Weber Grill

menu last updated 10/13/2015

Note: Please indicate if you have food allergies.

Fire Starters

Artichoke & Spinach Dip (Serves 2) AP01 — $12.00
Tomato and onion salsa, sour cream, and served with grilled pita chips.

Weber Firestarter Sampler (Serves 2) AP02 **(Dinner only)** — $19.00
Weber hickory BBQ ribs, grilled honey dijon chicken skewers, lemon garlic shrimp, and grill-seared steak skewers. Additional charge to serve additional people.

Grill-Seared Steak Skewers AP04 — $10.50
Teriyaki glazed.

Onion Curls AP05 — $6.50
Chipotle mayo and BBQ dipping sauces.

Tuscan Caprese Bruschetta AP07 — $7.00
Grilled garlic bread, vine-ripened tomatoes, basil, fresh Mozzarella, and balsamic.

Weber's Hickory Baby Back Ribs AP08 — $11.50
Slow smoked and Weber's Hickory BBQ sauce.

Grilled Honey Dijon Chicken Skewers AP09 — $8.00
Honey mustard dipping sauce.

Fire-Grilled Lemon Garlic Shrimp AP10 — $9.50
Lemon aioli dipping sauce.

Wood-Fired Crab Cake AP18 — $9.00
Tender jumbo lump crab, poblano pepper, smoked corn, black bean and tomato salsa, avocado, and chipotle mayo.

Classic Jumbo Shrimp Cocktail AP19 **(Dinner only)** — $11.50
Traditional house made cocktail sauce.

BBQ Sandwich Mini's AP20 **(Dinner only)** — $9.50
Pulled pork, BBQ meatloaf, and slow-smoked chopped brisket.

Weber Firestarter Sampler (Serves 1) LAP02 **(Lunch only)** — $9.50
Weber's hickory BBQ ribs, grilled honey dijon chicken skewers, lemon garlic shrimp, and grill-seared steak skewers. Additional charge to serve additional people.

Chili of the Day LSP01 **(Lunch only)** — **Starting at** $4.50
Made fresh daily. Choice of Cup or Bowl.

Bowl of Chili of the Day SP01 **(Dinner only)** — $6.50
Made fresh daily.

Bowl of Baked Onion Soup SP02 — $6.50

Fresh & Fast (Lunch Only)

Pulled Pork Tacos (lunch only) LPK01 **(Lunch only)** — $10.00
Slow-smoked pulled pork, pico de gallo, avocado, queso fresco, corn tortillas, and guajillo salsa.

Smoked Prime Rib French Dip Sandwich (lunch only) LSW01 **(Lunch only)** — $13.00
Shaved smoked prime rib, ciabatta baguette, and kettle chips.

The "Smokey" Joe (lunch only) LSW11 **(Lunch only)** — $10.00
Our take on the classic sloppy joe. Brisket burnt ends, Weber's hickory BBQ sauce, cornmeal dusted parker house bun, and kettle chips.

Southwest Turkey Wrap (lunch only) LSW12 **(Lunch only)** — $10.00
House smoked turkey, black bean corn salsa, garden lettuces, Jalapeño Jack cheese, avocado, cilantro-lime vinaigrette dressing, and kettle chips.

BBQ Mini Sandwich Sampler (lunch only) LSW14 **(Lunch only)** — $13.00
Pulled pork, chopped slow-smoked brisket, BBQ meatloaf, and kettle chips.

Blackened Tilapia Sandwich (lunch only) LSW15 **(Lunch only)** — $10.50
Lettuce, tomato, onion, lemon aioli, cornmeal dusted parker house bun, and kettle chips.

Grilled Vegetable Panini (lunch only) LSW16 **(Lunch only)** — $10.50
Grilled asparagus, peppers, mushrooms, fresh Mozzarella, toasted sourdough, and kettle chips.

Tuscan Chicken Sandwich (lunch only) LSW17 **(Lunch only)** — $10.50
Grilled chicken breast, basil pesto, lettuce, tomato, toasted ciabatta, and kettle chips.

Grill-Fired Pizzas

Sausage, Mushroom, & Sopressata Pizza PZ01 — $12.00
Italian sausage, cured sopressata, portobello mushrooms, roasted sweet pepper, Mozzarella, and Parmesan.

Classic Margherita Pizza PZ02 — $10.50
Roma tomatoes, fresh Mozzarella, and basil.

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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.

Turkey Kettle Burger HB08 — $11.00
1/2 lb. burger. Fresh ground turkey, chipotle mayo, and your choice of cheese. Served with your choice of French fries, coleslaw or house-made kettle chips.

"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.

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.

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.

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Sandwiches

Southwest Grilled Chicken Breast LSW02 **(Lunch only)** $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.

Founder's New York Strip Steak Sandwich LSW04 **(Lunch only)** $18.00
Grill-seared USDA choice NY striploin, toasted ciabatta baguette, caramelized onions, house-made bourbon steak sauce, and Parmesan herb fries.

Beef Brisket Sandwich LSW07 **(Lunch only)** $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.

Pulled Pork Sandwich LSW03 **(Lunch only)** $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.

Grill-Toasted Turkey Club Sandwich LSW06 **(Lunch only)** **Starting at** $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).

Fire-Inspired Entrees

Filet Mignon (7 oz.) LBF04 **(Lunch only)** $32.00
Hand-cut, aged 28 days, and roasted garlic mashed potatoes.

Bistro Steak (8 oz.) LBF06 **(Lunch only)** $22.00
Grilled NY striploin, Parmesan herb fries, red wine demi sauce, and garlic parsley butter.

Filet KettleKabob LBF12 **(Lunch only)** $24.50
Fire-grilled filet mignon and seasonal vegetable skewer, tomato poblano rice, blue lake green beans, and au jus.

Tuscan Brick Chicken LPL04 **(Lunch only)** $15.00
Brick-grilled semi-boneless half chicken, sauteed spinach, lemon thyme jus, and roasted garlic mashed potatoes.

Grilled Southwest Fish Tacos LSF02 **(Lunch only)** $14.00
Lightly blackened, pico de gallo, avocado, and guajillo salsa.

Pasta Margherita PA02 **(Dinner only)** $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.

Beer Can Chicken PL03 **(Dinner only)** $18.00
Grill-roasted half chicken with Weber's beer can chicken seasoning, fresh herbs, and garlic mashed potatoes.

Grill-Roasted Crab Cakes SF01 **(Dinner only)** $22.00
Tender jumbo lump crab, sauteed spinach, and lemon butter sauce.

Parmesan-Crusted Tilapia SF24 **(Dinner only)** $18.50
With lemon herb butter and seasonal vegetables.

New York Strip (14 oz.) LBF05 **(Lunch only)** $32.00
Hand-cut, aged 28 days, and roasted garlic mashed potatoes.

Teriyaki Skirt Steak LBF11 **(Lunch only)** $29.00
Grill smoked onions, roasted poblano and sweet peppers. Served with roasted garlic mashed potatoes.

Beer Can Chicken LPL03 **(Lunch only)** $18.00
Grill-roasted half chicken, Weber's beer can chicken seasoning, fresh herbs, and garlic mashed potatoes.

Plank Grilled Bourbon Salmon LSF01 **(Lunch only)** $17.50
Honey bourbon glazed Atlantic salmon and seasonal vegetables.

Parmesan-Crusted Tilapia LSF03 **(Lunch only)** $15.50
Lemon herb butter and seasonal vegetables.

Bone-In Smoked Pork Chops PK01 **(Dinner only)** **Starting at** $22.00
Honey-mustard glaze, sauteed spinach, and whipped sweet potatoes. Choice of one-double cut chop or two-double cut chops.

Tuscan Brick Chicken PL06 **(Dinner only)** $18.00
Brick-grilled semi-boneless half chicken, sauteed spinach, lemon thyme jus, and roasted garlic mashed potatoes.

Plank Grilled Bourbon Salmon SF22 **(Dinner only)** $23.50
Honey bourbon glazed Atlantic salmon and seasonal vegetables.

Wood Grilled Caribbean Mahi-Mahi SF25 **(Dinner only)** $23.00
Pineapple mango salsa, tomato poblano rice, and blue lake green beans.

The Founder's (Dinner Only)

Colossal Shrimp (starter) (dinner only) AP14 **(Dinner only)** $13.00
Shell-on, freshwater shrimp, chive gremolata, and lemon aioli.

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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 Australian Lamb Chops (dinner only) LM01 **(Dinner only)** 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.

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.

Plank Grilled Chilean Sea Bass (dinner only) SF04 **(Dinner only)** $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.

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.

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.

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 LBF02 **(Lunch only)** Starting at $14.50
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. Choice of: Small (6 oz. beef brisket, cornbread, one fire side) or Large (10 oz. beef brisket, cornbread, two fire sides).

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.

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.

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.

New York Strip (14 oz.) BF05 **(Dinner only)** $32.00
Hand-cut, aged 28 days, and roasted garlic mashed potatoes.

Bistro Steak (8 oz.) BF06 **(Dinner only)** $22.00
Grilled NY striploin, Parmesan herb fries, red wine demi sauce, and garlic parsley butter.

Delmonico Ribeye (16 oz.) BF07 **(Dinner only)** $38.00
Hand-cut, boneless, aged 28 days, and roasted garlic mashed potatoes.

Teriyaki Skirt Steak BF11 **(Dinner only)** $29.00
Grill smoked onions, roasted poblano and sweet peppers, 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.

Surf & Turf CM01 **(Dinner only)** $39.00
Filet mignon (7 oz), grilled lemon garlic shrimp, sauteed spinach, and roasted garlic mashed potatoes.

Fire Sides

Note: Please indicate if you have food allergies.

Fire Sides (Continued)

Coleslaw LSD01 **(Lunch only)** $2.50

Bourbon Baked Beans LSD03 **(Lunch only)** $2.50

Roasted Garlic Mashed Potatoes LSD05 **(Lunch only)** $2.50

Creamy Blue Cheese Pecan Coleslaw LSD08 **(Lunch only)** $2.50

Whipped Sweet Potatoes LSD02 **(Lunch only)** $2.50

French Fries LSD04 **(Lunch only)** $2.50

Mac 'N Cheese LSD06 **(Lunch only)** $2.50

Broccoli LSD09 **(Lunch only)** $2.50

Sides

Grilled Asparagus SD01 **(Dinner only)** $8.00

Grilled Seasonal Vegetable Kabob (Serves 2) SD04 **(Dinner only)** $7.00
A selection of the freshest market vegetables.

Roasted Garlic Spinach SD07 **(Dinner only)** $5.00

Blue Lake Green Beans SD12 **(Dinner only)** $5.00

Smoked Bacon & Cabot White Cheddar Mac N' Cheese SD21 **(Dinner only)** $8.00

Grill-Roasted Beets SD24 **(Dinner only)** $6.00
Goat cheese and candied pecans.

Whipped Sweet Potatoes SD02 **(Dinner only)** $5.00
With bourbon maple butter.

Roasted Garlic Mashed Potatoes SD05 **(Dinner only)** $4.00

Baked Potato SD09 **(Dinner only)** $4.00

Broccoli SD17 **(Dinner only)** $4.00

Creamy Blue Cheese Pecan Coleslaw SD22 **(Dinner only)** $3.00

Desserts

S'mores Molten Chocolate Cake DC01 $6.50
Toasted marshmallow, graham cracker, and vanilla bean ice cream.

House-Made Cheesecake DC03 $6.00
Seasonally inspired, N.Y. style.

Double Chocolate Chip Cookies DC06 $2.00
Milk and white chocolate chips.

Carrot Cake DC09 $6.50

Big G's Grilled Caramel Apple Pie DC02 $6.50
House-made apple pie, cinnamon ice cream, and bourbon caramel sauce.

Triple Chocolate Bundt Cake DC04 $6.00
Semi-sweet chocolate cake, white chocolate chip ice cream, and milk chocolate hot fudge.

Decadent Chocolate Brownie Sundae (GF) DC08 $6.50
Gluten-Free chocolate brownie with hot fudge, caramel sauce, and vanilla bean ice cream.

Gluten-Free - Starters & Salads

Note: Please indicate if you have food allergies.

Gluten-Free - Starters & Salads (Continued)

Gluten Free - Bowl of Baked Onion Soup GF01 $6.50
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 Hickory Baby Back Ribs $11.50
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.

Gluten-Free - Grilled Honey Dijon Chicken Skewers GF06 $8.00
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.

Gluten Free - Caesar Side Salad GF37 $4.00
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.

Gluten Free - Classic Jumbo Shrimp Cocktail (dinner only) GF03 **(Dinner only)** $11.50
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.

Gluten-Free - Fire-Grilled Lemon Garlic Shrimp $9.50
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.

Gluten Free - Mixed Green Side Salad GF36 $4.00
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.

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.) GF12 — $16.50
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 rosted 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.
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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.
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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 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 sideds. 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 - 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 - 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 - Bone-In Smoked Pork Chops (dinner only) GF27 **(Dinner only)** **Starting at** $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 - 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 - 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 - Romaine Wedge Salad GF43 $8.50
Smoked bacon, Bleu cheese, grilled red onion, tomato, and Bleu cheese dressig.

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 - Roasted Garlic Spinach GF15 $5.00
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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 - Grilled Asparagus GF17 $8.00
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Gluten Free - Baked Potato (dinner only) GF18 $4.00
(Dinner only)
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Gluten Free - Broccoli GF19 $4.00
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Weber Grill

menu last updated 10/13/2015

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Gluten-Free - Sides

Gluten Free - Roasted Garlic Mashed Potatoes GF20 $4.00
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Gluten-Free - Creamy Blue Cheese Pecan Coleslaw GF41 $3.00

(Continued)

Gluten Free - Blue Lake Green Beans GF35 $5.00
Caramelized onion, grilled mushrooms, and fresh herbs.

Options

Catering Spoons ** Catering Spoons ** Catering Spoons SPOON $0.00