

# Starters

<b>Fire-Roasted Artichoke Dip</b> .....	<b>7.95</b>
Artichokes, Spinach and Cheese with Grilled Pitas	
<b>BBQ Shrimp</b> .....	<b>9.95</b>
Four Jumbo Grilled Shrimp with BBQ Sauce	
<b>Onion Curls</b> .....	<b>4.95</b>
With Roasted Garlic and BBQ Dipping Sauces	
<b>Grilled Steak Skewers</b> .....	<b>7.50</b>
With Ginger Soy Glaze	
<b>Baby Back Rib Fingers</b> .....	<b>7.95</b>
A Sample of Our Baby Back Ribs	
<b>Shrimp Cocktail</b> .....	<b>9.95</b>
Five Jumbo Shrimp with Cocktail Sauce and Freshly Grated Horseradish	
<b>Beer Can Chicken Wings</b> .....	<b>6.50</b>
Roasted Chicken Drumettes with our Signature Beer Can Chicken Flavor	
 <b>Weber Sampler</b> (serves two) .....	<b>12.95</b>
Rib Fingers, Beer Can Chicken Wings, Steak Skewers, BBQ Shrimp and Onion Curls	
<b>For each additional person</b> .....	Add <b>5.00</b>

# Grilled Pizza

<b>Margherita</b> .....	<b>6.95</b>
Sliced Tomato, Fresh Basil, Mozzarella and Parmesan Cheese	
<b>Pesto Chicken and Roasted Mushrooms</b> .....	<b>7.95</b>
Basil Pesto topped with Red Chili Roasted Chicken, Mozzarella and Parmesan Cheese	
<b>Grilled Sausage and Wood Roasted Onion</b> .....	<b>7.95</b>
Smoked Sausage, Spanish Onions, Mozzarella and Parmesan Cheese	

# Soups and Salads

<b>Turkey Barley Soup</b> .....	<b>4.95</b>
Smoked Turkey, Grilled Sausage and Vegetables	
<b>Onion Soup au Gratin</b> .....	<b>5.95</b>
Baked with Imported Cheeses	
<b>Soup of the Day</b> .....	<b>4.50</b>
 <b>Romaine Wedge Salad</b> .....	<b>6.95</b>
Grilled Red Onion, Bacon, Tomato and Parmesan Cheese with Blue Cheese Dressing	
<b>Weber Chopped Chicken Salad</b> .....	<b>8.95</b>
Grilled Chicken, Bacon, Avocado and Blue Cheese with Fire-Roasted Corn Vinaigrette	
<b>Grilled Beefsteak Tomato Salad</b> .....	<b>6.95</b>
Blue Cheese, Grilled Red Onions and Greek Olives with Balsamic Vinaigrette	
<b>With Steak Skewers</b> .....	Add <b>5.00</b>
<b>Southwestern Turkey Salad</b> .....	<b>8.95</b>
Smoked Turkey Breast, Avocado, Black Beans, Jalapeño-Jack and Spicy Tortilla Strips with Cilantro Lime Vinaigrette	
<b>Grilled Vegetable Cobb Salad</b> .....	<b>10.95</b>
Mixed Greens, Grilled Vegetables and BBQ Almonds topped with Goat Cheese with Balsamic Vinaigrette	
<b>Traditional Caesar Salad</b> .....	<b>6.95</b>
<b>With Chicken Breast</b> .....	Add <b>4.00</b>
<b>House Salad</b> .....	<b>4.50</b>




Denotes a Weber® Grill Classic dish

An 18% gratuity will be added to all parties of seven or more. Lunch menu items and prices subject to change.

# Charcoal-Fired Burgers

Served with French Fries, Coleslaw and Pickle.

<b>The Weber Classic</b> .....	<b>9.50</b>
Cheddar, Swiss, Jalapeño-Jack or American Cheese	
 <b>The Wisconsin</b> .....	<b>9.95</b>
Applewood Smoked Bacon and Cheddar Cheese	
<b>The Weber Melt</b> .....	<b>9.50</b>
Smoky Grilled Onions and Gruyere Cheese on Grilled Marble Rye	
<b>The Black &amp; Blue</b> .....	<b>9.95</b>
Black Angus Burger with Blue Cheese	
<b>Santa Fe Burger</b> .....	<b>9.95</b>
Southwestern Spices, Jalapeño-Jack Cheese and Guacamole	
<b>Turkey Burger</b> .....	<b>8.95</b>
Cheddar, Swiss, Jalapeño-Jack or American Cheese	

# Slow-Smoked Barbecue

Classically smoked with Apple and Hickory Hardwoods. Served with Corn bread, Bourbon Baked Beans and Coleslaw.

<b>BBQ Chicken</b> .....	<b>14.95</b>
Half a Chicken glazed with Original BBQ Sauce	
<b>BBQ Chicken Sandwich</b> .....	<b>9.95</b>
Smoked Chicken Breast with Bacon, Jalapeño-Jack Cheese and Original BBQ Sauce on a Pretzel Roll	
<b>Ribs and Chicken</b> .....	<b>17.95</b>
Half Slab of Baby Back Ribs and quarter BBQ Chicken	
 <b>Baby Back Ribs</b> .....	Half Slab <b>13.95</b> / Full Slab <b>20.95</b>
Seasoned with BBQ Rub and glazed with Hickory BBQ Sauce	
<b>Ribs and Shrimp</b> .....	<b>21.95</b>
Half Slab of Baby Back Ribs and Four Jumbo BBQ Shrimp	
<b>Regional Pulled Pork Sandwich</b> (Your Choice) .....	<b>9.95</b>
<ul style="list-style-type: none"> <li>• Classic Midwestern Style with Hickory BBQ Sauce</li> <li>• Spicy Carolina Style with a Tangy Vinegar BBQ Sauce</li> </ul>	
<b>BBQ Beef Brisket</b> .....	<b>15.95</b>
BBQ Rub and Hickory BBQ Sauce	
<b>BBQ Meatloaf</b> .....	<b>13.95</b>
Three Slices glazed with Hickory BBQ Sauce	
<b>BBQ Combo Platter</b> .....	<b>18.95</b>
A sampling of Baby Back Ribs, Midwestern Pulled Pork, Quarter BBQ Chicken and Grilled Smoked Sausage	

# Grilled Chicken and Seafood

All Entrées served with your choice of Garlic Mashed or Baked Potato. Substitute Grilled Sweet Potatoes add 2.00.

 <b>Beer Can Chicken</b> .....	<b>15.95</b>
Our Signature Blend of Spices, Roasted Garlic and Beer	
<b>Lemon Pepper Chicken</b> .....	<b>16.95</b>
Skinless Chicken Breast Seasoned with a Four Pepper Blend and Fresh Lemon	
<b>Grilled King Salmon</b> .....	<b>18.95</b>
BBQ Rub and glazed with Hickory BBQ Sauce	
<b>Rainbow Trout</b> .....	<b>15.95</b>
Smoke-house Almond Crust	
<b>Iron Skillet Shrimp</b> .....	<b>17.95</b>
Six Grill Roasted Jumbo Shrimp, Garlic Butter, Tomato and a Parmesan Crust	
<b>Blackened Tuna Steak</b> .....	<b>19.95</b>
Cajun Rub and Creole Mayonnaise	
<b>Grilled Halibut T-Bone Steak</b> .....	<b>22.95</b>
Herb Marinated and topped with Citrus Butter	

# Flame-Seared Steaks

All Entrées served with your choice of Garlic Mashed or Baked Potato. Substitute Grilled Sweet Potatoes add 2.00.

- Skirt Steak** ..... 15 oz. **16.95**  
Teriyaki marinated with Smokey Grilled Onions and Peppers
- Filet Mignon** ..... 8 oz. **21.95** / 12 oz. **26.95**  
The most tender of all Steaks
- New York Strip** ..... 14 oz. **25.95** / 18 oz. **29.95**  
The King of all Steaks, flavorful and tender
-  **Hickory Roasted Prime Rib** ..... 14 oz. **21.95** / 20 oz. **27.95**  
Garlic and Herb Crust and served with Au Jus
- Ribeye Steak** ..... 18 oz. **28.95**  
Served on the Bone
- Pork Chops** ..... 14 oz. **19.95**  
Two Bone-In Chops with a Honey-Mustard Glaze
- Lamb Chops** ..... 12 oz. **23.95**  
Two Domestic Lamb Loin Chops marinated with Fresh Rosemary

## Temperatures

Pittsburgh (Black & Blue)	Rare	Medium Rare	Medium	Medium Well	Well Done
Seared outside, cold inside	Red and cool on the inside	Red and warm on the inside	Pink and hot on the inside	Slightly pink and hot on the inside	Cooked throughout

# Mouth Watering Extras


- Steak Splashes** ..... each **3.00** / choice of any two **5.00**  
Enhance any of our Flame-Seared Steaks or Chops
  - Roasted Chunky Garlic
  - Blue Cheese
  - Wood-Roasted Mushrooms
- Cheddar Cheese Beer Sauce** ..... **1.50**  
Cheddar Cheese Sauce with Beer and Smoked Onions. Great on a Baked Potato, Broccoli or Grilled Asparagus

# Add Surf to Any Turf

- Cold Water 5 oz. Maine Lobster Tail** ..... **15.95**
- Four Jumbo Grilled Shrimp** ..... **8.95**

# Side Dishes

Our side dish portions leave you plenty to share.

- Grilled Green Beans with BBO Almonds** ..... **4.95**
-  **Roasted Garlic Spinach** ..... **7.95**
- Steamed Broccoli** ..... **4.95**
- Garlic Mashed or Baked Potato** ..... **3.95**
- Grilled Sweet Potatoes with Brown Sugar Butter** ..... **4.95**
- Grilled Asparagus** ..... **7.95**
- Fire Roasted Corn on the Cob** ..... Per Ear **2.50** / Three for **6.50**
- Wood Roasted Mushrooms** (Crimini, Portobello, and Shiitake) ..... **7.95**