



STARTERS

SHRIMP & NAAN 13.49

lightly seasoned grilled shrimp with freshly made guacamole and warm naan bread.

SPINACH & ARTICHOKE DIP 10.99

creamy spinach, artichoke, and parmesan dip. served with soft grilled naan bread and crispy tortilla chips.

IDAHO NACHOS 12.49

crispy waffle fries piled high with melted cheddar-jack cheese, bacon, roma tomato, green onion, sour cream.

add granite city dip \$0.99

PRETZEL STICKS 9.99

soft baked, salted pretzel sticks served with our house-made northern lager infused cheese sauce and our award-winning bock infused mustard.

CHICKEN TENDERS 9.99

butter-milk-fried chicken tenders with French fries and comeback sauce. the sauce is incredible, you'll ask for more!

CRISPY BRUSSELS SPROUTS 8.99

flash-fried brussels sprouts tossed with a balsamic dressing and millionaire's bacon. garnished with shredded parmesan and a drizzle of balsamic reduction.

MAPLE PEPPER BACON FLATBREAD 12.99

our original flatbread! candied maple pepper bacon, roasted garlic aioli, roma tomato, mozzarella and provolone cheeses, fresh basil on crispy lavosh.

MARGHERITA FLATBREAD 10.99

fresh roma tomato, marinara, mozzarella and provolone cheeses, balsamic glaze, fresh basil on crispy lavosh.

BBQ CHICKEN FLATBREAD 12.49

BBQ-tossed chicken, red onion, cheddar and jack cheeses, fresh cilantro on a bbq brushed lavosh crust.

CITY WINGS 11.99

one pound of bone-in chicken wings, fried crispy and tossed in your favorite sauce.

BONELESS WINGS 11.99

hand-breaded, buttermilk fried boneless wings fried perfectly crisp and tossed in your favorite sauce.

available wing sauces:

*buffalo / mango habanero / BBQ / asian glaze
old bay dry rub / cajun-ranch dry rub*

CHEESEBURGER SLIDER TOWER 10.99

juicy hamburger patties on brioche slider buns. stacked high with crisp lettuce, onion, roma tomatoes, and american cheese. served over french fries.

SOUPS & SIDE SALADS

THE NORTHERN & CHEDDAR SOUP

our classic beer cheese soup with home-made rye croutons. *cup \$4.29 | bowl \$6.29*

FRENCH ONION SOUP

caramelized onions, white wine, beef and chicken stock, sealed with melted provolone cheese (gratinee style) and hand-cut croutons. *cup \$4.29 | bowl \$6.29*

PETITE CAESAR SALAD 6.99

crisp romaine lettuce, shredded parmesan cheese, crunchy garlic croutons. tossed in our house-made caesar dressing.

HOUSE SALAD 6.99

romaine lettuce, arcanian greens, sliced grape tomato, cucumber, pickled red onion, and crunchy garlic croutons. served with your choice of house-made dressing.

BLEU CHEESE CHOP 6.99

inspired by the classic wedge salad. shredded iceberg lettuce drizzled with our famous bleu cheese dressing, pickled red onions, grape tomatoes, bleu cheese crumbles and crisp bacon.

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Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HANDCRAFTED BURGERS

*served with choice of classic side
upgrade to a signature side for \$1.99*

MILLIONAIRE'S BACON BURGER 14.49

half-pound gc signature beef blend, piled high with melted white cheddar cheese and a stack of spiced millionaire's bacon, served with our house-made lemon aioli on a brioche bun.

BEDDA CHEDDA BURGER 13.49

half-pound gc signature beef blend, house-made bbq sauce, crisp bacon, piled high with shredded cheddar cheese on a brioche bun.

BLEU PEPPERCORN BURGER 13.49

half-pound peppercorn-crusting gc signature beef blend, cheddar cheese, our famous bleu cheese dressing, bacon, crispy onion strings on a brioche bun.

CLASSIC CHEESEBURGER 11.99

half-pound gc signature beef blend topped with american cheese, on a brioche bun. served with crisp lettuce, fresh sliced tomato, red onion slices and pickles.

IMPOSSIBLE BURGER 14.49

eat this tasty plant-based burger and save the world! grilled meatless burger served on a multi-grain bun with our zesty guacamole, arugula, sliced tomato, and red onions.

SOUTHWEST TURKEY BURGER 11.99

our house-made turkey burger, packed with flavor! seasoned ground turkey, pepper-jack cheese, our zesty guacamole, spicy mayo, arugula, sliced tomato, red onion, pickle on a fresh multi-grain bun.

SIGNATURE SANDWICHES

*served with choice of classic side
upgrade to a signature side for \$1.99*

MILLIONAIRE'S BLT 13.99

this will soon be a legendary menu item, guaranteed! our sweet and spicy bacon stacked with crisp lettuce, fresh tomato, and our home-made lemon aioli on toasted country white.

ROASTED PRIME RIB 14.49

house specialty slow-roasted prime rib, sliced thin with provolone cheese on a fresh grilled baguette with au jus and creamy horseradish sauce.

TURKEY OVERLAKE 11.99

mesquite-smoked sliced turkey, sizzled bacon, sliced tomato, our roasted garlic aioli, monterey jack cheese on grilled multi-grain wheat bread.

AVOCADO GRILLED CHEESE 11.99

melted white cheddar cheese, avocado, green onions, diced tomato, and sunflower seeds on buttered whole wheat bread.

BUFFALO CHICKEN WRAP 10.99

crispy chicken, buffalo sauce, shredded lettuce, roma tomato, celery, our famous bleu cheese dressing, flour tortilla.

SPINACH & ARTICHOKE CHICKEN 11.99

grilled chicken breast topped with creamy spinach, artichoke and parmesan spread, provolone cheese, lettuce, tomato on a grilled multi-grain bun.

SPICY CHICKEN SANDWICH 11.99

crispy buttermilk-fried chicken, tossed in buffalo sauce, topped with pepper-jack cheese. on a brioche bun with spicy pepper relish, spicy mayo, and shredded lettuce.

ENTRÉE SALADS

ASIAN CHICKEN SALAD 13.99

marinated grilled chicken breast, cabbage, cilantro, iceberg lettuce, carrot, green onion, cucumber, red pepper, and served with our home-made sesame-lime vinaigrette, drizzled with our szechuan peanut sauce. topped with crispy wontons.

ITALIAN CHOP SALAD 13.99

grilled chicken, banana peppers, grape tomatoes, green onions, chopped bacon, shredded parmesan, sliced avocados, and tossed in our red wine vinegar dressing.

CAESAR 10.49

crisp romaine lettuce, parmesan cheese, house-made caesar dressing, garlic croutons.

add a protein: chicken \$4.99 | salmon \$6.99 | steak \$6.99

TOP SIRLOIN SALAD 15.99

grilled top sirloin on a bed of arcanian greens tossed in our famous bleu cheese dressing. with grape tomato, pickled red onion, bleu cheese crumbles, and buttered garlic toast.

STEAKS

add a side salad for \$4.29

RIBEYE 30.99

14 oz. usda choice boneless ribeye served with redskin mashed potatoes and green beans almandine.

CENTER-CUT FILET 34.99

8 oz. usda choice center-cut filet served with redskin mashed potatoes and green beans almandine.

TOP SIRLOIN 18.49

10 oz. usda choice top sirloin served with redskin mashed potatoes and green beans almandine.

ENTRÉES

add a side salad for \$4.29

GRANITE CITY MEATLOAF 17.99

hand-made meatloaf layered with garlic mashed potatoes, petite green beans, garlic toasted baguette, our famous savory bourbon onion sauce and topped with crispy onion strings.

CAJUN JAMBALAYA 17.99

traditional cajun rice dish of andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce.

CHICKEN TUSCANO 15.99

lightly breaded, pan fried chicken breast topped with melted provolone cheese, and served over garlic mashed potatoes, sautéed green beans, and grape tomatoes in a white wine butter sauce.

CHICKEN TENDER DINNER 14.49

butter-milk-marinated, and "famously breaded", chicken tenders over seasoned french fries. served with coleslaw, garlic bread, and our amazing comeback sauce. this sauce is incredible, you will ask for more.

BABY BACK RIBS *half rack* 19.99 | *full rack* 25.99

our house rubbed "fall off the bone" back ribs, braised in our duke pale ale for hours and then char grilled with house-made bbq sauce. served with french fries and house-made coleslaw.

FROM THE SEA

GRILLED SALMON 19.99

charbroiled atlantic salmon, with rice pilaf and asparagus.

GRILLED MAHI TACOS 15.49

mahi-mahi grilled and topped with our house-made cilantro lime slaw, roma tomato, chipotle ranch, and cheddar-jack cheese on soft flour tortillas.

CRISPY ASIAN SHRIMP TACOS 15.49

a granite city "original", our sweet and spicy glazed shrimp, shredded lettuce, pico de gallo, santa fé cream, and fresh cilantro on soft flour tortillas.

FISH AND CHIPS 17.49

our northern lager battered fish, served with malt vinegar fries, creamy coleslaw, and house-made tartar sauce.

PASTAS

CAJUN PASTA 16.99

sautéed andouille sausage and tender chicken, red onion, red and green bell pepper, grape tomato, simmered in our creamy cajun sauce, served with penne pasta, of course it has a kick.

BOCK & CHEESE 15.49

chicken and penne pasta tossed in our creamy pepper jack cheese sauce, which is infused with our award-winning bock beer. topped with bacon and breadcrumbs.

CHICKEN ALFREDO 13.49

creamy house-made alfredo sauce tossed with linguine noodles. topped with a grilled chicken breast. simple, but oh so comforting. *add shrimp \$5.99*

CHICKEN & ASPARAGUS LINGUINE 16.99

a gc favorite for years, sautéed chicken breast, prosciutto ham, garlic, asparagus, sun-dried tomato, oregano, onion, and fennel, tossed with linguine and chicken-herb broth. topped with parmesan cheese, and fresh basil.

SIDES

CLASSIC

FRENCH FRIES 2.99

KETTLE CHIPS 2.99

GARLIC MASHED POTATOES 2.99

RICE PILAF 2.99

GREEN BEANS ALMONDINE 2.99

CREAMY COLESLAW 2.99

SIGNATURE

SWEET POTATO FRIES 3.99

WAFFLE FRIES 3.99

ASPARAGUS 3.99

add granite city dip \$0.99

BUT WAIT, THERE'S MORE...

CORE BEERS

 **THE NORTHERN**

ABV: 4.4% | IBU: 11

STYLE: american lager | COLOR: pale gold

FLAVOR: mild and crisp, with minimal bitterness

 **THE BENNIE**

ABV: 5.2% | IBU: 13

STYLE: german bock | COLOR: amber brown

FLAVOR: malty, nutty, and slightly sweet, with subtle hints of caramel

 **THE DUKE**

ABV: 5.4% | IBU: 61

STYLE: pale ale | COLOR: copper

FLAVOR: nice balance of hops and malt. floral aroma with hints of grapefruit

 **ZUG ZWANG**

ABV: 5.7% | IBU: 24

STYLE: vanilla porter | COLOR: dark brown

FLAVOR: chocolate, vanilla and hints of roasted coffee combine for a smooth, mocha milkshake like flavor

SEASONAL IPA

ask your server for a complete tap list

WICKED

ABV 6.8% | juicy ipa | IBU 52

TAPS IN JANUARY

UKULELE

ABV 6.7% | citra ipa | IBU 70

TAPS IN APRIL

SABRO

ABV 6.2% | sabro ipa | IBU 44

TAPS IN JULY

TOTALLY HAZED OUT

ABV 7.8% | double hazy ipa | IBU 55

TAPS IN OCTOBER

COCKTAILS

- BARREL-AGED OLD FASHIONED 9.79**
elijah craig small batch bourbon, barrel-aged in house with orange and cherry. a classic cocktail with a barrel aged twist.
- AMERICAN MULE 8.79**
a refreshing version of a classic cocktail made in the usa! tito's handmade vodka mixed with fresh lime juice, and ginger beer.
- GC CLASSIC MARGARITA 8.59**
classic combination of sour and sweet, lunazul 100% blue agave reposado tequila, triple sec, and fresh-squeezed lime juice.
also available in passion fruit, mango, and blueberry.
- THE PERFECT MARGARITA 12.59**
casamigos blanco tequila, premium orange liqueur, and fresh-squeezed lime juice served in your own shaker.

- GC CLASSIC MOJITO 8.59**
classic island favorite, cruzan rum muddled with mint and lime topped with soda and sprite. light and refreshing in its classic version.
also available in passion fruit, mango, and blueberry.
- BLUEBERRY LONG ISLAND 9.99**
sobieski vodka, cruzan rum, bombay sapphire gin, sauza gold tequila, and triple sec shaken with just the right touch of blueberry.
- FLYING MONKEY 8.69**
the all-time, best-selling cocktail at granite city. sobieski cytron vodka, peach and strawberry schnapps, and lemonade.
- BLACK CHERRY MANHATTAN 9.39**
a classic manhattan featuring knob creek rye whiskey and a touch of black cherry.

- SIGNATURE BLOODY MARY 8.99**
granite city's famous signature bloody mary mix, sobieski vodka, a celery salted rim, garnished with all your favorites.
- SPICY MARGARITA 8.59**
a fiery twist on a classic margarita. made with lunazul 100% blue agave reposado tequila, triple sec, lime juice and jalapeño infused simple syrup.
- SPICY PEACH MULE 8.79**
enjoy this classic cocktail with a modern twist. tito's handmade vodka, ginger beer, soft peach, and jalapeno simple syrup to give it a spicy "kick".

WINE

- white**
- TWISTED glass 7.75 | bottle 28**
moscato, california
- CHATEAU STE MICHELLE glass 8.50 | bottle 32**
riesling columbia valley, washington
- LA MARCA glass 8**
prosecco, italy
- YES WAY ROSÉ glass 9.75 | bottle 36**
rosé, france
- BARONE FINI glass 9.75 | bottle 36**
pinot grigio, valdadige, italy
- BENZIGER glass 8.50 | bottle 32**
sauvignon blanc, north coast, california
- PROVERB glass 7.75 | bottle 28**
chardonnay, california
- WENTE ESTATE GROWN glass 9 | bottle 34**
chardonnay, livermore valley, california

- red**
- MIRASSOU glass 8 | bottle 30**
pinot noir, california
- PROPHECY glass 9 | bottle 34**
pinot noir, california
- ENTWINE glass 9 | bottle 34**
merlot, california
- PROVERB glass 7.75 | bottle 28**
cabernet sauvignon, california
- JOSH CELLARS glass 9.75 | bottle 37**
cabernet sauvignon, california
- ALEXANDER VALLEY VINEYARDS glass 12 | bottle 46**
cabernet sauvignon, california
- FEDERALIST glass 12 | bottle 44**
red blend, california
- CONQUISTA glass 8 | bottle 28**
malbec, mendoza, argentina

DESSERTS

- GRANITY CITY BIG COOKIE 7.49**
fresh baked, house-made chocolate chip, toffee, almond deep-dish cookie with ice cream and caramel sauce.
- CARROT CAKE 8.99**
layers of carrot cake and cream cheese icing with salted caramel sauce.
- CHOCOLATE CAKE 8.99**
decadent chocolate layer cake with bourbon caramel sauce and a touch of whipped cream.
- NY CHEESECAKE 8.99**
creamy vanilla cheesecake topped with your choice of chocolate, caramel or wild berry compote.

MIX & MATCH

HALF SALAD & SOUP \$8.99

HALF SANDWICH OR PASTA WITH SALAD OR SOUP \$9.99

SANDWICH OPTIONS:
MILLIONAIRE'S BLT, TURKEY OVERLAKE, ROASTED PRIME RIB, AVOCADO GRILLED CHEESE

SALAD OPTIONS:
CAESAR, HOUSE, BLEU CHEESE CHOP, ASIAN

SOUP OPTIONS:
NORTHERN & CHEDDAR, FRENCH ONION, SOUP OF THE DAY

PASTA OPTIONS:
CAJUN, BOCK & CHEESE, CHICKEN ALFREDO

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MONDAY - FRIDAY:
11AM - 4PM

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