

GRINDSTONE
ON THE MONON

GENERAL MANAGER DAN KAHLE • EXECUTIVE CHEF KENE YOUNG

ROAST
PRIME RIB
OF BEEF\*

usda angus prime rib of beef,
salt crusted, with natural beef
jus & horseradish cream GF

12oz 16oz
36 46

AVAILABLE FRI-SUN AFTER 5PM

STEAKS & CHOPS

served with choice of 2 sides
Grindstone on the Monon proudly serves
naturally raised angus beef. all steaks are
topped with whipped herb butter

10oz SIRLOIN\* - 34 GF
8oz FILET MIGNON\* - 40 GF
14oz BONE-IN NY STRIP\* - 42 GF
16oz BONE-IN RIBEYE\* - 42 GF

STEAK TOPPERS

MONON STYLE +4
CAMELIZED ONIONS & SAUTÉED CREMINI MUSHROOMS
MAYTAG BLUE CHEESE CRUST +5 • GRILLED SHRIMP +8
HORSERADISH CRUST +3 • MUSHROOM MARSALA GRAVY +3

BABY BACK RIBS
HALF RACK 20 / FULL RACK 32
slow cooked with a fifteen spice dry rub,
choice of sauce: bbq, chipotle honey, dry rub

HANDHELDS

served with choice of 1 side
sub gluten-free bun for \$2
BACON DOUBLE CHEESEBURGER\* - 15
double stacked patties, choice of cheese,
peppered bacon, lettuce, tomato, pickle,
onion, brioche bun
PIGGY MELT GRILLED CHEESE - 15
grilled texas toast, cheddar cheese,
house-smoked pulled pork, bbq sauce,
mac & cheese
SOUTHWEST IMPOSSIBLE BURGER - 16
plant-based burger, black bean corn salsa,
avocado, chipotle ranch, brioche bun
WAGYU BURGER\* - 20
ground wagyu beef, choice of cheese,
peppered bacon, fried egg, burger sauce,
lettuce, tomato, onion, pickle, brioche bun
PICKLE BRINED CHICKEN SANDWICH - 16
buttermilk-battered pickle-brined
fried chicken, cheddar, peppered bacon,
ranch, brioche bun
INDIANA PORK TENDERLOIN - 15
premium center cut, hand-breaded or
grilled, lettuce, tomato, onion, pickle,
brioche bun
BLACKENED CHICKEN AVOCADO - 16
cajun-seared chicken breast, swiss cheese,
peppered bacon, avocado, lettuce, tomato,
brioche bun
PRIME RIB CHEESESTEAK\* - 22
shaved prime rib, grilled bell peppers,
caramelized onions, white queso,
provolone cheese
BUFFALO CHICKEN WRAP - 15
honey wheat tortilla, cheddar jack cheese,
crispy fried chicken, buffalo sauce,
lettuce, tomato, ranch dressing
SHRIMP PO' BOY - 18
crispy breaded shrimp, lettuce, tomato,
comeback sauce, toasted hoagie roll

All fries are made using 100% Beef Tallow.
GF = Gluten-Free
= Contains Nuts

APPETIZERS

FRENCH ONION SOUP - 9
BEEF CHILI - CUP 6 / BOWL 8 GF
SOUP OF THE DAY - CUP 6 / BOWL 8
GOAT CHEESE BRUSCHETTA - 13
honey-whipped goat cheese, tomato, garlic,
onion, basil, shaved parmesan, balsamic
reduction
GRINDSTONE NACHOS - 16
corn tortillas, monterey jack, white queso,
bell peppers, onions, charred corn, queso
fresco, tomatillo salsa, choice of grilled
chipotle chicken or smoked pulled pork
sub steak +2
FRIED GREEN TOMATOES - 14
hand breaded, fried golden brown,
parmesan, parsley, southern comeback sauce
CRAB DIP - 18
creamy crab & artichoke dip, cajun
seasoning, monterey jack, green onion,
tortilla chips, toasted pita bread

SALADS

add your choice of protein: +chicken 4 +shrimp 8 +salmon 8 +steak 8

ICEBERG WEDGE - 13
wedge, cherry tomato, maytag blue cheese,
blue cheese dressing, red onion, bacon,
balsamic reduction GF
COBB - 17
romaine lettuce, blue cheese dressing, herb-
marinated chicken, cherry tomatoes, avocado,
diced hard-boiled egg, red onion, bacon,
maytag blue cheese, zucchini nut bread
SOUTHERN FRIED - 17
spring mix, honey mustard vinaigrette,
fried chicken, egg, bacon, candied pecan,
bell pepper, zucchini nut bread

MAINS

CHICKEN & NOODLES - 16
flavorful broth with chicken, carrots,
celery, herbs, home style egg noodles,
served over yukon gold mashed potatoes,
green beans
MEATLOAF - 19
housemade blend of beef and pork,
red peppers, onion, bacon, housemade
tomato glaze, crispy onions, yukon gold
mashed potatoes, green beans
HOOSIER HOT PLATE - 20
indiana pork tenderloin, fried golden
brown, topped with peppercorn gravy,
served with yukon gold mashed potatoes
and green beans
CHICKEN TENDERS - 16
hand-battered chicken strips,
french fries, choice of dipping sauce
STEAK TACOS - 20
marinated steak, black bean corn salsa,
queso fresco, cilantro, lime, served with
tortilla chips & salsa
PRIME BEEF MANHATTAN\* - 22
toasted brioche, yukon gold mashed
potatoes, shaved prime rib, crispy onion
straws, demi-glace, green beans
BEEF SHORT RIBS - 26
slow-braised beef, demi-glace, yukon gold
mashed potatoes crispy fried onions, side
of green beans
CHICKEN MARSALA - 24
grilled chicken cutlets, yukon gold
mashed potatoes, mushroom marsala
gravy, grilled asparagus GF
SHRIMP BOWL - 20
cilantro lime rice, sliced avocado, black
bean corn relish, pineapple salsa, grilled
shrimp, sriracha mayo GF
sub grilled chicken, steak, or salmon for no charge

PASTAS

add your choice of protein:
+chicken 4 +shrimp 8 +salmon 8 +steak 8
PASTA PRIMAVERA - 16
linguine, housemade tomato red sauce,
grilled zucchini, asparagus, bell peppers,
onion, mushrooms
JAMBALAYA PASTA - 25
linguine, cajun cream sauce, jumbo shrimp,
cajun chicken, andouille sausage, bell
peppers, onions, shaved parmesan
BUFFALO CHICKEN MAC - 16
cheesy & creamy cavatappi noodles, three
cheese blend, crispy fried chicken, buffalo
sauce, gorgonzola

CHEESE CURDS - 15
bier weizengoot beer-battered fresh
wisconsin cheddar cheese curds, ranch

WINGS - SIX FOR 13 / TWELVE FOR 21
crispy fried jumbo bone-in wings, celery,
carrots, ranch or blue cheese dipping sauce,
choice of wing sauce: bbq, buffalo, chipotle
honey, dry rubbed, bourbon soy

BREAD BASKET - 10
fresh artisan rolls, house-made zucchini
nut bread, whipped cinnamon butter,
italian dipping oil

HUMMUS - 15
vegetable crudite, pita bread, olive oil,
pumpkin seed dukkah

SWEET CHILI SHRIMP - 18
lightly breaded and fried shrimp, creamy
sriracha honey sauce, crispy wonton strips

SHORT RIB POUTINE - 15
french fries, white queso, slow braised
shredded beef, demi-glace, green onions

GRILLED SALMON\* - 20
spring mix, balsamic vinaigrette, sliced
strawberries, candied pecans, goat cheese
crumbles, grilled salmon, asparagus, crispy
potato straws, zucchini nut bread
BEET & APPLE - 15
mixed greens, beets, granny smith apples,
walnuts, gorgonzola, apple cider vinaigrette,
zucchini nut bread

DRESSINGS:
RANCH • CHIPOTLE RANCH • BLUE CHEESE • HONEY MUSTARD
BALSAMIC VINAIGRETTE • CAESAR • APPLE CIDER VINAIGRETTE

SLIDERS

select individually or make it a meal.
choice of 2 plus choice of a side for \$16
FILET\* - 7
seasoned center cut filet medallion,
swiss cheese, crispy onion straws,
horseradish cream sauce
PICKLE BRINED CHICKEN - 6
buttermilk-battered pickle-brined
fried chicken, peppered bacon,
cheddar, ranch
WAGYU CHEESEBURGER\* - 6
ground wagyu beef, american cheese,
peppered bacon, burger sauce
PULLED PORK - 6
smoked pulled pork, bbq sauce,
creamy cole slaw

SEAFOOD

FISH AND CHIPS - 22
bier weizengoot beer battered haddock,
crispy fries, tartar sauce, coleslaw
SHRIMP TACOS - 20
grilled or fried shrimp, black bean corn
salsa, queso fresco, cilantro, lime, served
with tortilla chips & salsa
SEA BASS\* - 40
blackened chilean sea bass, pineapple
salsa, sriracha mayo, cilantro lime rice,
grilled asparagus GF
HONEY SOY SALMON\* - 28
grilled chilean salmon, honey soy glaze,
cilantro lime rice, steamed broccoli

SIDES

served a la carte, starting at \$4

FRIES • SWEET POTATO FRIES • FRESH FRUIT
GREEN BEANS • CUCUMBER SALAD • CILANTRO LIME RICE
YUKON GOLD MASHED POTATOES • STEAMED BROCCOLI
GRILLED ASPARAGUS +1 • HOUSE SALAD +2
CAESAR SALAD +2 • SIDE WEDGE SALAD +3
CUP CHILI +2 • FRENCH ONION SOUP +5
MAC & CHEESE +1 (ADD BACON FOR +1)

BAKED POTATO:
AVAILABLE DAILY AFTER 5PM
(LOAD WITH CHEESE, BACON & GREEN ONION FOR +2)

HOT TOWELS AVAILABLE UPON REQUEST
for parties of 7 or more, a 20% gratuity will be included
\* please tell your server if you have any dietary restrictions. consuming
raw or undercooked foods may increase risk of foodborne illness.