

BBQ BABY BACK RIBS *authentically slow-smoked half slab* 19.5 *full slab* 29.5

BBQ BEEF BRISKET *hickory smoked for 12 hours daily; when it's gone...it's gone* 22.5

butcher's corner: *our steaks are "kettle-grilled" over American hardwood charcoal, served with bistro butter*

FILET MIGNON *aged 28 days, 7 oz. 31, 10 oz. 38*

RIBEYE *center-cut, boneless 16 oz. 45*

NY STRIP *aged 28 days, 14 oz. 33*

TOMAHAWK RIBEYE *for two center-cut, bone-in ribeye, grilled market vegetables, Mediterranean salsa verde, 95 (please allow extra time for preparation)*

FIRESIDES

Roasted Garlic Mashed Potatoes 5

Mixed Green Side Salad 5

Sautéed Spinach 5

Grilled Asparagus *parmesan, lemon* 7

Green Beans *toasted almonds* 6

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 be advised that Weber Grill has made every effort to construct this menu in order to accommodate most Gluten-Free diets. However, due to the dynamic nature of daily kitchen operations, evolving ingredient compositions and supplier-provided information, we cannot guarantee against unknown gluten-free content and assume no associated liability.

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.