

-APPETIZERS-

Street Fries

Our fries topped with queso, pulled pork, spicy BBQ sauce, coleslaw & dill pickles 11.99

Spinach Artichoke Dip

Spinach, artichoke hearts, garlic, cream cheese, parmesan cheese, & herbs baked until golden brown and bubbly; served with grilled pita bread 9.99

Bavarian Pretzel & Cheese

A large Bavarian style pretzel; served with beer cheese sauce & whole grain mustard 12.99

Nachos

Tortilla chips with choice of flank steak, chicken, or pulled pork topped with queso, black beans, pico de gallo, hot sauce, jalapenos, guacamole & sour cream; served with a side of salsa 1/2 order - 11.99 / full order - 15.99

Mozza Balls

Fresh mozzarella balls breaded in parmesan bread crumbs & deep fried to a golden brown; drizzled with pesto & served with marinara sauce 8.99

Fried Shrooms

Button mushrooms hand breaded & deep fried served with horseradish sauce or ranch 9.99

Hummus & Tapenade Plate

Hummus served with grilled pita bread & topped with an olive tapenade, garnished with cucumbers & tomatoes 9.99

Chicken Wings/Boneless Wings

Bone in or Boneless chicken wings deep fried to perfection and tossed in your choice of sauce; served with celery and choice of Bleu cheese or Ranch.

Lemon Pepper, BBQ, Mild, Thai Chili Lime, Spicy Honey, Buffalo, Spicy BBQ, Nashville TN Hot, Grim Reaper, or Sneaky Heat 6 - 8.99 / 12 - 16.99

Quesadilla

Honey wheat tortilla filled with cheddar jack cheese, pico de gallo, bacon, & flank steak or grilled chicken; served with side of sour cream, pico de gallo, guacamole, & salsa chicken - 12.99 / steak - 13.99

Shrimp Cocktail

Shrimp seasoned in Old Bay, steamed in white wine; served with our spicy cocktail sauce 11.99

German Eggrolls

Bratwurst, sauerkraut, mashed potatoes, & spices wrapped in a wonton & deep fried; served with honey mustard 10.99

Devil’s Bacon

Jalapeno bacon candied with brown sugar & black pepper served with sriracha syrup 9.99

-SOUPS & SALADS-

Soup du Jour - It’s the Soup of the Day cup - 3.99 / bowl - 5.99

Black Bean Soup cup - 3.99 / bowl - 5.99
Gumbo cup - 3.99 / bowl - 5.99

Gopher’s Greens Salad

Mixed greens, shredded carrot, red onion, cucumber, grape tomatoes, bacon, gorgonzola crumbles & croutons with our house vinaigrette sm - 4.99 / lg - 9.99

SW Chicken Salad

Grilled, blackened, or breaded chicken atop a bed of mixed greens with pico de gallo, shredded cheddar, avocado, black olives, bacon bits, tortilla chips & Southwestern dressing 12.99

Caesar

Romaine lettuce drizzled with our Caesar dressing, red onions, tomatoes, parmesan & croutons small - 4.99 / large - 9.99 (add chicken 2.99, flank steak 3.99, salmon 5.99)

Chef Salad

Ham, turkey, bacon, tomato, cucumber, shredded cheddar, carrots, egg, & croutons served atop a bed of mixed greens; served with choice of dressing sm - 6.99 / lg - 12.99

Kale Salad

Fresh chopped kale sunflower seeds, mandarin oranges, dried cranberries, & goat cheese with blood orange vinaigrette 11.99 (Add chicken, 2.99, shrimp 4.99 or salmon 5.99)

BBQ Ranch Salad

Grilled or breaded chicken, cheddar jack cheese, black bean corn salsa, & tortilla chips on a bed of mixed greens served with a BBQ ranch dressing 12.99



-SANDWICHES-

Served with Pub Chips, French Fries, Potato Salad, or Coleslaw.

Pulled Pork

Slow smoked pork shoulder pulled topped with coleslaw & drizzled with BBQ; served on a pretzel bun 9.99

Philly Cheesesteak

Thinly sliced top sirloin sauteed with caramelized onions, roasted red peppers, & topped with cheese whiz 15.99

Turkey Club

Our oven roasted turkey breast topped with Swiss cheese, bacon, avocado, lettuce, tomato, & whole grain mustard on a multi grain toast. 14.99

Fish Sandwich

(Blackened, Grilled or Fried) Whitefish prepared to your liking, served on a hoagie with lettuce, tomato, onion, pickle, and tartar sauce 14.99

Cheddar Chicken Sandwich (Blackened, Grilled, or Fried)

Chicken breast topped with cheddar cheese & mayo on a roll & garnished with lettuce, tomato, onion, & pickle 10.99

Flank Steak Sandwich

Grilled flank steak topped with sautéed mushrooms, carmelized onions, & gorgonzola cheese; served on a hoagie with horseradish sauce 14.99

Italian Beef Dip

Slow roasted top sirloin sliced thin dipped in Italian au jus, served with giardeniera 14.99

The Shoe

Choice of hamburger, chicken breast, or ham & turkey served atop country white toast covered in French Fries, queso cheese; garnished with crumbled bacon & diced tomatoes 13.99

Chicken & Waffle

Chicken breast deep fried and tossed in a sriracha syrup between 2 Belgium waffles & topped with coleslaw 12.99

Salmon BLT

Fresh grilled salmon served on multigrain toast with lettuce, tomato, bacon, & a lemon caper aioli 15.99

Nashville Chicken

Hand breaded chicken breast deep fried and tossed in our Nashville TN style hot sauce; served on toasted country white bread with kosher dill pickles. (Yes it is spicy!!!) 12.99

“Hot” Ham & Cheese

Capicola ham, Provolone cheese, sauteed onions, & roasted red pepper sauce, on grilled country white bread 14.99

Reuben

Corned beef, saurekraut, Swiss cheese, & thousand island between grilled marble rye bread 12.99

-ENTREES-

Add salad or soup for \$3.49

NY Strip

A 10 oz. Certified Angus Beef NY Strip steak grilled to desired temperature & topped with a garlic herb butter served with fried Brussel sprouts 27.99

Tex- Mex Quinoa Bowl

Tri-colored quinoa topped with chicken, shredded cheese, black bean & corn salsa, avocado, & ancho sour cream 16.99

Salmon

Fresh salmon pan seared & basted with a sriracha bourbon glaze; served with a side of basmati rice pilaf & garlic green beans 20.99

Coconut Shrimp

6 Shrimp lightly breaded in coconut breading and deep fried, spicy pineapple rum dipping sauce & island stir fried rice pilaf. 19.99

-BURGERS-

Served with Pub Chips, French Fries, Potato Salad, or Coleslaw.

Classic Hamburger

Certified Black Angus ground beef patty grilled garnished with lettuce, tomato, onion & pickle 12.99 (Add choice of American, Cheddar, Swiss, Goat Cheese, Gorgonzola, Provolone, Pepperjack, Bacon, Sautéed Mushrooms or Sautéed Onions for only \$1.00/each)

Bacon Me Crazy

Our classic burger topped with cheddar cheese, double bacon, & bacon aioli & garnished with lettuce, tomato, onion, & pickle 14.99

Porky’s Burger

Our classic burger topped with pulled pork, pepperjack cheese, & caramelized onions; served on a pretzel bun 14.99

Spicy Jalapeno Burger

Our classic burger topped with pepperjack cheese, grilled jalapenos & caramelized onions & topped with sriracha mayo & garnished with lettuce, tomato, onion, & pickle 13.99

Beer Cheese Burger

Our classic burger topped with cheddar cheese, bacon, caramelized onions, & a side of beer cheese sauce for dipping; garnished with lettuce, tomato, onion, & pickle 14.99

Mac Daddy Burger

Our classic burger topped with a hefty portion of house made mac & cheese, bacon & cheddar cheese; garnished with lettuce, tomato, onion, & pickle 14.99

Grilled Cheese Melt

Our classic burger between grilled country white bread with pepperjack & American cheeses; garnished with lettuce,tomato, onion, & pickle 13.99

Patty Melt

Our classic burger between grilled marble rye bread with Swiss cheese, caramelized onions, & pub sauce45 13.99

-WRAPS-

Served with Chips, French fries, potato salad, or coleslaw

Chicken Ranch Club

Grilled chicken, bacon, cheddar jack cheese, diced tomato, lettuce, & ranch dressing in a honey wheat tortilla 10.99

Caesar Wrap

Grilled chicken or flank steak, red onion, romaine, tomato, parmesan, & Caesar dressing wrapped in a honey wheat tortilla chicken - 10.99 / steak - 11.99

SW Chicken Wrap

Grilled chicken, lettuce, pico de gallo, shredded cheddar, tortilla strips & Southwestern dressing in honey wheat tortilla 10.99

Italian Wrap

Salami, Capicola ham, provolone cheese, lettuce, tomato, onion, & creamy basil Italian dressing in honey wheat tortilla 10.99

Gyro

Lamb & Beef sliced thin & wrapped in Naan pita bread with red onion, tomato, & tzatziki sauce 14.99

-SIDES-

Pub Chips - 3.49
French Fries - 3.99

Sweet Potato Fries - 4.99
Potato Salad - 3.49

Mac & Cheese - 4.99
Coleslaw - 3.49

Mashed Potatoes - 4.49
Garlic Green Beans - 3.99

Basmati Rice - 3.49
Fried Brussel Sprouts - 4.99

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-CHILDREN’S MENU-

Gopher Bites

Bite Size chicken tenders hand breaded
& served with choice of dipping sauce, served
with French Fries & Mandarin Oranges 6.49

Pup’s Burgers

2 oz. burger grilled and served on a bun.
(Add cheese for 49¢ more) Served with French Fries
& Mandarin Oranges 1 - 5.99 / 2 - 7.49

Hot Dog

Our ¼ lb. hot dog grilled & served on a traditional bun.
Served with French Fries & Mandarin Oranges 6.99

Pup’s Pasta

Pasta topped with choice of maninara or melted
butter, served with a side on Mandarin Oranges 5.49

Mac & Cheese

Elbow macaroni tossed in a house made cheese
sauce, served with a side of Mandarin Oranges 5.99

Grilled Cheese

Two slices of country white bread grilled with
American cheese, served with
French fries and Mandarin Oranges 5.99

Mini Corndogs

6 Mini corndogs deep fried, served with fries
& Mandarin oranges 5.99

-COCKTAIL MENU-

Mules

Choice of: Moscow with Tito’s Vodka,
Kentucky with Rebel Yell Reserve Bourbon, or
Mexican with El Mayor Tequila
All with Ginger Beer, splash of lime,
over ice & served in a copper mug 7.00

Make it a flavored Mule for \$ 1.00 more
Choice of Rea’l Strawberry, Raspberry,
Blueberry, or Peach

Spicy Margarita

Tanteo jalapeno tequila, triple sec,
fresh jalapenos & margarita mix 6.50

Adult Shaken Lemonade

Equal parts Limoncello and
Pearl Vodka, fresh lemon juice
& simple syrup shaken and served on ice 6.00
Choose from Classic Lemon, Raspberry, or Peach

Jan’s Kryptonite

Sky strawberry vodka, Parrot Bay Coconut rum,
melon liquor, pineapple juice &
a splash of grenadine 7.50

Old Fashioned

Sazerac Rye Bourbon with
muddled cherry and orange slice, simple syrup
and a dash of Peychaud’s Bitters 7.00

Russian Gopher

Our variation on a white russian made with,
Skrewball peanutbutter whiskey, Kahlua, & milk 7.50

Bahama Mama

RumHaven Coconut Rum, Triple Sec, orange juice,
pineapple juice and grenadine 6.00

Plantation Punch

Plantation pineapple rum, pineapple juice,
ginger ale, & grenadine 6.00

Spicy Bloody Maria

Tanteo jalapeno tequila, & Jimmy Luv’s Bloody Mary mix 6.50

Prickly Pear Margarita

Western Son Prickly Pear vodka, triple sec,
& margarita mix on the rocks with a salted rim 6.00

-MARTINIS-

Cosmo

Wheatley Vodka, Triple Sec, cranberry juice,
squeeze of fresh lime, and garnished
with a lemon twist 7.50

Chocolate

Chocolate Vodka, Baileys Irish Cream,
Chambord, & Tippy Cow Chocolate Liqueur,
garnished with chocolate sauce swirl 9.50

Lemon Drop

Ketel One Citron Vodka, Triple Sec,
fresh lemon juice, & simple syrup,
garnished with lemon twist & sugar rim 8.00

Turtle Martini

Frangelico, Smirnoff Kissed salted caramel vodka
and Tippy Cow chocolate liqueur 8.00

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

-DESSERTS-

Ice Cream Sundae

2 scoops of vanilla bean ice cream 3.99
Add chocolate, caramel, or pecans for 50¢ each

Lava Cake

Chocolate bundt cake filled
with gooey chocolate fudge,
served with a scoop of vanilla bean
ice cream & raspberry sauce 6.99

Cheesecake

Our classic cheesecake made in house;
choice of plain, raspberry, or turtle 5.99

Apple Tart

Golden apples baked in a rustic pastry tart shell;
served a la mode with vanilla bean ice cream &
drizzled with caramel sauce 7.99

Dessert Pretzel

Our large pretzel dusted in cinnamon & sugar served
with chocolate, caramel, & raspberry sauces 12.99

Craft & Imported Beers

1/2 Acre Daisy Cutter 7.50 (16 oz.)
Pale Ale – ABV 5.2%

Angry Orchard 5.50
Cider – ABV 5.0%

Bell’s 2 Hearted IPA 6.00
India Pale Ale – ABV 7.0%

Big Muddy Vanilla Stout 5.50
Stout – ABV 6.0%

Brick River Peach Cider 7.00 (16 oz.)
Cider – ABV 5.0%

Corona & Corona Premier 5.50
Mexican Style Lager – ABV 4.5%/4.0%

Deschutes Fresh Squeezed IPA 6.50
India Pale Ale – ABV 6.4%

Founder’s All Day IPA 5.00
India Pale Ale – ABV 4.7%

Goose Island 312 5.00
Wheat Beer – ABV 4.2%

Maplewood Fat Pug 8.00 (16 oz)
Oatmeal Milk Stout– ABV 5.9%

Revolution Hazy Hero 6.00
India Pale Ale – ABV 7.0%

Revolution Freedom of Speach 5.50
Peach Session Sour – ABV 4.5%

Sam Adams 5.50
Boston Lager – ABV 5.0%

Shiner Bock 5.50
Bock – ABV 4.4%

Sierra Nevada Hazy Little Thing 6.50
Hazy IPA - ABV 6.7%

Stella Artois 5.00
Imported Lager – ABV 5.0%

Urban Chestnut Zwickel 7.00 (16 oz.)
Bavarian Lager– ABV 5.2%

-Limited Release Beers-

Lagunitas Maximus 6.00
Colossal India Pale Ale - ABV 9.0%

Shiner Trail Ale 5.50
Trail Mix Inspired Ale - ABV 6.0%

New Belgium Fruit Force 6.00
Hazy IPA - ABV 9.5%

Maplewood In Dark Trees 6.00
Darck Czeck-Style Lager - ABV 5.0%

1/2 Acre Green Torch 5.50
Lime Lager - ABV 4.5%

Dogfish Head Citrus Squall 7.50
Double Golden Ale - ABV 8.0%

Founder’s 4 Giants Tropical Treasure 8.50
Tropical Hazy IPA - ABV 7.5%

2 Brothers Cane & Ebel 6.50
Red Rye IPA - ABV 7.0
%

Hand of Fate 3 Witty Amigos 6.50
Wheat Ale - ABV 5.1%

Brick River Summer Tart 7.50 (16 oz)
Cider - ABV 4.5%

Bottled Sodas

Choice of: Fitz Root Beer, Fitz Black Cherry,
Fitz Grape, Jones Cream Soda, Jones Orange & Cream,
Jones Green Apple & Jones Berry Lemonade 4.00

Gopher Juice

A refreshing treat of pineapple juice,
ginger ale, & grenadine 4.00

Hand Shaken Lemonades

Fresh lemon juice shaken with
simple syrup & poured over ice 4.00

Cranberry Cooler

Cranberry juice, pineapple juice,
orange juice 4.00

-Seltzers-

Truly Vodka Cherry Lime 6.50

High Noon 6.50
Lime, Peach, Pineapple, or Watermelon

White Claw Black Cherry 5.50

Long Drink 6.50
Regular, Sugar Free, or Strong Citrus

-WINE LIST-

(Glass / Bottle)
Villa Jolanda Blue Moscato
6.50 / 24.00

Tuscan Hills Pretty in Pink
8.00 / 30.00

Buehler White Zinfandel
6.00 / 22.00

Hogue Riesling
6.00 / 22.00

Ecco Domani Pinot Grigio
6.50 / 24.00

Vino Rose’
6.50 / 24.00

Elouan Chardonnay
6.50 / 24.00

Starborough Sauvignon Blanc
7.00 / 26.00

La Marca Prosecco
8.50 glass only

Quest Red Blend
8.00 / 30.00

Boen Pinot Noir
8.50 / 32.00

Chateau Souverain Merlot
6.50 / 24.00

Substance Cabernet Sauvignon
7.50 / 29.00

-MARTINIS-

Blueberry Martini

Western Son blueberry vodka, triple sec,
cranberry juice, & blueberries 7.50

Dirty Bird

Grey Goose vodka, olive juice, & a dash of dry
vermouth, garnished with olives 9.00

Tiramisu Martini

Kahlua, Rum Chata, & Tippy Cow chocolate liqueur, & a splash of milk
7.50

Salted Caramel Martini

Smirnoff Kissed salted caramel vodka & Pennsylvania Dutch
salted caramel liquer
7.50