

GRANITE CITY



food & brewery

FAX MENU

LUNCHEON PORTIONS

Served from 11 am - 4 pm, Monday through Saturday. Add GC dip .99

Add a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39 Add a dinner salad or small caesar salad for 2.99

LUNCH SIZE GRANITE CITY SALADS*

A lunch size portion of a fresh specialty salad from the selections below. All salads served with a cup of your favorite soup.

Grilled Chicken and Bruschetta Salad* 9.19

Grilled Asian Chicken Salad* 9.29

Chop Salad with Chicken* 9.19

HALF SANDWICH & SOUP OR SALAD*

Served with a cup of soup, dinner salad or small caesar salad. Also served with your choice of french fries, potato chips, coleslaw, garlic mashed potatoes or broccoli. Upgrade to our waffle fries or fresh fruit for an additional charge.

Chicken Salad Sandwich on Focaccia* 8.99

Overlake Sandwich* 8.89

Chicago Style Prime Beef* 9.29

LUNCH PASTAS*

Try one of the following pasta dishes in a lunch size portion.

Pasta Alfredo* 6.49

Pasta Alfredo with Sautéed Vegetables 6.99

Pasta Alfredo with Chicken* 7.99

Blackened Chicken Linguine* 7.99

Tortellini with Chicken in Marinara Cream Sauce* 7.89

LUNCH FAVORITES*

Add a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39 Add a dinner salad or small caesar salad for 2.99

Italian Scallops with Jalapeño Succotash and Roasted Pepper Coulis* Pairing: Two Pull

6oz of our Italian scallops tossed in a blend of corn, red, green, and jalapeño pepper succotash. Served over white rice with a roasted red pepper coulis, and finished with a cilantro, pepper and green onion salad. 10.99

Crispy Shrimp Tacos* Pairing: Northern Light

Shrimp lightly dusted with flour and fried for a crispy exterior, tossed in a GC signature spicy oriental glaze. Served in two flour tortillas with shredded lettuce, pico de gallo, scallions, and cilantro. Finished with a santa fe cream sauce and served with spanish rice. 9.99

Crispy Shrimp Taco Trio* 13.59

Bleu Peppercorn Burger* Pairing: Two Pull

Quarter-pound of angus beef seasoned with cracked black peppercorns. Topped with bleu cheese dressing, melted cheddar cheese, smokehouse bacon, and onion strings. Served with your choice of side. 7.69

Bedda Chedda Bacon Burger* Pairing: Wag's Wheat

Quarter-pound of angus beef topped with freshly made bbq sauce, shredded cheddar cheese, and crispy smokehouse bacon. Served with your choice of side. 7.69

Napa Valley Burger* Pairing: Brother Benedict's Bock

Quarter-pound of angus beef topped with fresh sliced mozzarella cheese, pan crisped prosciutto ham and our signature avocado spread. All served atop grilled focaccia bread with balsamic tossed spring greens and sliced sun-dried tomatoes. Served with your choice of side. 7.89

LUNCH VALUE MENU

Served from 11 am - 4 pm, Monday through Saturday.

Start with a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup or dinner salad 1.99

Add a small caesar salad 2.99 Add GC dip .99

Turkey Pita Sandwich*

Pairing: Northern Light or Two Pull

Smoked turkey, lettuce, red onions, and tomato folded into warm pita bread. Drizzled with roasted red pepper dressing. 7.39

GC Classic Hamburger*

Pairing: Two Pull

Quarter-pound angus burger cooked to your specification. 6.29

Cheeseburger 6.85

Chicken Salsa Wrap*

Pairing: Two Pull or Northern Light

Salsa chicken salad wrapped in a large tortilla with shredded iceberg, cheddar cheese, sour cream, pico de gallo and crispy tortilla strips. 7.39

Santa Fe Turkey Melt*

Pairing: Wag's American Wheat

A grilled wheat tortilla folded around mesquite smoked turkey, melted monterey jack cheese, shredded lettuce, diced tomatoes, and a santa fe cream. 7.39

Above items are served with your choice of french fries, potato chips, coleslaw, garlic mashed potatoes or broccoli.

Fill It Up! All You Can Eat Soup, Salad & Bread

Enjoy caesar or fresh greens with dressing, your choice of classic cheddar and ale soup, french onion, black bean chili or soup of the day served with a delicious loaf of

sourdough bread. 6.99

BBQ Smoked Chicken Quesadilla*

Pairing: Two Pull

Tortilla's filled with colby jack cheese, smoked bbq chicken, lettuce, pico de gallo and accompanied with sour cream and cilantro. 7.39

Lemon Pepper Basil Chicken Pasta*

Pairing: Admiral

Sautéed and seasoned grilled chicken simmered with tomatoes, garlic clove, basil, white wine, seasonings, and tossed in linguine. Topped with parmesan cheese. 7.29

*Consumer Advisories – Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

APPETIZERS

Crispy Buffalo Shrimp*

Pairing: Duke of Wellington

Eight shrimp tossed in our spicy buffalo sauce and served with creamy bleu cheese dressing. 11.99

Chicken Quesadilla*

Pairing: Duke of Wellington

Grilled chicken, colby jack cheese, pico de gallo and lettuce. Served with salsa and sour cream. 9.99

Idaho Nachos*

Pairing: Northern Light

Waffle cut potatoes topped with colby jack cheese, bacon, tomatoes, sour cream and green onions. Be sure to try this with our GC dip. 9.89

Pretzels with Northern Light Cheese Sauce

Pairing: Northern Light

Five soft pretzels topped with kosher salt and served with handmade Northern Light cheese sauce. 6.99

Oriental Shrimp*

Pairing: Wag's American Wheat

Eight crispy jumbo shrimp tossed in GC's signature spicy oriental glaze. 11.99

Truffle Fries

Pairing: Duke of Wellington

French fries coated in our truffle infused oil and then tossed in seasonings and hand-grated parmesan cheese. 6.99

Vodka Mussels*

Pairing: Two Pull or Northern Light

Sautéed and steamed with garlic and our special vodka seafood sauce. Served with grilled sourdough bread. 12.99

Buffalo Chicken Wings*

Pairing: Wag's American Wheat

Wings tossed in our spicy buffalo sauce and served with a creamy bleu cheese dressing. 9.99

Available in regular or boneless wings.

Try with any of these sauces - Sticky, Buffalo, BBQ or Nuclear

Crispy Waffle Fries with Dip

Pairing: Two Pull or Northern Light

Crispy, deep-fried, waffle-cut potatoes seasoned with a special blend of spices. Served with a cup of our dipping sauce. 5.99

Try a mixture of our waffle and sweet potato fries. 6.49

Spinach Artichoke Dip

Pairing: Duke of Wellington

Spinach, green onions, garlic, spices, artichoke hearts, parmesan and mozzarella cheeses. Served hot with your choice of ciabatta or focaccia bread. 9.99

Buffalo Chalupa*

Pairing: Wag's American Wheat

Baked flour tortillas topped with caesar dressing, sliced chicken breast tossed in buffalo sauce, diced tomatoes, and melted mozzarella cheese. Accompanied with lettuce and bleu cheese. 9.89

Ruby Poke Tuna*

Pairing: Wag's American Wheat

Diced tuna marinated in a soy and red pepper sauce, served with a side of wasabi cream sauce, cucumber relish and wonton chips. 10.99

APPETIZER FLATBREAD PIZZAS

BBQ Chicken Flatbread*

Pairing: Brother Benedict's Bock

A classic recipe of bbq sauce, diced chicken breast, cheddar cheese, monterey jack cheese, red onions and cilantro. 10.79

Prosciutto Olive Flatbread*

Pairing: Northern Light

Prosciutto ham, fresh basil, provolone, mozzarella and parmesan cheeses served over a seasoned blend of roasted garlic aioli and olives. Finished with a mist of rosemary-infused olive oil. 10.99

Pepper Bacon and Tomato Flatbread*

Pairing: Two Pull or Northern Light

Maple pepper bacon, sliced tomatoes, fresh basil, mozzarella and parmesan cheese with our signature garlic aioli. 10.99

Tomato Basil Flatbread

Pairing: Northern Light

Freshly made marinara and basil pesto, tomatoes, fresh basil, mozzarella and parmesan cheeses. 9.79

Classic Pepperoni Flatbread*

Pairing: Northern Light

Fresh marinara sauce, sliced pepperoni, fresh basil, mozzarella and parmesan cheeses. 9.99

SOUPS

All of our famous soups and sauces are made fresh daily with only the finest ingredients.

Ale and Cheddar Soup

Pairing: Northern Light

Creamy cheddar cheese soup simmered with our Northern Light and garnished with toasted rye croutons. Cup 4.29 Bowl 5.79

Baked French Onion Soup

Pairing: Brother Benedict's Bock

Caramelized onions in a rich beef and wine stock. Topped with toasted croutons and smothered under melted provolone cheese. Cup 4.29 Bowl 5.79

Black Bean Chili

Pairing: Duke of Wellington

Served with tortilla wedges over spanish rice and pico de gallo. Cup 4.29 Bowl 5.79

Soup Du Jour Cup 4.29 Bowl 5.79

Monday - Broccoli and Cheddar

Tuesday - Turkey Wild Rice Almondine*

Wednesday - Cream of Potato Bacon*

Thursday - Cheesy Chicken Tortilla*

Friday - New England Clam Chowder*

Saturday - Cream of Tomato Basil

SIGNATURE SELECTIONS

Served atop a bed of crispy onion strings (excludes Top Sirloin and Bone-In Filet.) Add a wedge salad 4.99 Substitute for a side of truffle fries 2.99

STEAKS

GC Steakhouse Classic CAB® Top Sirloin*

Pairing: Broad Axe Stout

A 10oz angus beef center-cut top sirloin accompanied with mashed potatoes and fresh broccoli. 22.09

GC Steakhouse Classic CAB® New York Strip*

Pairing: Brother Benedict's Bock

A 14oz cut of USDA choice NY strip. Accompanied with reggiano hash browns and fresh broccoli. 25.99

Grilled Garlic Butter Sirloin*

Pairing: Broad Axe Stout

A 10oz cut of USDA sirloin steak marinated in garlic and butter. Served with garlic mashed potatoes. 17.99

Make any of the above selections surf & turf style for an additional 6.99

Honey Rosemary Filet Mignon* *Pairing: Two Pull*

An 8oz center-cut tenderloin marinated in honey, soy sauce, garlic, olive oil and fresh rosemary. Served with garlic mashed potatoes and fresh broccoli. 18.39

Bone-In Filet*

Pairing: Broad Axe Stout

10oz of USDA choice grade bone-in filet charbroiled to perfection. Accompanied with sautéed asparagus and our own reggiano potatoes. 28.99

HOMESTYLE FAVORITES

GC Meatloaf* *Pairing: Two Pull or Duke of Wellington*

Homestyle meatloaf served open faced on ciabatta bread with bourbon onion sauce, garlic mashed potatoes and crispy onion strings. 14.69

Grilled Chicken Parmesan* *Pairing: Wag's American Wheat*

Grilled boneless chicken breast served on a bed of rigatoni pasta tossed in marinara sauce. All baked under a mixture of ricotta, mozzarella, monterey jack and parmesan cheese. 14.49

Mediterranean Chicken* *Pairing: Brother Benedict's Bock*

Seasoned chicken breast served atop wild rice and fresh broccoli. Finished with bruschetta tomatoes, onions and a balsamic reduction. 11.29

Black Bean Chicken Burrito* *Pairing: Duke of Wellington*

A large burrito filled with grilled chicken, black beans, jalapeños, peppers, yellow onions and spanish rice. Topped with our signature green chili sauce and mozzarella cheese. 12.79

Korean Tacos* *Pairing: Brother Benedict's Bock*

Thinly shaved pork grilled and coated in a spicy sweet korean sauce. Served inside flour tortillas with romaine lettuce, onions and shredded carrots. Accompanied with a refreshing cucumber salad mix and accented with sesame oil. 10.99

Lemon Chicken* *Pairing: Admiral*

A marinated chicken breast, sautéed and served over a light lemon sauce. Served with sautéed green beans, red peppers and oven roasted baby red potatoes. 10.99

FROM THE SEA

Simply Grilled Salmon* *Pairing: Wag's American Wheat*

Fillet of atlantic salmon charbroiled to perfection and served with wild rice pilaf and fresh sautéed asparagus. 14.09

Grilled Salmon Oscar* *Pairing: Wag's American Wheat*

Fillet of atlantic salmon charbroiled and topped with steamed asparagus spears, lump crab meat, and hollandaise sauce. Served on wild rice pilaf with steamed broccoli. 19.59

GC Walleye Dinner* *Pairing: Duke of Wellington*

Canadian freshwater walleye fillet lightly breaded and served with coleslaw and your choice of waffle fries or garlic mashed potatoes. 15.29

Island Tuna* *Pairing: Northern Light*

Fillet of yellowfin tuna in a special pineapple teriyaki marinade charbroiled and served on a bed of wild rice pilaf. Finished with a fresh pineapple citrus salsa and steamed broccoli florets. 15.49

SIGNATURE SIDES

- Shrimp Scampi 6.99
- Roasted Red Potatoes 3.49
- Sautéed Mushrooms .49
- Mac & Cheese 3.99
- Sweet Potato Fries 4.99
- Sautéed Onions .49
- Asparagus 3.49

STEAK TOPPINGS

1.99 each

- Roasted garlic butter
- Sautéed portabello mushrooms with yellow onions
- Horseradish cream sauce
- Bleu cheese
- Oscar Style (crab and hollandaise) 3.50

BURGERS

All burgers served with a pickle and french fries or your choice of potato chips, coleslaw, garlic mashed potatoes, or broccoli. Substitute a half order of waffle fries or fresh fruit for an additional charge. Substitute for a side of truffle fries 2.99 Add a wedge salad 4.99 Start with a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39 Add a dinner salad or small caesar salad for 2.99 Add double-smoked bacon .99 Add GC dip .99 Add sautéed mushrooms or onions for no additional charge to all half-pound burgers. Substitute sweet potato fries for a regular side 2.79

Bedda Chedda Bacon Burger*

Pairing: Duke of Wellington

Half-pound of fresh ground angus beef charbroiled to perfection. Topped with freshly made bbq sauce, shredded cheddar cheese, and crispy smokehouse bacon. 9.59

Bleu Peppercorn Burger*

Pairing: Two Pull

We start with a half-pound of fresh ground angus beef seasoned with cracked black peppercorns, then charbroiled to perfection. Topped with creamy bleu cheese dressing, melted cheddar cheese, smokehouse bacon, and crispy onion strings. 9.69

GC Classic Hamburger* *Pairing: Wag's American Wheat*

Half-pound of fresh ground angus beef charbroiled to perfection. 8.49 Add cheese for .56

Napa Valley Burger*

Pairing: Brother Benedict's Bock

Half-pound seasoned hamburger patty grilled to perfection and served on grilled focaccia bread with balsamic tossed spring greens and hand-sliced sun-dried tomatoes. Topped with fresh sliced mozzarella cheese, pan crisped prosciutto ham and our signature avocado spread. 9.89

Turkey Burger*

Pairing: Wag's American Wheat

Our signature mixture of lean ground turkey, minced red peppers, green onions, and seasonings. Seared and cooked to perfection, served with sliced tomato, leaf lettuce, and red onion. Served with a side of our homemade coleslaw. 8.19

SANDWICHES

All sandwiches include your choice of french fries, potato chips, coleslaw, garlic mashed potatoes or broccoli and a pickle. Substitute a half order of our waffle fries or fresh fruit for an additional charge or try our truffle fries for only 2.99. Substitute sweet potato fries for a regular side 2.79

Spinach Artichoke Chicken* *Pairing: Wag's American Wheat*
Tender chicken breast topped with our creamy spinach artichoke dip, melted provolone cheese, lettuce and tomato on grilled whole wheat bread. 10.09

Grilled Chicken Sandwich* *Pairing: Two Pull*
Seasoned chicken breast served on a lightly toasted ciabatta bun with lettuce and tomato. 8.59
Make this a buffalo chicken sandwich for 9.99

Crispy Buffalo Chicken Wrap*
Pairing: Wag's American Wheat
Lightly breaded chicken tenderloins tossed in buffalo sauce. Served in a warm tortilla with tomatoes, iceberg lettuce, bleu cheese and celery. 9.69

GC Cuban* *Pairing: Wag's American Wheat*
Seasoned pork loin, smoked turkey, melted swiss cheese, mustard, garlic aioli and dill pickles on lightly toasted ciabatta. 9.79

Monterey Chicken Wrap* *Pairing: Duke of Wellington*
Wheat tortilla wrapped around spring greens, plum tomatoes, monterey jack cheese, ranch dressing and grilled chicken. 9.69

Grilled Portabella Melt *Pairing: Brother Benedict's Bock*
A portabella mushroom with melted mozzarella cheese, spring greens, balsamic dressing, roasted red peppers, fresh basil and lightly toasted herbed focaccia bread. 8.69

Chicago Style Prime Beef* *Pairing: Two Pull*
Prime rib sliced and topped with sautéed onions, peppers, mozzarella cheese and lightly toasted ciabatta bread. Served with beef au jus for dipping. 9.99

The Overlake* *Pairing: Two Pull or Northern Light*
Smokehouse bacon, sliced tomatoes, mesquite smoked turkey, garlic aioli and monterey jack cheese all served atop grilled whole wheat bread. 9.29

Granite City Reuben* *Pairing: Two Pull*
A half pound of thinly shaved corned beef and pastrami layered with a fresh shredded cabbage slaw and thousand island dressing. Served on thick slices of grilled rye bread topped with melted swiss cheese and a dijon aioli. 10.99

SALADS

Start with a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39

Grilled Asian Chicken Salad*
Pairing: Two Pull or Northern Light
Pineapple marinated chicken breast tossed with lettuce, cilantro, cabbage, carrots, green onions, cucumbers, red peppers, crispy wonton strips and a fresh sesame lime dressing. Finished with a szechwan peanut sauce. 10.99

Chop Salad with Chicken*
Pairing: Wag's American Wheat
Chopped bacon, diced tomatoes, banana peppers, avocado, grilled chicken and seasonings tossed in iceberg lettuce. Finished with green onions, bacon, grated parmesan cheese and italian vinaigrette. 10.99

Salmon Caesar Salad*
Pairing: Duke of Wellington
An atlantic salmon fillet dusted with cajun seasoning. Served atop fresh romaine and tossed in our caesar dressing, croutons and grated parmesan cheese. 13.89

Caesar Salad
Pairing: Wag's American Wheat
Enough to share as a starter salad. A traditional recipe of caesar, romaine, parmesan cheese and croutons. 7.99
Add chicken* 2.00 Add shrimp* 5.00

Honey Rosemary Tenderloin and Focaccia Salad*
Pairing: Brother Benedict's Bock
8oz of freshly marinated beef tenderloin tossed in balsamic dressing with spring greens, grilled herb focaccia croutons, parmesan cheese, balsamic tomato onion relish and creamy bleu cheese crumbles. 16.99

Grilled Chicken and Bruschetta Salad*
Pairing: Brother Benedict's Bock
Toasted caesar bruschetta surrounds a mix of greens tossed in balsamic vinaigrette with grilled chicken, olives, and blue cheese crumbles. Finished with balsamic tomato onion relish and parmesan cheese. 12.99

Dinner Salad
Spring greens, iceberg and romaine lettuce with shredded carrots, shredded cabbage, tomato, hard boiled egg, and cucumber. Served with croutons and your choice of dressing. 4.49

LIGHTER FARE & GLUTEN FREE

Start with a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39 Add a dinner salad or small caesar salad for 2.99

☞ — This dish can be modified to be gluten free.

Linguine Pomodoro

Pairing: Northern Light

GC's signature tomato sauce tossed in linguine, fresh tomatoes, basil, garlic, red pepper flakes and parmesan cheese. 8.99

Turkey Burger*

Pairing: Wag's American Wheat

Combined with minced red peppers, green onions and seasonings. Served with sliced tomato, leaf lettuce, red onion and a side of our handmade coleslaw. 8.19

Lemon Chicken* *Pairing: Admiral*

A marinated chicken breast, sautéed and served over a light lemon sauce. Served with sautéed green beans, red peppers and oven roasted baby red potatoes. 10.99

☞ Wedge Salad*

Pairing: Duke of Wellington

Fresh crisp iceberg lettuce served with thick-cut tomatoes, bleu cheese dressing, bleu cheese crumbles, and chopped bacon. 7.09

Order this with fat free italian dressing to make this a gluten free dish.

☞ GC Steakhouse Classic CAB® Top Sirloin*

Pairing: Broad Axe Stout

A 10oz Angus beef center-cut top sirloin accompanied with mashed potatoes and fresh broccoli. 22.09

☞ Simply Grilled Salmon*

Pairing: Wag's American Wheat

Fillet of atlantic salmon charbroiled to perfection and served with wild rice pilaf and fresh sautéed asparagus. 14.09
Order this with white rice to make this a gluten free dish.

☞ Mediterranean Chicken*

Pairing: Brother Benedict's Bock

Seasoned chicken breast served atop wild rice and fresh broccoli. Finished with bruschetta tomatoes, onions and a balsamic reduction. 11.29

Order this with white rice to make this a gluten free dish.

☞ Italian Scallops with Jalapeño Succotash and Roasted Pepper Coulis*

Pairing: Two Pull

6oz of our Italian scallops tossed in a blend of corn, red, green, and jalapeño pepper succotash. Served over white rice with a roasted red pepper coulis, and finished with a cilantro, pepper and green onion salad. 10.99

PASTAS

Start with a cup of soup du jour, baked french onion soup, black bean chili or ale & cheddar soup for 3.39

Add a dinner salad or small caesar salad for 2.99 Add a wedge salad for 4.99

Adult Mac and Cheese*

Pairing: Brother Benedict's Bock

Pepper jack, alfredo sauce, and cheddar cheeses simmered with our Brother Benedict's Bock. Finished with rigatoni pasta, chicken, red pepper flakes, bacon and toasted breadcrumbs. 12.99

Linguine with Grilled Chicken and Asparagus*

Pairing: Wag's American Wheat

Chicken breast and prosciutto ham sautéed with chopped garlic, asparagus, sun-dried tomatoes, oregano, onions and fennel. Tossed in linguine and topped with parmesan cheese, basil and toasted pine nuts. 14.89

Pasta Alfredo

Pairing: Admiral

Pasta noodles tossed in a creamy parmesan sauce. 9.79

Pasta Alfredo with sautéed chicken tenderloins* 11.79

Pasta Alfredo with sautéed vegetables 11.19

Pasta Alfredo with sautéed shrimp* 13.99

Tortellini with Chicken in Creamy Tomato Pesto*

Pairing: Brother Benedict's Bock

Grilled chicken sautéed in olive oil. Simmered with either sun-dried tomato pesto or our creamy marinara blend. Tossed in cheese filled tortellini. 13.99

Linguine Pomodoro

Pairing: Northern Light

Granite City's signature tomato sauce tossed with linguine, fresh tomatoes, basil, garlic, red pepper flakes and parmesan cheese. 8.99

Blackened Chicken Linguine*

Pairing: Northern Light or Two Pull

Cajun chicken served over linguine tossed in a creamy parmesan cheese sauce, then finished with diced tomatoes, béarnaise sauce and green onions. 14.79

Cajun Pasta* *Pairing: Duke of Wellington*

Succulent shrimp and italian sausage sautéed in olive oil with red and green peppers and onions. Then simmered in a creamy parmesan cheese sauce with a hint of bourbon and finished with cajun seasonings, diced tomatoes, crushed red peppers and pasta. 13.99

KIDS' MENU

Twelve years of age and under please. All kids' meals served with a complimentary fountain beverage, juice or milk.

Carrots with ranch dressing are served before the meal.

Crispy Chicken Strips*

Lightly breaded and deep-fried. Served with choice of potato chips, waffle fries, or mixed fruit. Accompanied with BBQ sauce for dipping. 4.39

Children's Pasta

Imported rigatoni noodles tossed in butter. Also available with homemade marinara or alfredo sauce. 3.99

Mini Corn Dogs

Lightly battered mini corn dogs golden fried and served with waffle fries or mixed fruit. 4.49

Grilled Cheese Sandwich

Yellow cheese and white bread grilled and melted to perfection. Served with french fries or your choice of potato chips, waffle fries, or mixed fruit. 4.29

Kid's Burger*

A juicy ground beef patty seasoned and charbroiled to perfection. Served on a grilled ciabatta bun with choice of potato chips, waffle fries, or mixed fruit. 4.49
Add cheese .56 Add double smoked bacon .99
Lettuce, tomato, sliced or sautéed onions upon request.

Kraft Macaroni and Cheese

Macaroni noodles smothered in a creamy cheese sauce. 3.99

Grilled Chickalicken

Grilled chicken breast served with your choice of mixed fruit, broccoli or rice. 4.49

After the meal treat them to an OREO ice cream sundae for only .99!

DESSERTS

Caramel Apple Crumble

A tender puff pastry crust with a warm apple filling and a crunchy brown sugar crumble topping. Drizzled with warm caramel sauce and finished with vanilla ice cream, and our freshly made whipped cream. 5.99

Cheesecake Chimichanga

Our freshly made cheesecake mix hand rolled inside our signature pastry dough and then deep-fried to perfection. Served with our vanilla bean ice cream. Carmel glaze, and whipped cream. 7.49

Turtle Sundae

Three generous scoops of our rich vanilla ice cream with drizzled chocolate and caramel. Topped with real whipped cream, chopped nuts, and maraschino cherries. 4.29

Chocolate Cake

Layer upon layer of moist chocolate chunks. Finished with freshly whipped cream and served with our whiskey butter sauce. 7.99

GC Big Cookie

An enormous Granite City toffee almond chocolate chip cookie served fresh from the oven topped with ice cream and caramel. 6.69

Chocolate Fondue

A handmade confection of cream and both semi-sweet and milk chocolate. Served hot with crispy vanilla wafer cookies, strawberries, fresh sliced bananas, and huge marshmallows for dipping. 6.99

Key Lime Pie

True key lime pie, topped with granola and toasted coconuts. Served with whip cream. 4.29

DRINKS

Ask your server for a list of our non-alcoholic beverages.

SPECIALTY BREWS

Our Brewmasters take great pride in handcrafting our microbrewed beers for your enjoyment. See our Brew Guide for more details. Ask your server or bartender about additional specialty beers on tap.

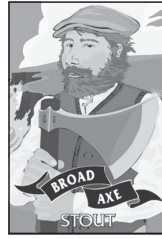


NORTHERN LIGHT LAGER

Brewed to the American standard of a classic lager, this light golden beer is our mildest offering with a creamy, smooth taste.

Complements:

Blackened Chicken Linguine*
Idaho Nachos*
Buffalo Chicken Sandwich*

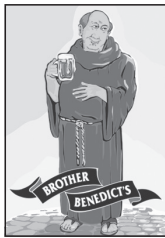


BROAD AXE STOUT

A thick creamy head sits atop the opaque blackness of this traditional oatmeal stout. Roasted chocolate and coffee notes make this beer a great treat.

Complements:

GC Steakhouse Classic CAB® Top Sirloin*
Chocolate Cake



BROTHER BENEDICT'S BOCK

A German style lager, our Bock carries a brownish color, a medium body, and a mouthwatering smoothness from the wonderful malt flavor.

Complements:

BBQ Roast Pork Chops*
GC Steakhouse Classic CAB® New York Strip*

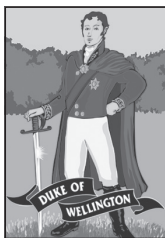


WAG'S AMERICAN WHEAT

An exceedingly drinkable, intentionally hazy beer. Light, sweet, and crisp flavors of barley and wheat are allowed to shine through a subtle background of hops for balance.

Complements:

GC Cuban Sandwich*
GC Meatloaf*



DUKE OF WELLINGTON IPA

The copper color of this India Pale Ale hints at the strong malt character needed to support the huge hoppy flavors and defining bitterness of this classic beer.

Complements:

Monterey Chicken Wrap*
GC Meatloaf*



TWO PULL

Created and made popular by our Guests, the Two Pull is a blend of our Northern Light and Brother Benedict's Bock beers. Sometimes the best creations are a mix of great creations!

Complements:

Blackened Chicken Linguine*
Turkey Burger*