



LUNCH

SIGNATURE SANGRIAS

Glass 9.5 Pitcher 37 Premium liqueur float 4

SPARKLING BLOOD ORANGE Prosecco, vodka, blood orange, pomegranate

CITRUS RUM SANGRIA Cruzan pineapple & vanilla rums, Limoncello, fresh pineapple, lemon, white wine

TRADITIONAL RED SANGRIA fresh apple, orange, pear, brandy, red wine

STARTERS

BAKED FRENCH ONION SOUP 8

SOUP OF THE DAY bowl 6

SKILLET CORNBREAD molasses butter 8

SPICY STICKY RIBS lemongrass chili glaze, basil, sesame 11

DOS MEXICANOS freshly turned guacamole, grilled jalapeno queso dip, tortilla chips 12

CRISPY BRUSSELS SPROUTS parmesan, lemon aioli 9

CRAB CAKE lump crab, house slaw, whole grain mustard sauce 17

CHOPPED SHRIMP COCKTAIL gazpacho sauce, avocado, lime 16

STARTER SAMPLER spicy sticky ribs, jerk bbq chicken, grilled shrimp, tuna poke 26.5 (serves 2-3)

SALADS

DETOX SALAD kale, cabbage, broccoli, avocado, grapefruit, toasted coconut, chia seeds, lemon ginger tahini dressing 12
grilled chicken breast 5, shrimp 9 or salmon 9

STEAKHOUSE seared strip steak, iceberg, romaine, radicchio, grape tomatoes, red onion, double-smoked bacon, Maytag blue cheese dressing 18

GULF SHRIMP WALDORF romaine, gala apple, celery, grapes, almonds, creamy tarragon dressing 17

CHOPPED CHICKEN mixed greens, bacon, avocado, cucumber, tomato, smoked corn relish, gorgonzola, tortilla strips, house-made ranch 14.5

TUNA POKE line-caught ahi, greens, cucumber, carrots, watermelon radish, edamame, avocado, soy lime vinaigrette, sriracha mayo 17

BURGERS, etc. 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 ½ lb. 12.5, 1/3 lb. 10.5

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

WISCONSIN BURGER lettuce, tomato, onion, pickles, smoked bacon, aged cheddar ½ lb. 13.5, 1/3 lb. 11.5

BLT STACK 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 potatoes, oven-roasted tomatoes, garlic crostini 8

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 13.5

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

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

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

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

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

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

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

FIRESIDES

Roasted Garlic Mashed Potatoes 4

Bourbon Baked Beans 4

Grill-Roasted Beets goat cheese, pecans 6

White Cheddar Mac & Cheese 8

Grilled Asparagus 6.5

Whipped Sweet Potatoes 4

Grill-Roasted Mushrooms 6

Herb Garlic Green Beans 5

Baked Potato 4

Sautéed Spinach 4.5

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.