

# GRINDSTONE ON THE MONON

GENERAL MANAGER MIKE YAKLIN • 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  
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40 48

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*

16oz HAND-CUT RIBEYE\* - 44 *GF*

## STEAK TOPPERS

MONON STYLE +4 (CARAMELIZED ONIONS & SAUTÉED CREMINI MUSHROOMS)  
MAYTAG BLUE CHEESE CRUST +5 • GRILLED SHRIMP +8  
HORSERADISH CRUST +3 • MUSHROOM MARSALA GRAVY +3  
CITRUS CHIMICHURRI +4

## 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

FRENCH DIP - 22

slow-roasted & shaved prime rib, creamy  
horseradish, giardiniera, gruyere cheese, au jus

SALMON BLT\* - 20

grilled salmon, roasted garlic lemon aioli,  
guacamole, black pepper bacon, mixed greens,  
toasted ciabatta roll

BACON DOUBLE CHEESEBURGER\* - 15

double stacked patties, choice of cheese,  
peppered bacon, lettuce, tomato, pickle,  
onion, brioche bun

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

butter-milk-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

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

SOUP OF THE DAY - CUP 6 / BOWL 8

GOAT CHEESE BRUSCHETTA - 14

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 shredded beef short ribs sub steak +2

FRIED GREEN TOMATOES - 14

hand breaded, fried golden brown,  
parmesan, parsley, southern comeback sauce

ELOTE CORN DIP - 15

roasted sweet corn, cream cheese, charred  
peppers, lime, cilantro, parmesan, tortilla chips

CHEESE CURDS - 15

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


## 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

BRAISED BEEF & GRITS - 26

smoked gouda grits, shredded braised  
beef, smoked paprika tomato sauce, bell  
peppers, onions, crispy onion straws

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

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

## PASTA

add your choice of protein:

+chicken 4 +shrimp 8 +salmon 8 +steak 8

BAKED PRIMAVERA - 17

lemon cream sauce, cavatappi, blistered  
cherry tomatoes, summer vegetables, fresh  
basil, baked parmesan

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

WINGS - SIX FOR 13 / TWELVE FOR 21

crispy fried jumbo bone-in wings, celery, carrots,  
ranch or blue cheese dipping sauce wing sauces:  
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 

DIP TRIO - 20

roasted garlic hummus, whipped goat cheese,  
jalapeño bacon jam, smashed guacamole, tortilla  
chips, garlic herb pita

SWEET CHILI SHRIMP - 18

lightly breaded and fried shrimp, creamy sriracha  
honey sauce, crispy wonton strips


SHORT RIB POUTINE - 15

french fries, white queso, shredded beef short ribs,  
demi-glace, green onions


EVERYTHING PRETZEL - 16

giant bavarian style pretzel, everything seasoning,  
white queso, ipa beer mustard

GRILLED SALMON\* - 20

spring mix, balsamic vinaigrette, sliced  
strawberries, candied pecans, goat cheese  
crumbles, grilled salmon, asparagus, crispy  
potato straws, zucchini nut bread 

BEETS & ORANGES - 15

spring mix, walnuts, goat cheese, mandarin  
oranges, red beets, honey orange vinaigrette,  
zucchini nut bread 

DRESSINGS:

RANCH • CHIPOTLE RANCH • BLUE CHEESE • HONEY MUSTARD  
BALSAMIC VINAIGRETTE • CAESAR • ORANGE HONEY VINAIGRETTE

## SLIDERS

SLIDER COMBO - 16

mix and match any two sliders  
and choice of one side

FILET\* - 7

seasoned center cut filet medallion, swiss  
cheese, crispy onion straws, horseradish  
cream sauce

PICKLE BRINED CHICKEN - 6

butter-milk-battered pickle-brined fried  
chicken, peppered bacon, cheddar, ranch

WAGYU CHEESEBURGER\* - 6

ground wagyu beef, american cheese,  
peppered bacon, burger sauce

BEEF SHORT RIB - 6

braised beef short ribs, bbq sauce,  
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

BLACKENED GROUPER\* - 30

cilantro lime rice, citrus chimichurri,  
summer vegetables

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

SUMMER VEGETABLES • GRILLED ASPARAGUS +1

HOUSE SALAD +2 • CAESAR SALAD +2 • SIDE WEDGE SALAD +3

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.