Signature SANDWICHES

ASK YOUR SERVER FOR A RECOMMENDED BEER PAIRING

served with choice of classic side. upgrade to a signature side for $2

★ MILLIONAIRE'S BLT 16
our signature millionaire's bacon, lettuce, tomato, and house-made lemon aioli on toasted country white bread

ROASTED PRIME RIB 18.50
slow-roasted prime rib and provolone on a grilled baguette with au jus and horseradish sauce

TURKEY OVERLAKE 15
mesquite-smoked turkey, bacon, monterey jack, tomato, and roasted garlic aioli on grilled multigrain bread

AVOCADO GRILLED CHEESE 15
white cheddar, avocado, tomato, green onions, and sunflower seeds on grilled multigrain bread

BUFFALO CHICKEN WRAP 14
hand-breaded chicken tenders tossed in buffalo sauce, bleu cheese dressing, lettuce, tomato, and celery in a flour tortilla

SPINACH & ARTICHOKE CHICKEN 14
grilled chicken, our signature spinach & artichoke dip, provolone, lettuce, and tomato on a multigrain bun

SPICY CHICKEN 13.75
hand-breaded chicken tenders tossed in buffalo sauce, pepper jack, spicy pepper relish, spicy mayo, and lettuce on a brioche bun

Handcrafted BURGERS

served with choice of classic side. upgrade to a signature side for $2
add ons: avocado $2.50 | guacamole $1.50 | jalapeño $.75 | mushrooms $.50 | onions $.50



MILLIONAIRE'S BACON BURGER 16.75
half-pound burger, our signature millionaire's bacon, white cheddar, and house-made lemon aioli on a brioche bun

BEDDA CHEDDA BURGER 15.25
half-pound burger, bacon, shredded cheddar, and BBQ sauce on a brioche bun

IMPOSSIBLE BURGER 16.50
grilled meatless burger, guacamole, tomato, red onion, and spring greens on a multigrain bun

★ BLEU PEPPERCORN BURGER 15.50
peppercorn-crusted half-pound burger, bacon, cheddar, bleu cheese dressing, and crispy onion strings on a brioche bun

PATTY MELT 15.25
half-pound burger, white cheddar, and caramelized onions on grilled rye bread

CLASSIC CHEESEBURGER 14.50
half-pound burger, american cheese, lettuce, tomato, red onion, and pickles on a brioche bun

Desserts

GRANITE CITY BIG COOKIE 9
house-made deep-dish chocolate chip almond toffee cookie, topped with ice cream and caramel

CARROT CAKE 11.50
carrot cake, cream cheese icing, served with bourbon caramel sauce and whipped cream

CHOCOLATE CAKE 11
chocolate layer cake served with bourbon caramel sauce and whipped cream



★ *New!* WHITE CHOCOLATE RASPBERRY BREAD PUDDING 10
house-made bread pudding baked with fresh raspberries and white chocolate chips, drizzled with white chocolate

Beverages

fountain beverage $3.50
coca-cola products

iced tea $3.50

regular lemonade $3.50

flavored lemonade $4
raspberry | strawberry | watermelon

red bull $5
regular | sugar-free | white peach

coffee or hot tea $3.50

juice $4.50

Coca-Cola Red Bull

★ GC FAVORITE MADE WITH GRANITE CITY BEER

***DISCLOSURE: These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients or can be ordered undercooked.**
REMINDER: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. GC_07.26



Starters

ASIAN GLAZED SHRIMP 15.50
lightly fried jumbo shrimp tossed in a spicy asian glaze, served with sesame lime slaw

SPINACH & ARTICHOKE DIP 12.50
spinach, artichoke, and parmesan dip, served with grilled garlic bread and tortilla chips



IDAHO NACHOS 14
waffle fries topped with bacon, cheddar jack, tomatoes, green onions, and sour cream
ADD GRANITE CITY DIP +$2

CHICKEN TENDERS 12.25
hand-breaded chicken tenders served with french fries and house-made comeback sauce

PRETZEL STICKS 12.25
soft salted pretzel sticks served with northern lager-infused beer cheese

CRISPY BRUSSELS SPROUTS 12
flash-fried brussels sprouts tossed with our sweet and spicy millionaire's bacon, parmesan, and balsamic dressing

ASK YOUR SERVER FOR A RECOMMENDED BEER PAIRING

CITY WINGS 15
chicken wings tossed in choice of sauce or dry rub

BONELESS WINGS 14
buttermilk fried chicken tossed in choice of sauce or dry rub
AVAILABLE WING SAUCES:
buffalo | BBQ | asian glaze | old bay dry rub
cajun-ranch dry rub | nashville hot | hot honey

CHICKEN TINGA NACHOS 12
chicken tinga, cheddar jack, jalapeños, tomatoes, lettuce, cilantro, and santa fe cream sauce over tortilla chips, served with salsa and sour cream
UPGRADE TO FAMILY SIZE +$6



Flatbreads

served on crispy lavosh

MARGHERITA 13.75
mozzarella, provolone, fresh tomatoes, and marinara, finished with balsamic glaze and fresh basil

NASHVILLE SPICY CHICKEN & DILL 15.25
crispy nashville hot chicken, mozzarella, provolone, dill pickles, and ranch dressing, finished with hot honey and fresh parsley

BBQ CHICKEN 15
bbq chicken, cheddar jack, red onion, bbq sauce, and fresh cilantro

MAPLE PEPPER BACON 14.75
candied maple pepper bacon, mozzarella, provolone, tomatoes, roasted garlic aioli, and fresh basil

homemade SOUPS

cup $5.50 | bowl $7.50

FRENCH ONION
caramelized onions in beef and chicken broth with white wine, topped with melted provolone and hand-cut croutons

THE NORTHERN & CHEDDAR
northern lager-infused beer cheese soup with house-made rye croutons

CHEESY CHICKEN TORTILLA
roasted chicken, cheddar, and red chiles, topped with shredded cheddar cheese, tortilla strips and sour cream

GC FAVORITE
MADE WITH GRANITE CITY BEER

side SALADS

ADD CHICKEN +$6
SALMON +$8 | STEAK +$8

PETITE CAESAR SALAD 8
romaine, parmesan, and garlic croutons tossed in house-made caesar dressing
UPGRADE TO LARGE +$5.50

HOUSE SALAD 9
mixed greens, grape tomatoes, cucumber, pickled red onion, and garlic croutons served with choice of dressing

BLEU CHEESE CHOP 10
iceberg lettuce, bacon, bleu cheese crumbles, grape tomatoes, and pickled red onions tossed in house-made bleu cheese dressing

entrée SALADS

add garlic bread +$1

ITALIAN CHOP SALAD 16.50
grilled chicken, bacon, avocado, parmesan, banana peppers, grape tomatoes, pickled red onions, green onions, and iceberg lettuce tossed in italian vinaigrette

ASIAN CHICKEN SALAD 16.50
marinated grilled chicken, cucumbers, carrots, red peppers, cabbage, green onion, cilantro and iceberg lettuce tossed in house-made sesame lime vinaigrette, finished with szechuan peanut sauce and wonton strips

BRUSCHETTA SALAD 19.50
seared chicken, bleu cheese crumbles, tomato-onion relish, and mixed greens, tossed in balsamic dressing and served with garlic parmesan lavosh chips
ADD STEAK +$8

BBQ CHICKEN SALAD 13.75
grilled chicken, cheddar, corn, grape tomatoes, pickled red onions, tortilla strips, cilantro, and mixed greens tossed in bbq ranch dressing

Pastas

add baked cheese topping $3 | add garlic bread $1



CAJUN PASTA 19
andouille sausage, chicken, penne pasta, bell peppers, red onion, and grape tomatoes in house-made creamy cajun sauce

BUFFALO MAC & CHEESE 17.75
hand-breaded chicken tenders over mac & cheese, topped with buffalo sauce, ranch, bleu cheese crumbles, and green onions

CHICKEN ALFREDO 16
grilled chicken and linguine in house-made alfredo sauce, topped with parmesan
ADD SHRIMP +$7

TUSCAN SHRIMP SCAMPI 17.25
sautéed shrimp, linguine, white wine, garlic butter, and sun-dried tomatoes in house-made alfredo sauce, topped with parmesan and basil

BOCK & CHEESE 17
grilled chicken, penne pasta in bennie bock-infused pepper jack cheese sauce, topped with bacon breadcrumbs

Entrées

add garlic bread $1 | add a side salad for $4.75

GRANITE CITY MEATLOAF 19.75
house-made meatloaf served on a garlic baguette with sautéed green beans, garlic red-skinned mashed potatoes, crispy onion strings, and bourbon onion sauce

POT ROAST 19.75
slow-braised beef in our german bock beer and au jus served over garlic red-skinned mashed potatoes with roasted carrots and crispy onion strings

TOP SIRLOIN 26
10 oz. top sirloin served with garlic red-skinned mashed potatoes and green beans almondine
ADD GARLIC BUTTER $2 | BLEU CHEESE $2
MUSHROOMS $.50 | ONIONS $.50

CAJUN JAMBALAYA 19.75
shrimp, andouille sausage, chicken, cajun rice, bell peppers, celery, and onion in a spicy tomato sauce

CRISPY BAJA FISH TACOS 16.50
northern-lager battered fish filets, coleslaw, spicy mayo, avocado, and fresh cilantro on flour tortillas, served with tortilla chips and salsa

CRISPY ASIAN SHRIMP TACOS 17.75
spicy asian glazed shrimp, pico de gallo, santa fe cream sauce, shredded lettuce, and fresh cilantro on flour tortillas, served with tortilla chips and salsa
ADD AVOCADO $2.50 | GUACAMOLE $1.50

New! WHISKEY GLAZED SALMON 22.75
whiskey-glazed salmon served with garlic red-skinned mashed potatoes and honey-buttered roasted carrots



FISH & CHIPS 18.50
northern lager-battered fish served with malt vinegar fries, coleslaw, and tartar sauce

MEDITERRANEAN CHICKEN 19
seared chicken topped with tomatoes, caramelized onions, and balsamic reduction, served over rice pilaf with sautéed green beans

CHICKEN TUSCANO 18
lightly breaded, pan-fried chicken topped with provolone, served over garlic red-skinned mashed potatoes with sautéed green beans and grape tomatoes in a white wine butter sauce

NASHVILLE HOT CHICKEN TENDER DINNER 17.50
hand-breaded chicken tenders tossed in our nashville hot sauce and served with fries, mac & cheese, and ranch dressing

CHICKEN TENDER DINNER 16.50
hand-breaded chicken tenders served with fries, garlic bread, coleslaw, and house-made comeback sauce

CHICKEN POT PIE 15
chicken, carrots, celery, onions, and peas in a creamy gravy, baked under a flaky pastry crust

RIBEYE 42
14 oz. ribeye served with garlic red-skinned mashed potatoes and green beans almondine
ADD GARLIC BUTTER $2 | BLEU CHEESE $2
MUSHROOMS $.50 | ONIONS $.50

Sides

CLASSIC

kettle chips $3.75
creamy coleslaw $3.75
french fries $3.75
rice pilaf $3.75
garlic red-skinned mashed potatoes $3.75
green beans almondine $3.75

SIGNATURE

honey-buttered roasted carrots $4.50
sweet potato fries $4.50
mac & cheese $4.50
waffle fries $4.50
add gc dip +$2
loaded mashed potatoes $4.50
loaded waffle fries $4.75