

STARTERS

HALF DOZEN OYSTERS*

Chef selected for freshness and seasonality / 13

MARYLAND CRAB CAKE

Jumbo Lump crab, corn salsa, mustard sauce / 11

P.E.I. MUSSELS

Garlic clam broth, toasted bread / 10

POINT JUDITH CALAMARI

Flash fried, scallion aioli, lemon / 9

ESCARGOT

Crock-baked in garlic butter / 8

MINI BEEF WELLINGTONS

Beef tenderloin, baked puff pastry, demi-glaze / 9

SHRIMP COCKTAIL

Wild jumbo shrimp, house-made cocktail sauce / 11

MUSHROOM SAUTÉ

Portabella, oyster, and shiitake mushrooms, Madeira cream sauce, toast points / 8

SPINACH BREAD

Oven-toasted with shredded mozzarella / 7

SOUPS

SUNDAY Tomato Basil

MONDAY Chicken Tortilla

TUESDAY Beef Vegetable

WEDNESDAY Black Bean

THURSDAY Potato Leek

FRIDAY N.E. Clam Chowder

SATURDAY Lentil

SOUP OF THE DAY

Made daily from scratch / 5

BAKED FRENCH ONION

House-made garlic toast, Gruyere / 5
In place of soup of the day with an entrée / 3

LOBSTER BISQUE

Lobster meat, sherry, cream / 7
In place of soup of the day with an entrée / 5

SALADS

BABY KALE

Michigan cherries, walnuts, radish, honeycrisp apples, maple champagne vinaigrette / 10

Side portion substitute with entrée / 4

DOUBLE WEDGE

Iceberg, bacon, tomato, bleu cheese dressing / 10

Side portion substitute with entrée / 4

ENHANCEMENTS

ADD: Grilled Chicken / 4

ADD: Broiled Salmon* / 11

ADD: Blackened Salmon* / 11

ADD: Flank Steak / 8

ADD: Blackened Shrimp / 10

CHICKEN GORGONZOLA

Grilled chicken, mixed greens, gorgonzola, sun-dried cranberries, red onion, walnut vinaigrette / 12

ORIGINAL COBB

Chicken, bacon, avocado, goat cheese, egg, tomato, Brown Derby dressing / 12

CAESAR

Romaine, croutons, anchovy / 10

Side portion substitute with entrée / 4

BOSTON BIBB

Bibb lettuce, beets, fennel, orange supremes, goat cheese, Brown Derby dressing / 11

Side portion substitute with entrée / 4

* These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of food borne illness.

CLASSIC AMERICAN DINNERS

All entrées are accompanied by choice of one starch or vegetable

House soup or salad included

PRIME RIB OF BEEF

Specialty of the House since 1950. Aged 28 days
Enhance with horseradish encrusting + 3

RESERVE CUT 10 ounces / 26

DINNER CUT 12 ounces / 29

CHEF'S CUT 16 ounces / 35

10 OZ LONDON BROIL

Marinated, chargrilled and thinly sliced
Served au jus / 20

14 OZ NEW YORK STRIP*

28-day aged Black Angus, cut in-house daily / 29
Enhance with blue cheese encrusting + 3

8 OZ FILET MIGNON*

28-day aged Black Angus, center cut,
sauce Béarnaise / 34
Enhance with crab meat + 5

16 OZ RIBEYE STEAK*

28-day aged, herb butter / 32
Enhance with peppered brandy demi-glaze + 3

SURF ADD-ONS

½ lb. Alaskan red king crab legs / 20

4 oz. S. African lobster tail / 18

4 oz. Maryland crabcake / 10

3 Gulf shrimp in garlic butter / 10

3 oz. Sea scallops / 9

4 oz. Foley's Atlantic salmon* / 6

STEAMED MAINE LOBSTER

From our lobster tank

1 ¼ pound / 31

2 pound / 42

LOBSTER THERMIDOR

Rock shrimp, sea scallops, salmon,
mushrooms, brandy, cream

1 ¼ pound / 39

2 pound / 50

LOBSTER MARYLAND

Blue crab stuffed

1 ¼ pound / 41

2 pound / 52

ALASKAN RED KING CRAB

One pound of jumbo legs, hot
drawn butter, lemon / 50

FOLEY'S ATLANTIC SALMON*

Broiled, recommended medium / 23

SHRIMP MARYLAND

Gulf of Mexico white shrimp, blue crab stuffed,
cream reduction / 31

MILLER FARMS AMISH CHICKEN

Pan fried, fruit compote / 22

NEW ZEALAND RACK OF LAMB*

Herb roasted, pomegranate demi-glaze / 30

STARCHES / 5

Mashed potatoes
Escalloped potatoes au gratin
Roasted fingerling potatoes
Loaded baked potato
Truffled cheddar macaroni
Parmesan polenta

VEGETABLES / 4

Sautéed spinach
Vegetable medley
Sautéed mushrooms
Creamed corn
Pork belly braised kale
Asparagus

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SPECIALTIES OF THE HOUSE

Executive chef Jeremy Caroen's specialties

House soup or salad included

JUMBO LUMP CRABCAKES

Oven broiled, mustard sauce, corn salsa, tangy coleslaw, broiled tomato / 25

LAKE SUPERIOR WHITEFISH

Crispy rock shrimp, citrus beurre blanc, sautéed spinach / 23

CAJUN TROUT

Manistee River trout, tangy coleslaw, chef's tartar / 22

GEORGES BANK SEARED SCALLOPS

Sautéed spinach, mushrooms, roasted red pepper, zucchini, summer squash / 26

SALMON OREGON

Smoked salmon, mashed potatoes, creamed corn, red onion marmalade / 24

ROASTED PORTABELLA

Sautéed spinach, sun-dried tomato, mushrooms, roasted red peppers, asparagus spears, balsamic reduction / 17

FETTUCINE ALFREDO

Romano cheese, cream sauce, sun-dried tomatoes, scallions / 16
With sautéed chicken breast / 20

SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, zucchini, summer squash, red pepper, baby kale, beurre blanc / 20

MISO SEA BASS

Oven broiled, sushi rice, sautéed spinach / 32

MAPLE LEAF FARMS DUCK

Roasted half duck, cranberry glaze, mashed potatoes, pork belly braised kale / 22

MEDALLIONS OF TENDERLOIN OSCAR*

Crab meat, asparagus, hash browns, sauce Béarnaise / 25

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THANK YOU FOR CHOOSING OUR FAMILY'S BUSINESS

SANDWICHES SERVED WITH FRENCH FRIES OR COLESLAW

CHEESEBURGER*

Weber's Bakery challah bun, thick cut bacon, white cheddar, shallots, pepper aioli / 13

CRISPY CHICKEN SANDWICH

Southern fried chicken, sweet coleslaw, Weber's Bakery challah bun / 10

SY GINSBERG REUBEN

Corned beef, gruyere, The Brinery sauerkraut, Thousand Island, Weber's Bakery rye / 11

PRIME RIB FRENCH DIP

Sliced prime rib, grilled French bread, au jus / 16

EARLY DINING M-TH FROM 4-6. INCLUDES SOUP OR SALAD, COFFEE & DESSERT NOT VALID WITH OTHER DISCOUNTS OR ON HOLIDAYS

PRIME RIB

Specialty of the house since 1950. Reserve cut served au jus, loaded potato / 24

FETTUCINE ALFREDO

Romano cheese, rich cream sauce / 14
Add sautéed chicken breast / 18

LONDON BROIL*

Marinated, chargrilled, thinly sliced, asparagus / 17

LAKE SUPERIOR WHITEFISH

Oven-broiled, beurre blanc, asparagus / 19

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