

WEBER GRILL

10 North Illinois Street
Indianapolis, IN 46204
317-636-7600

www.webergrillrestaurant.com

HOURS

M-F: 11 a.m.-4 p.m.;

M-Th: 4 p.m.-10 p.m.; **F:** 4 p.m.-11 p.m.;

Sa: 11 a.m.-11 p.m.; **Su:** 12 p.m.-9 p.m.

HOUSE SPECIALTIES

Plank Grilled Teriyaki Salmon,
Filet Mignon with Grill
Roasted Mushrooms

DRESS

Business Casual

COST \$\$\$

ENTERTAINMENT

CREDIT CARD ACCEPTED

BANQUET FACILITIES

CHILDREN WELCOME

CHILDREN'S MENU


CARRYOUT AVAILABLE

RESERVATIONS ACCEPTED

WHEELCHAIR ACCESS

BAR SERVICE

STARTERS & SAMPLERS

 **WOOD-FIRED CRAB CAKE** ■ Tender Crab, Poblano Pepper, Smoked Corn, Black Bean & Tomato Salsa, Avocado, Chipotle Mayo 11

GRILLED & CHILLED JUMBO SHRIMP COCKTAIL ■ Lightly Grilled Jumbo Shrimp, Southwestern Guajillo Cocktail Sauce, Lime 11

GRILL-SEARED STEAK SKEWERS ■ Trio of Chipotle Mayo, Chimichurri, & Teriyaki Dipping Sauces 8.5

WOOD ROASTED MUSSELS ■ Prince Edward Island Mussels, White Wine Garlic Broth 10

ONION CURLS ■ Chipotle Mayo & BBQ Dipping Sauces 6.5

FIRE-ROASTED ARTICHOKE & SPINACH DIP ■ Smoked Onion & Tomato Salsa, Grilled Pita Chips (Serves Two) 12

WEBER STARTER SAMPLER ■ BBQ Ribs, Beer Can Chicken Tenders, Grill-Seared Steak Skewers, BBQ Shrimp (Serves Two) 16 ■ For Each Additional Person, Add 7.5

GRILLED SEAFOOD SAMPLER ■ Grill-Seared Georges Bank Scallops, Jumbo Cocktail Shrimp, Mini Crab Cakes, Balsamic Glazed Grilled Calamari (Serves Two) 21.5

SOUPS & SALADS

CHILI OF THE DAY 6


BAKED ONION SOUP 6.5

SEASONAL SOUP 4.5

MIXED GREEN SALAD ■ Candied Pecans, Croutons, Orange Thyme Vinaigrette 4

CAESAR SALAD ■ House Made Caesar Dressing, Shaved Parmesan 4

ENTREE SALADS

 **SIZZLING KOREAN BBQ STEAK** ■ Grilled Sweet & Spicy Marinated Skirt Steak, Mixed Greens, Mushrooms, Peanuts, Green Onions, Sesame Peanut Vinaigrette 15 ■ Substitute Sweet & Spicy Marinated Shrimp, Add 1

CHICKEN CAESAR FLATBREAD ■ Romaine Hearts, Grana Padano Parmesan, Grilled Rustic Flatbread, House Made Caesar Dressing 12

GRILLED STEAK & ROMAINE WEDGE ■ Bacon, Tomato, Creamy Blue Cheese Dressing, Grill-Seared Steak Skewers 14

CHICKEN CHOPPED ■ Grilled Chicken, Bacon, Avocado, Cucumber, Tomato, Blue Cheese, Fire-Roasted Corn Vinaigrette 13

WEBER'S HOUSE SMOKED SALMON ■ Cold Smoked Atlantic Salmon Fillet, Roasted Red & Golden Beets, Spinach, Goat Cheese, Candied Pecans, Orange Thyme Vinaigrette 14

GRILL-FIRED PIZZAS

ARTISAN-STYLE GRILLED PIZZAS, PERFECT FOR SHARING.

 **HOUSE MADE MEATBALL & "INFERNO" TOMATO** ■ Basil Pesto, Mozzarella, Parmesan, Spicy Tomato Sauce 11.5


CLASSIC MARGHERITA ■ Roma Tomatoes, Fresh Mozzarella, Basil 10.5

SAUSAGE, MUSHROOM & SOPRESSATA ■ Italian Sausage, Cured Sopressata, Cremini Mushrooms, Roasted Sweet Pepper, Mozzarella, Parmesan 12

 **PORTOBELLO MUSHROOM** ■ Grilled Portobello, Basil Pesto, Goat Cheese 11

KETTLEBURGERS

OUR CHARCOAL-SEARED BURGERS ARE MADE WITH A HALF-POUND, USDA BLACK ANGUS BEEF. SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOUSE MADE KETTLE CHIPS OR COLESLAW.

 **MARTINI KETTLEBURGER** ■ Pimento Olive Tapenade, Caramelized Onions, Vodka Blue Cheese Sauce, Sesame Seed Bun 11.5
HIGHLY RECOMMENDED... ADD A CHILLED MINI BELVEDERE VODKA MARTINI (MUST BE 21 YEARS OF AGE) 5

THE CLASSIC KETTLEBURGER ■ Lettuce, Tomato, Onion, Sesame Seed Bun, Your Choice of Cheese 11

FRENCH ONION KETTLEBURGER ■ DeMill Swiss Cheese, Grill Smoked Onions, Red Wine Demi Sauce, Fried Onions, Sesame Seed Bun 11.5

TURKEY KETTLEBURGER ■ Fresh Ground Turkey, Chipotle Mayo, Pretzel Bun, Your Choice of Cheese 10.5

WISCONSIN KETTLEBURGER ■ De Mill Cheddar Cheese, Nueske's Applewood Smokehouse Bacon, Pretzel Bun 12

 **BLACK BEAN KETTLEBURGER** ■ Weber's Signature Veggie Burger, Sesame Seed Bun, Your Choice of Cheese 10.5

"THE FARM" KETTLEBURGER ■ Weber's House Blend of Freshly Ground Beef & Lamb, Nueske's Applewood Smokehouse Bacon, Oven-Roasted Tomatoes, Goat Cheese, Sesame Seed Bun 14.5

FIRE-INSPIRED ENTREES

 **BEER CAN CHICKEN** ■ Grill-Roasted Half Chicken, Weber's Beer Can Chicken Seasoning, Fresh Herbs, Roasted Chicken Jus, Garlic Mashed Potatoes 17

PLANK GRILLED BOURBON SALMON ■ Wild Turkey American Honey Bourbon Glazed Atlantic Salmon, Grilled Seasonal Vegetables 22

GRILLED GARLIC SHRIMP SKEWERS ■ Jumbo Gulf Shrimp, Grill-Roasted Potatoes, Garlic Butter Sauce 20

TUSCAN BRICK CHICKEN ■ Brick-Grilled Chicken Breasts, Roasted Lemon Thyme Jus, Garlic Mashed Potatoes 17.5

PARMESAN-CRUSTED TILAPIA ■ Lemon Herb Butter, Grilled Seasonal Vegetables 18

BONE-IN SMOKED PORK CHOP ■ Honey Mustard Glaze, Sauteed Spinach, Whipped Sweet Potatoes
One Double Cut Chop 18 Two Double Cut Chops, Add 8


GRILLED SURF & TURF ■ Jumbo Gulf Shrimp, Georges Bank Scallops, Grilled Steak Medallions 28

TERIYAKI SKIRT STEAK ■ Grill Smoked Onions, Roasted Poblano & Sweet Peppers 22.5

CITRUS PESTO TUNA* ■ Grilled Ahi Tuna, Fresh Herb Citrus Pesto, Orange Fennel Salad, Recommended Medium Rare 26

WOOD-SMOKED BARBECUE

ALL BBQ ENTREES & COMBOS SERVED WITH YOUR CHOICE OF TWO: CORNBREAD, COLESLAW OR BOURBON BAKED BEANS.

 **WEBER'S SIGNATURE BBQ RIBS** ■ Fall-Off-The-Bone, Hardwood Smoked St. Louis Ribs, Weber's Classic BBQ Seasoning, Weber's Hickory BBQ Sauce Half Slab 17 Full Slab, Add 5

SLICED BEEF BRISKET ■ Slow-Smoked, Weber's Classic BBQ Seasoning, Weber's Hickory BBQ Sauce 17

BLACK ANGUS MEATLOAF ■ Char-Grilled, Weber's Hickory BBQ Sauce 16


SMOKED BBQ HALF CHICKEN ■ Wood-Smoked, Weber's Sweet & Chunky BBQ Sauce 15

SLOW-SMOKED BBQ COMBOS Choose Two 17 Choose Three, Add 6
Weber's BBQ Ribs ■ Beef Brisket ■ Smoked BBQ Chicken ■ Black Angus Meatloaf ■ House Smoked Sausage ■ Pulled Pork

ALL OF OUR BARBECUE IS SLOW HARDWOOD SMOKED. LOOK FOR THE AUTHENTIC PINK HUE, INCLUDING THE BBQ CHICKEN.

CLASSIC AMERICAN STEAKS

WEBER GRILL TAKES GREAT PRIDE IN SERVING MIDWESTERN RAISED, CORN-FED AURORA ANGUS BEEF*. ALL STEAKS SERVED WITH YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR CARAMELIZED ONION POTATO GRATIN.

 **HICKORY-SMOKED PRIME RIB** ■ Aged 28 Days, Au Jus, Horseradish 10 oz. 23 ■ 16 oz. Add 7

BISTRO STEAK ■ Grilled Flat Iron, Portobello Fries, Red Wine Demi Sauce, Garlic Parsley Butter 8 oz. 27

FILET MIGNON ■ Hand-Cut, Aged 28 Days 8 oz. 27 ■ 12 oz. Add 9

NEW YORK STRIP ■ Center-Cut, Aged 28 Days 16 oz. 29

RIBEYE ■ Bone-In, Aged 28 Days 18 oz. Market Price

ANY OF OUR STEAKS CAN BE FINISHED WITH YOUR CHOICE OF GARLIC PARSLEY, CABERNET OR ANCHO CHILI BUTTER, COMPLIMENTARY

STEAK TOPPINGS:

BLUE CHEESE & HERBS 3 ■ **GRILL-ROASTED MUSHROOMS** 3

CRAB OSCAR 5 ■ **BERNAISE SAUCE** 2

GRILLED JUMBO GULF SHRIMP 8

SIDES

  **GRILLED SEASONAL VEGETABLE KABOB** ■ A Selection of the Freshest Market Vegetables (Serves Two) 9.5

BLUE LAKE GREEN BEANS ■ Caramelized Onions, Grilled Mushrooms, Fresh Herbs 6

WHIPPED SWEET POTATOES ■ Bourbon Maple Butter 6

GRILLED ASPARAGUS 8

CARAMELIZED ONION POTATO GRATIN 6

BROCCOLI 5

ROASTED GARLIC MASHED POTATOES 5

BAKED POTATO 4.5

ROASTED GARLIC SPINACH 6

* AS FEATURED IN WEBER'S AWARD WINNING REAL GRILLING COOKBOOK. FOR THIS FIRE-INSPIRED RECIPE & MORE, PLEASE VISIT OUR WEBSITE, WWW.WEBERGRILLRESTAURANT.COM

 WEBER GRILL SIGNATURE ITEM  OUR FAVORITE VEGETARIAN CHOICES

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SEVEN OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.

