

## Weber Grill

menu last updated 03/12/2016

**Note:** Please indicate if you have food allergies.

### Fire Starters

<b>Artichoke &amp; Spinach Dip (Serves 2)</b> AP01 Tomato and onion salsa, sour cream, and served with grilled pita chips.	\$12.00	<b>Weber Firestarter Sampler (Serves 2)</b> AP02 (Dinner only) Weber hickory BBQ ribs, grilled honey dijon chicken skewers, lemon garlic shrimp, and grill-seared steak skewers. Additional charge to serve additional people.	\$19.00
<b>Grill-Seared Steak Skewers</b> AP04 Teriyaki glazed.	\$10.50	<b>Onion Curls</b> AP05 Chipotle mayo and BBQ dipping sauces.	\$6.50
<b>Tuscan Caprese Bruschetta</b> AP07 Grilled garlic bread, vine-ripened tomatoes, basil, fresh Mozzarella, and balsamic.	\$7.00	<b>Weber's Hickory Baby Back Ribs</b> AP08 Slow smoked and Weber's Hickory BBQ sauce.	\$11.50
<b>Grilled Honey Dijon Chicken Skewers</b> AP09 Honey mustard dipping sauce.	\$8.00	<b>Fire-Grilled Lemon Garlic Shrimp</b> AP10 Lemon aioli dipping sauce.	\$9.50
<b>Wood-Fired Crab Cake</b> AP18 Tender jumbo lump crab, poblano pepper, smoked corn, black bean and tomato salsa, avocado, and chipotle mayo.	\$9.00	<b>Classic Jumbo Shrimp Cocktail</b> AP19 (Dinner only) Traditional house made cocktail sauce.	\$11.50
<b>BBQ Sandwich Mini's</b> AP20 (Dinner only) Pulled pork, BBQ meatloaf, and slow-smoked chopped brisket.	\$9.50	<b>Weber Firestarter Sampler (Serves 1)</b> LAP02 (Lunch only) Weber's hickory BBQ ribs, grilled honey dijon chicken skewers, lemon garlic shrimp, and grill-seared steak skewers. Additional charge to serve additional people.	\$9.50
<b>Chili of the Day</b> LSP01 (Lunch only) Made fresh daily. Choice of Cup or Bowl.	Starting at \$4.50	<b>Bowl of Chili of the Day</b> SP01 (Dinner only) Made fresh daily.	\$6.50
<b>Bowl of Baked Onion Soup</b> SP02	\$6.50		

### Fresh & Fast (Lunch Only)

<b>Pulled Pork Tacos (lunch only)</b> LPK01 (Lunch only) Slow-smoked pulled pork, pico de gallo, avocado, queso fresco, corn tortillas, and guajillo salsa.	\$10.00	<b>Smoked Prime Rib French Dip Sandwich (lunch only)</b> LSW01 (Lunch only) Shaved smoked prime rib, ciabatta baguette, and kettle chips.	\$13.00
<b>The "Smokey" Joe (lunch only)</b> LSW11 (Lunch only) Our take on the classic sloppy joe. Brisket burnt ends, Weber's hickory BBQ sauce, cornmeal dusted parker house bun, and kettle chips.	\$10.00	<b>Southwest Turkey Wrap (lunch only)</b> LSW12 (Lunch only) House smoked turkey, black bean corn salsa, garden lettuces, Jalapeño Jack cheese, avocado, cilantro-lime vinaigrette dressing, and kettle chips.	\$10.00
<b>BBQ Mini Sandwich Sampler (lunch only)</b> LSW14 (Lunch only) Pulled pork, chopped slow-smoked brisket, BBQ meatloaf, and kettle chips.	\$13.00	<b>Blackened Tilapia Sandwich (lunch only)</b> LSW15 (Lunch only) Lettuce, tomato, onion, lemon aioli, cornmeal dusted parker house bun, and kettle chips.	\$10.50
<b>Grilled Vegetable Panini (lunch only)</b> LSW16 (Lunch only) Grilled asparagus, peppers, mushrooms, fresh Mozzarella, toasted sourdough, and kettle chips.	\$10.50	<b>Tuscan Chicken Sandwich (lunch only)</b> LSW17 (Lunch only) Grilled chicken breast, basil pesto, lettuce, tomato, toasted ciabatta, and kettle chips.	\$10.50

### Grill-Fired Pizzas

<b>Sausage, Mushroom, &amp; Sopressata Pizza</b> PZ01 Italian sausage, cured sopressata, portobello mushrooms, roasted sweet pepper, Mozzarella, and Parmesan.	\$12.00	<b>Classic Margherita Pizza</b> PZ02 Roma tomatoes, fresh Mozzarella, and basil.	\$10.50
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### Grill-Fired Pizzas

(Continued)

**Grilled Vegetable Pizza** PZ03 **\$11.50**  
Artichoke hearts, roasted bell peppers, onions, fresh tomatoes, Goat cheese, and basil pesto.

### Enlightened Salads

**Pick 2 Combo** LCM01 (**Lunch only**) **\$10.00**  
Select 2 from the following: Seasonal Soup, Chili of the Day (additional charge), Mixed Green Salad, Caesar Salad, or Half Pizza.

**Romaine Wedge Salad** SL02 **\$8.50**  
Smoked Bacon, Blue cheese, grilled red onion, tomato, and Blue cheese dressing.

**Classic Caesar Salad** SL04 **\$10.50**  
Aged Parmesan, grilled rustic flatbread, and house-made Caesar dressing.

**Side Caesar Salad** SL07 **\$4.00**  
House made Caesar dressing and shaved parmesan.

**Weber's House Smoked Salmon Salad** SL15 **\$15.00**  
Chilled and lightly smoked, roasted beets, spinach, Goat cheese, candied pecans, and orange thyme vinaigrette.

**Grilled Chicken Chopped Salad** SL01 **\$13.50**  
Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, and Fire-Roasted Corn Vinaigrette.

**Mediterranean Grilled Vegetable Salad** SL03 **\$12.00**  
Mixed greens, asparagus, artichokes, roasted peppers, cherry tomatoes, shaved red onion, kalamata olives, Feta cheese, pepperoncini, herbed pita croutons, and white balsamic vinaigrette.

**Side Mixed Green Salad** SL06 **\$4.00**  
Cucumbers, tomatoes, carrots, shaved red onion, croutons, and white balsamic vinaigrette

**Sizzling Korean BBQ Shrimp Salad** SL08 **\$16.00**  
Grilled sweet and spicy marinated shrimp, mixed greens, mushrooms, peanuts, green onions, crispy wontons, and sesame peanut vinaigrette. Substitute sweet and spicy marinated skirt steak for an additional charge.

### Kettle Burgers

**Classic Kettle Burger** HB01 **Starting at \$10.50**  
Choice of 1/3 lb. or 1/2 lb. burger with lettuce, tomato, onion, and your choice of cheese. Our charcoal-seared burgers are USDA Black Angus Beef, served with your choice of French fries, house made kettle chips, or coleslaw.

**French Onion Kettle Burger** HB04 **Starting at \$11.50**  
Choice of 1/3 lb. or 1/2 lb. burger with De Mill Swiss cheese, grill smoked onions, red wine sauce, and onion curls. Our charcoal-seared burgers are USDA Black Angus Beef, served with your choice of French fries, house made kettle chips or coleslaw.

**Black Bean Kettle Burger** HB09 **\$11.00**  
1/2 lb. burger. Weber's veggie burger and your choice of cheese. Served with your choice of French fries, house made kettle chips or coleslaw.

**Wisconsin Kettle Burger** HB02 **Starting at \$11.50**  
Choice of 1/3 lb. or 1/2 lb. burger with De Mill Cheddar cheese, morrel cherrywood smoked bacon. Our charcoal-seared burgers are USDA Black Angus Beef, served with your choice of French fries, house made kettle chips or coleslaw.

**The Prime Kettle Burger** HB05 **\$16.00**  
The 'summit' of burgers made with our secret blend of U.S.D.A prime black angus beef and Weber seasonings. Bourbon grilled onions, cabot sharp Vermont Cheddar, grill toasted ciabatta roll, and crispy pickles. Served with Parmesan garlic fries.

**"The Farm" Kettle Burger** HB11 **\$15.50**  
1/2 lb. burger. Weber's house blend of freshly ground beef and lamb, morrel cherrywood smoked bacon, oven-roasted tomatoes, and Goat cheese. Our charcoal-seared burgers are USDA Black Angus Beef, served with your choice of French fries, house made kettle chips or coleslaw.

### Sandwiches

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### Sandwiches

(Continued)

<p><b>Southwest Grilled Chicken Breast</b> LSW02 (<b>Lunch only</b>) \$10.50 Lightly spiced chicken breast, lettuce, tomato, onion, avocado, and ranch dressing. All sandwiches include your choice of house-made kettle chips or lightly dressed mixed greens.</p>	<p><b>Pulled Pork Sandwich</b> LSW03 (<b>Lunch only</b>) \$10.50 Slow house-smoked pulled pork, Weber's hickory BBQ sauce topped with creamy coleslaw. All sandwiches include your choice of house-made kettle chips or lightly dressed mixed greens.</p>
<p><b>Founder's New York Strip Steak Sandwich</b> LSW04 (<b>Lunch only</b>) \$18.00 Grill-seared USDA choice NY striploin, toasted ciabatta baguette, caramelized onions, house-made bourbon steak sauce, and Parmesan herb fries.</p>	<p><b>Grill-Toasted Turkey Club Sandwich</b> LSW06 (<b>Lunch only</b>) <b>Starting at</b> \$10.50 House-smoked turkey breast, pepper bacon, Swiss cheese, avocado, chipotle mayo. All sandwiches include your choice of house-made kettle chips or lightly dressed mixed greens. Available in Skinny Style (house-smoked turkey, lettuce, tomato, and avocado).</p>
<p><b>Beef Brisket Sandwich</b> LSW07 (<b>Lunch only</b>) \$12.00 Chopped slow house-smoked beef, onion curls, sliced pickle, and Weber's Hickory BBQ sauce. All sandwiches include your choice of house-made kettle chips or lightly dressed mixed greens.</p>	

### Fire-Inspired Entrees

<p><b>Filet Mignon (7 oz.)</b> LBF04 (<b>Lunch only</b>) \$32.00 Hand-cut, aged 28 days, and roasted garlic mashed potatoes.</p>	<p><b>New York Strip (14 oz.)</b> LBF05 (<b>Lunch only</b>) \$32.00 Hand-cut, aged 28 days, and roasted garlic mashed potatoes.</p>
<p><b>Bistro Steak (8 oz.)</b> LBF06 (<b>Lunch only</b>) \$22.00 Grilled NY striploin, Parmesan herb fries, red wine demi sauce, and garlic parsley butter.</p>	<p><b>Teriyaki Skirt Steak</b> LBF11 (<b>Lunch only</b>) \$29.00 Grill smoked onions, roasted poblano and sweet peppers. Served with roasted garlic mashed potatoes.</p>
<p><b>Filet KettleKabob</b> LBF12 (<b>Lunch only</b>) \$24.50 Fire-grilled filet mignon and seasonal vegetable skewer, tomato poblano rice, blue lake green beans, and au jus.</p>	<p><b>Beer Can Chicken</b> LPL03 (<b>Lunch only</b>) \$18.00 Grill-roasted half chicken, Weber's beer can chicken seasoning, fresh herbs, and garlic mashed potatoes.</p>
<p><b>Tuscan Brick Chicken</b> LPL04 (<b>Lunch only</b>) \$15.00 Brick-grilled semi-boneless half chicken, sauteed spinach, lemon thyme jus, and roasted garlic mashed potatoes.</p>	<p><b>Plank Grilled Bourbon Salmon</b> LSF01 (<b>Lunch only</b>) \$17.50 Honey bourbon glazed Atlantic salmon and seasonal vegetables.</p>
<p><b>Grilled Southwest Fish Tacos</b> LSF02 (<b>Lunch only</b>) \$14.00 Lightly blackened, pico de gallo, avocado, and guajillo salsa.</p>	<p><b>Parmesan-Crusted Tilapia</b> LSF03 (<b>Lunch only</b>) \$15.50 Lemon herb butter and seasonal vegetables.</p>
<p><b>Pasta Margherita</b> PA02 (<b>Dinner only</b>) \$17.00 Penne pasta, lightly grilled campari tomatoes, fresh Mozzarella, basil, and toasted garlic bread. Add grilled herb marinated chicken breast or grilled jumbo garlic shrimp for an additional charge.</p>	<p><b>Bone-In Smoked Pork Chops</b> PK01 (<b>Dinner only</b>) <b>Starting at</b> \$22.00 Honey-mustard glaze, sauteed spinach, and whipped sweet potatoes. Choice of one-double cut chop or two-double cut chops.</p>
<p><b>Beer Can Chicken</b> PL03 (<b>Dinner only</b>) \$18.00 Grill-roasted half chicken with Weber's beer can chicken seasoning, fresh herbs, and garlic mashed potatoes.</p>	<p><b>Tuscan Brick Chicken</b> PL06 (<b>Dinner only</b>) \$18.00 Brick-grilled semi-boneless half chicken, sauteed spinach, lemon thyme jus, and roasted garlic mashed potatoes.</p>
<p><b>Grill-Roasted Crab Cakes</b> SF01 (<b>Dinner only</b>) \$22.00 Tender jumbo lump crab, sauteed spinach, and lemon butter sauce.</p>	<p><b>Plank Grilled Bourbon Salmon</b> SF22 (<b>Dinner only</b>) \$23.50 Honey bourbon glazed Atlantic salmon and seasonal vegetables.</p>
<p><b>Parmesan-Crusted Tilapia</b> SF24 (<b>Dinner only</b>) \$18.50 With lemon herb butter and seasonal vegetables.</p>	<p><b>Wood Grilled Caribbean Mahi-Mahi</b> SF25 (<b>Dinner only</b>) \$23.00 Pineapple mango salsa, tomato poblano rice, and blue lake green beans.</p>

### The Founder's (Dinner Only)

<p><b>Colossal Shrimp (starter) (dinner only)</b> AP14 (<b>Dinner only</b>) \$13.00 Shell-on, freshwater shrimp, chive gremolata, and lemon aioli.</p>
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### The Founder's (Dinner Only)

(Continued)

**Prime NY Strip (18 oz.) (dinner only)** BF13 (Dinner only) \$60.00

Aurora Angus, Midwestern Raised Beef. 28 days aged, center cut, Parmesan truffle mashed potatoes, grilled asparagus, and house made steak sauce.

**Grilled Twin Lobster Tails (dinner only)** SF03 (Dinner only) \$42.00

A grillers take on a lobster boil... Two 6 oz. grilled coldwater lobster tails, Parmesan truffle stuffed potato, grilled asparagus, and drawn butter.

**Grilled Australian Lamb Chops (dinner only)** LM01 **Starting at \$36.00**

Opal, Valley, Free Range Lamb. Double cut 7 oz. rib chops, rosemary scalloped potato, dried cherry, and caramelized onion compote. Choice of Two-Double Cut Chops or Three-Double Cut Chops.

**Plank Grilled Chilean Sea Bass (dinner only)** SF04 **\$40.00**

Kendall Seafood, Line Caught. Grilled asparagus, smoked tomato vinaigrette, roasted cauliflower, and mashed potatoes.

### Backyard Barbecue

**Black Angus Meatloaf** BF01 (Dinner only) \$20.00

Char-grilled with Weber's Hickory BBQ sauce. Served with cornbread and your choice of two sides.

**BBQ Combos** CM05 \$18.50

Choose two: Weber's hickory BBQ ribs, beef brisket, grilled BBQ quarter chicken, black angus, meatloaf, house smoked sausage, or pulled pork. Served with cornbread and your choice of two sides.

**Weber's BBQ Beef Brisket (Small - 6 oz.)** LBF02 (Lunch only) \$16.50

USDA Choice Certified Angus Beef, dry rubbed with Weber's classic BBQ seasoning and smoked over hickory for 14 hours. Hand-sliced, served with Weber's hickory BBQ sauce. Served with a cornbread and one fire side.

**Weber's Signature BBQ Ribs** PK02 **Starting at \$19.50**

Fall-Off-The-Bone, baby back pork ribs, and Weber's hickory BBQ sauce. Choice of: Half Slab (6 bones) or Full Slab (12 bones). Served with cornbread and your choice of two sides.

**Weber's BBQ Beef Brisket** BF02 (Dinner only) \$21.00

USDA Choice Certified Angus Beef, dry rubbed with Weber's classic BBQ seasoning and smoked over hickory for 14 hours. Hand-sliced, served with Weber's hickory BBQ sauce. Served with cornbread and you choice of two sides.

**Black Angus Meatloaf** LBF01 (Lunch only) \$16.00

Char-grilled with Weber's Hickory BBQ sauce. Served with cornbread and your choice of two sides.

**Weber's BBQ Beef Brisket (Large - 10 oz.)** LBF03 (Lunch only) \$21.00

USDA Choice Certified Angus Beef, dry rubbed with Weber's classic BBQ seasoning and smoked over hickory for 14 hours. Hand-sliced, served with Weber's hickory BBQ sauce. Served with cornbread and two fire sides.

**Grill-Roasted BBQ Chicken** PL01 \$18.00

Half chicken and Weber's hickory BBQ sauce. Served with cornbread and your choice of two sides.

### Signature Steaks

**Hickory-Smoked Prime Rib** BF03 (Dinner only) **Starting at \$29.00**

Aged 28 days, au jus, horseradish, and roasted garlic mashed potatoes. Your choice of 12 oz. or 16 oz.

**New York Strip (14 oz.)** BF05 (Dinner only) \$32.00

Hand-cut, aged 28 days, and roasted garlic mashed potatoes.

**Delmonico Ribeye (16 oz.)** BF07 (Dinner only) \$38.00

Hand-cut, boneless, aged 28 days, and roasted garlic mashed potatoes.

**Filet KettleKabob** BF12 (Dinner only) \$24.50

Fire-grilled filet mignon and seasonal vegetable skewer, tomato poblano rice, blue lake green beans, and au jus.

**Filet Mignon** BF04 (Dinner only) **Starting at \$31.00**

Hand-cut, aged 28 days, and roasted garlic mashed potatoes. Your choice of 7 oz. or 10 oz.

**Bistro Steak (8 oz.)** BF06 (Dinner only) \$22.00

Grilled NY striploin, Parmesan herb fries, red wine demi sauce, and garlic parsley butter.

**Teriyaki Skirt Steak** BF11 (Dinner only) \$29.00

Grill smoked onions, roasted poblano and sweet peppers, and roasted garlic mashed potatoes.

**Surf & Turf** CM01 (Dinner only) \$39.00

Filet mignon (7 oz), grilled lemon garlic shrimp, sauteed spinach, and roasted garlic mashed potatoes.

### Fire Sides

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### Fire Sides

(Continued)

<b>Coleslaw</b> LSD01 (Lunch only)	\$2.50	<b>Whipped Sweet Potatoes</b> LSD02 (Lunch only)	\$2.50
<b>Bourbon Baked Beans</b> LSD03 (Lunch only)	\$2.50	<b>French Fries</b> LSD04 (Lunch only)	\$2.50
<b>Roasted Garlic Mashed Potatoes</b> LSD05 (Lunch only)	\$2.50	<b>Mac 'N Cheese</b> LSD06 (Lunch only)	\$2.50
<b>Creamy Blue Cheese Pecan Coleslaw</b> LSD08 (Lunch only)	\$2.50	<b>Broccoli</b> LSD09 (Lunch only)	\$2.50

### Sides

<b>Grilled Asparagus</b> SD01 (Dinner only)	\$8.00	<b>Whipped Sweet Potatoes</b> SD02 (Dinner only)	\$5.00
<b>Grilled Seasonal Vegetable Kabob (Serves 2)</b> SD04 (Dinner only)	\$7.00	With bourbon maple butter.	
A selection of the freshest market vegetables.		<b>Roasted Garlic Mashed Potatoes</b> SD05 (Dinner only)	\$4.00
<b>Roasted Garlic Spinach</b> SD07 (Dinner only)	\$5.00	<b>Baked Potato</b> SD09 (Dinner only)	\$4.00
<b>Blue Lake Green Beans</b> SD12 (Dinner only)	\$5.00	<b>Broccoli</b> SD17 (Dinner only)	\$4.00
<b>Smoked Bacon &amp; Cabot White Cheddar Mac N' Cheese</b> SD21 (Dinner only)	\$8.00	<b>Creamy Blue Cheese Pecan Coleslaw</b> SD22 (Dinner only)	\$3.00
<b>Grill-Roasted Beets</b> SD24 (Dinner only)	\$6.00	Goat cheese and candied pecans.	

### Desserts

<b>S'mores Molten Chocolate Cake</b> DC01	\$6.50	<b>Big G's Grilled Caramel Apple Pie</b> DC02	\$6.50
Toasted marshmallow, graham cracker, and vanilla bean ice cream.		House-made apple pie, cinnamon ice cream, and bourbon caramel sauce.	
<b>House-Made Cheesecake</b> DC03	\$6.00	<b>Triple Chocolate Bundt Cake</b> DC04	\$6.50
Seasonally inspired, N.Y. style.		Semi-sweet chocolate cake, white chocolate chip ice cream, and milk chocolate hot fudge.	
<b>Double Chocolate Chip Cookies</b> DC06	\$2.00	<b>Decadent Chocolate Brownie Sundae (GF)</b> DC08	\$6.50
Milk and white chocolate chips.		Gluten-Free chocolate brownie with hot fudge, caramel sauce, and vanilla bean ice cream.	
<b>Carrot Cake</b> DC09	\$6.50		

### Gluten-Free - Starters & Salads

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## Gluten-Free - Starters & Salads

(Continued)

<p><b>Gluten Free - Bowl of Baked Onion Soup</b> GF01 However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$6.50	<p><b>Gluten Free - Classic Jumbo Shrimp Cocktail (dinner only)</b> GF03 <b>(Dinner only)</b> Traditional house made cocktail sauce. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$11.50
<p><b>Gluten-Free - Weber's Hickory Baby Back Ribs</b> GF04 Slow smoked and Weber's hickory BBQ sauce. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$11.50	<p><b>Gluten-Free - Fire-Grilled Lemon Garlic Shrimp</b> GF05 Lemon aioli dipping sauce. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$9.50
<p><b>Gluten-Free - Grilled Honey Dijon Chicken Skewers</b> GF06 Honey mustard dipping sauce. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$8.00	<p><b>Gluten Free - Mixed Green Side Salad</b> GF36 Cucumbers, tomatoes, carrots, shaved red onion, and white balsamic vinaigrette. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$4.00
<p><b>Gluten Free - Caesar Side Salad</b> GF37 House made Caesar dressing and shaved Parmesan. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.</p>	\$4.00		

## Gluten-Free - KettleBurgers

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## Gluten-Free - KettleBurgers

(Continued)

### Gluten Free - Classic Kettle Burger GF08

**Starting at \$10.50**

Lettuce, tomato, onion and your choice of cheese. Served on a gluten-free hamburger bun with a side of coleslaw. Choice of 13 lb. or 1/2 lb. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Wisconsin Kettle Burger GF09 (Dinner only) **Starting at \$13.00**

Applewood smokehouse bacon and de mill Cheddar cheese. Served on a gluten-free hamburger bun with a side of coleslaw. Choice of 13 lb. or 1/2 lb. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Turkey Kettle Burger (1/2 lb.) GF11 **\$12.00**

Fresh ground turkey, chipotle mayo, and your choice of cheese. Served on a gluten-free hamburger bun with a side of coleslaw. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - "The Farm" KettleBurger (1/2 lb.) **\$16.50**

GF12  
Weber's house blend of freshly ground beef and lamb, applewood smokehouse bacon, oven-roasted tomatoes, and Goat cheese. Served on a gluten-free hamburger bun with a side of coleslaw. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

## Gluten-Free - Signature Steaks

### Gluten Free - Surf & Turf (dinner only) GF28 (Dinner only) **\$39.00**

Filet mignon (7 oz.), grilled lemon garlic shrimp, sauteed spinach, and roasted garlic mashed potatoes. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Filet Kettle Kabob GF29 (Lunch only) **\$24.50**

Fire-grilled filet mignon and seasonal vegetable skewer, tomato poblano rice, blue lake green beans, and au jus. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Filet Mignon GF30 **Starting at \$32.00**

Hand-cut and aged 28 days. Your choice of an 7 oz. or 10 oz. steak. Served with roasted garlic mashed potatoes. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - New York Strip (14 oz.) GF31 **\$32.00**

Hand-cut and aged 28 days. Served with roasted garlic mashed potatoes. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

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## Gluten-Free - Signature Steaks

(Continued)

**Gluten Free - Delmonico Ribeye (16 oz.)** GF32 **\$38.00**  
Hand-cut, boneless, aged 28 days, and roasted garlic mashed potatoes.  
However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability.  
, Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten Free - Hickory-Smoked Prime Rib (dinner only)** GF33 **(Dinner only)** **Starting at \$30.00**  
Aged 28 days, au jus, horseradish, and roasted garlic mashed potatoes. Your choice of a 12 oz. or 16 oz. steak. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

## Gluten-Free - Backyard Barbecue

**Gluten-Free - BBQ Combos** GF48 **\$18.50**  
Choose two: Weber's hickory BBQ ribs, beef brisket, house smoked sausage, or pulled pork. Served with your choice of two sides. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten-Free - Weber's Signature BBQ Ribs** GF49 **Starting at \$19.50**  
Fall-of-the-bone, baby back pork ribs, and Weber's hickory BBQ sauce. Choice of Half Slab or Full Slab. Served with your choice of two sides. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten-Free - Weber's BBQ Beef Brisket** GF50 **\$21.00**  
USDA Choice Certified Angus Beef, dry rubbed with Weber's classic BBQ seasoning and smoked over hickory for 14 hours. Hand-sliced, served with Weber's hickory BBQ sauce. Served with cornbread and your choice of two fire sides. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

## Gluten-Free - Fire-Inspired Entrees

**Gluten Free - Tuscan Brick Chicken (lunch)** GF22 **\$15.00** **(Lunch only)**  
Brick-grilled chicken breast, herb butter sauce, and roasted garlic mashed potatoes. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten Free - Tuscan Brick Chicken (dinner)** GF23 **\$18.00** **(Dinner only)**  
Brick-grilled chicken breast, herb butter sauce, and roasted garlic mashed potatoes. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Note:** Please indicate if you have food allergies.

## Gluten-Free - Fire-Inspired Entrees

(Continued)

**Gluten Free - Plank Grilled Bourbon Salmon (lunch)** GF25 (Lunch only) **\$17.50**

Honey bourbon glazed Atlantic salmon with grilled seasonal vegetables. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten Free - Bone-In Smoked Pork Chops (dinner Starting at only)** GF27 (Dinner only) **\$22.00**

Honey-mustard glaze, sauteed spinach, and whipped bourbon sweet potatoes. Choice of one-double cut cop or two-double cut chops. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten Free - Plank Grilled Bourbon Salmon (dinner)** GF26 (Dinner only) **\$23.50**

Honey bourbon glazed Atlantic salmon with grilled seasonal vegetables. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

**Gluten-Free - Wood-Grilled Caribbean Mahi Mahi (dinner only)** GF47 (Dinner only) **\$23.00**

Pineapple mango salsa, tomato poblano rice, and blue lake green beans. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

## Gluten-Free - Entree Salads

**Gluten Free - Grilled Chicken Chopped Salad** GF38 **\$13.50**

Mixed greens, bacon, avocado, cucumber, tomato, Bleu cheese, and fire-roasted corn vinaigrette.

**Gluten-Free - Romaine Wedge Salad** GF43 **\$8.50**

Smoked bacon, Bleu cheese, grilled red onion, tomato, and Bleu cheese dressig.

**Gluten Free - Weber's House Smoked Salmon Salad** GF39 **\$15.00**

Chilled and lightly smoked, roasted beets, spinach, Goat cheese, candied pecans, and orange thyme vinaigrette.

**Gluten-Free - Classic Caesar Salad** GF45 **\$10.50**

Aged Parmesan and house-made Caesar dressing. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability., Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

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## Gluten-Free - Entree Salads

(Continued)

### Gluten-Free - Mediterranean Grilled Vegetable Salad GF46 \$12.00

Mixed greens, asparagus, artichokes, roasted peppers, roasted corn, cherry tomatoes, shaved red onion, kalamata olives, Feta cheese, pepperoncini, and white balsamic vinaigrette. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability. Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

## Gluten-Free - Sides

### Gluten Free - Grilled Seasonal Vegetable Kabob (Serves 2) GF13 \$7.00

A selection of the freshest seasonal market vegetables. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability. Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Whipped Sweet Potatoes GF16 \$5.00

With bourbon maple butter. However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability. Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.

### Gluten Free - Baked Potato (dinner only) GF18 \$4.00

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### Gluten Free - Roasted Garlic Spinach GF15 \$5.00

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### Gluten Free - Grilled Asparagus GF17 \$8.00

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### Gluten Free - Broccoli GF19 \$4.00

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**⚠ Note:** Please indicate if you have food allergies.

**Gluten-Free - Sides**

(Continued)

<b>Gluten Free - Roasted Garlic Mashed Potatoes</b> GF20 However, due to the dynamic nature of daily kitchen operations, evolving ingredient composition and supplier-provided information, we cannot guarantee against unknown gluten content and assume no associated liability. Please be advised that Weber Grill has made every effort to construct this menu in order to accommodate most gluten-free diets. Special Eats, a celiac disease educational consultant and advisor, was retained and contributed to the menu's development.	\$4.00	<b>Gluten Free - Blue Lake Green Beans</b> GF35 Caramelized onion, grilled mushrooms, and fresh herbs.	\$5.00
<b>Gluten-Free - Creamy Blue Cheese Pecan Coleslaw</b> GF41	\$3.00		

**Options**

<b>Catering Spoons ** Catering Spoons ** Catering Spoons</b> SPOON	\$0.00
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