

# STARTERS

## HALF DOZEN OYSTERS\*

Chef selected for freshness and seasonality / 13

## P.E.I. MUSSELS

Garlic clam broth, toasted bread / 9

## POINT JUDITH CALAMARI

Flash-fried, scallion aioli, lemon / 8

## ESCARGOT

Crock-baked, garlic butter / 7

## MARYLAND STYLE CRABCAKE

Jumbo Lump blue crab, corn salsa, mustard sauce / 10

## SPINACH BREAD

French bread, mozzarella, Romano, sautéed spinach / 7

## SHRIMP COCKTAIL

Chilled Campeche Bay shrimp, house-made cocktail sauce / 10

# SOUPS

## SOUP OF THE DAY

Made daily from scratch / 5

## BAKED FRENCH ONION

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

## LOBSTER BISQUE

Tender lobster, sherry, cream / 7  
*In place of soup of the day with an entrée / 5*

SUNDAY TOMATO BASIL

MONDAY CHICKEN TORTILLA

TUESDAY BEEF VEGETABLE

WEDNESDAY BLACK BEAN

THURSDAY POTATO LEEK

FRIDAY NE CLAM CHOWDER

SATURDAY LENTIL

# SANDWICHES *FRENCH FRIES OR COLESLAW INCLUDED*

## CRABCAKE

Jumbo Lump crab meat, tomato, cheddar, tangy slaw, toasted English muffin / 13

## CHEESEBURGER\*

Weber's Bakery challah bun, thick cut bacon, white cheddar, shallots, pepper aioli / 11

## FRIED PERCH

Melted cheddar, tangy slaw, red onion, pickle chips, Weber's challah bun / 13

## CRISPY CHICKEN SANDWICH

Fried chicken, tangy coleslaw, challah bun / 11

## LOBSTER GRILLED CHEESE

Lobster meat, Brie cheese, basil, with creamy tomato soup / 12

## SY GINSBERG REUBEN

Corned beef, Gruyere, Brinery sauerkraut, Weber's rye, Thousand Island / 11

## PRIME RIB FRENCH DIP\*

Sliced prime rib, grilled French bread, au jus / 15

## SALMON SANDWICH\*

Blackened salmon, caper aioli, lettuce, tomato, Weber's challah bun / 12

## CLASSIC CLUB

Turkey, bacon, tomato, lettuce, honey mustard, white or wheat / 9

## CALIFORNIA TUNA CLUB

Sliced avocado, house-made tuna salad, white or wheat / 10

## OPEN-FACE PRIME RIB\*

Thin cut, Weber's rye, au jus / 16

# LUNCH ENTRÉES *HOUSE SOUP OR SALAD, BREAD INCLUDED, CHOICE OF SIDES*

## 8 OZ PRIME RIB OF BEEF\*

Our House Specialty, since 1950. Served au jus / 20

## NEW YORK STRIP\*

28-day aged Black Angus, cut in-house daily  
7 OZ / 13 14 OZ / 23

## WEBER'S LONDON BROIL\*

Marinated, chargrilled and thinly sliced  
Served au jus / 15

## STEAMED MAINE LOBSTER

From our lobster tank  
1 ¼ POUND lobster / 25 2 POUND / 36

## GARLIC SHRIMP

Broiled, garlic butter, white wine / 14

## FOLEY'S ATLANTIC SALMON\*

Broiled, served medium / 17

## CAJUN TROUT

Manistee River trout, chef's tartar / 15

## LAKE SUPERIOR WHITEFISH

Oven-broiled, beurre blanc / 15

## LAKE ERIE PERCH

Deep fried, chef's tartar / 15

*Sides: Mash potatoes, fingerling potatoes, vegetable medley, french fries, or tangy coleslaw*

# CHEF SPECIALTIES *HOUSE SOUP OR SALAD, BREAD INCLUDED*

## WHITEFISH WITH CRISPY SHRIMP

Beurre blanc, sautéed spinach / 17

## SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, zucchini, summer squash, red pepper, baby kale, beurre blanc / 14

## ROCK SHRIMP QUESADILLA

Tomato, onion, cilantro, sour cream / 12

# SALADS *BREAD INCLUDED*

## ALMOND CHICKEN

House-made chicken salad, fresh fruit, toasted almonds / 11

## CAESAR

Romaine, croutons, anchovies / 10  
Add X OZ salmon / 17  
Add chicken / 12

## FRESH FRUIT MEDLEY

Cottage cheese, home made sorbet, baked muffin / 10

## ORIGINAL COBB

Mixed lettuce, tomato, bacon, chicken, egg, avocado, goat cheese, Brown Derby dressing / 12

## FETTUCCINE ALFREDO

Rich cream sauce, Romano cheese / 11  
With chicken breast / 13

## BEEF STROGANOFF

Beef tips, mushrooms, caramelized onions, red wine demi-glaze, sour cream / 13

## JUMBO LUMP CRAB CAKES

Maryland blue crab meat, corn salsa, mustard sauce, coleslaw, french fries / 19

## DOUBLE WEDGE

Iceberg lettuce, bacon, tomato, bleu cheese dressing / 9

## KALE

Baby kale, Michigan cherries, walnuts, radish, honeycrisp apples, maple champagne vinaigrette / 9

## WALNUT CHICKEN GORGONZOLA

Grilled chicken breast, mixed greens, gorgonzola cheese, dried cranberries, red onion, maple walnut vinaigrette / 12

## BOSTON BIBB

Bibb lettuce, beets, fennel, orange supremes, goat cheese, Brown Derby dressing / 9

\* These 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 foodborne illness.

Bread is available a la carte for 4 dollars when ordering a sandwich or starter.

You may substitute a side portion of the Kale, Wedge, Bibb or Caesar salad for 4 dollars.