

STARTERS

HALF DOZEN OYSTERS*

Selected for freshness and seasonality / 14

MARYLAND CRAB CAKE

Corn salsa, mustard sauce / 12

POINT JUDITH CALAMARI

Flash-fried, scallion aioli, lemon / 10

MUSHROOM SAUTÉ

Portabella, oyster, and shiitake mushrooms, Madeira cream sauce, pistoleh bread / 9

SPINACH BREAD

Oven-toasted with shredded mozzarella / 8

SHRIMP COCKTAIL

Wild jumbo shrimp, cocktail sauce / 13

ESCARGOT

Crock-baked in garlic butter / 9

WEBER'S BREAD BASKET

Bakeshop white bread, garlic toast, Matzoh cracker, butter and smoked salmon pate + 1

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

Housemade garlic toast, Gruyère / 5

LOBSTER BISQUE

Lobster meat, sherry, cream / 7

SALADS

BABY KALE

Michigan cherries, walnuts, radish, apples, maple champagne vinaigrette / 10
Side portion / 7

DOUBLE WEDGE

Iceberg, bacon, tomato, bleu cheese dressing / 13
Side portion / 7

CAESAR

Romaine, croutons, anchovy / 10
Side portion / 5

Add Grilled Chicken + 4

Add 4 OZ Broiled Salmon + 6*

Add 6 OZ Flank Steak + 9

CHICKEN GORGONZOLA

Grilled chicken, gorgonzola, dried cranberries, shallots, walnut vinaigrette / 13
Side portion - no chicken / 7

BOSTON BIBB

Bibb lettuce, beets, fennel, orange, goat cheese, Brown Derby dressing / 11
Side portion / 7

ORIGINAL COBB

Chicken, bacon, avocado, goat cheese, egg, tomato, Brown Derby dressing / 13

HOUSE SALAD

Mixed Greens, dried cranberries, shaved almonds, raspberry vinaigrette / 5

CLASSIC AMERICAN LUNCHEs

SERVED WITH YOUR CHOICE OF STARCH OR VEGETABLE

WEBER'S FAMOUS PRIME RIB OF BEEF

Specialty of the House since 1950. Aged 28 days

LUNCH CUT 8 ounces / 17
DINNER CUT 12 ounces / 25
CHEF'S CUT 16 ounces / 31

Enhance with horseradish encrusting + 3

NEW YORK STRIP*

28-day aged Black Angus, cut in-house daily

LUNCH CUT 7 ounces / 13
DINNER CUT 14 ounces / 25

Enhance with creamed wild mushrooms + 5

LONDON BROIL

Marinated, chargrilled and thinly sliced. Served au jus

LUNCH CUT 8 ounces / 13
DINNER CUT 10 ounces / 16

8 OZ FILET MIGNON*

28-day aged Black Angus, center cut / 28

Enhance with crab meat + 5

16 OZ RIBEYE STEAK*

28-day aged, herb butter / 29

Enhance with peppered brandy demi + 3

NEW ZEALAND RACK OF LAMB*

New Zealand, Herb roasted, pomegranate demi-glaze / 26

1.5 POUND STEAMED MAINE LOBSTER

From our lobster tank, hot drawn butter, lemon / 34

1.5 POUND LOBSTER THERMIDOR

Rock shrimp, sea scallops, salmon, mushrooms, brandy, cream / 42

STARCHES

Whipped potatoes / 4
Escalloped potatoes au gratin / 5
Truffled cheddar macaroni / 5
Couscous / 4
French fries / 4

VEGETABLES

Sautéed spinach / 4
Vegetable medley / 4
Sautéed mushrooms / 4
Braised pork belly kale / 5
Tangy coleslaw / 4

SPECIALTIES OF THE HOUSE

JUMBO LUMP CRAB CAKES

Oven broiled, mustard sauce, corn salsa, tangy coleslaw, broiled tomato / 20

FRESH FISH & SHRIMP

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

FOLEY'S ATLANTIC SALMON*

Broiled, recommended medium, whipped potatoes, sautéed spinach / 19

GEORGES BANK SEARED SCALLOPS

Sautéed spinach, mushroom, roasted red pepper, zucchini, summer squash / 20

FISH AND CHIPS

French fries, tangy coleslaw, chef's tartar sauce / MKT

SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, zucchini, summer squash,
baby kale, beurre blanc / 15

4 OZ SOUTH AFRICAN LOBSTER TAIL

Hot drawn butter, whipped potatoes, sautéed spinach / 25

ROASTED PORTABELLA

Sautéed vegetables, chilled couscous, balsamic reduction / 13

FRUIT PLATE

Honeydew, cantaloupe, pineapple, red grapes, muffin and cottage cheese / 13

MILLER FARMS AMISH CHICKEN

Pan-fried, fruit compote, whipped potatoes / 16

MAPLE LEAF FARMS DUCK

Roasted half duck, cranberry glaze, whipped potatoes, braised pork belly kale / 17

BEEF STROGANOFF

Braised short-rib, mushroom, red onion, demi-glaze, fresh fettucine / 16

TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 19

With sautéed chicken breast / 21

With braised short-rib / 23

SANDWICHES

SERVED WITH FRENCH FRIES, COLESLAW OR COUSCOUS

WEBER'S FAMOUS PRIME RIB FRENCH DIP*

Shaved prime rib, pistolet bread,
mayonnaise, au jus / 16

CRAB CAKE

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

CHEESEBURGER*

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

CRISPY FISH

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

SY GINSBERG REUBEN

Corned beef, Gruyere, Brinery sauerkraut,
Weber's rye, Thousand Island / 13

BLACKENED SALMON*

Blackened salmon, scallion aioli, lettuce,
tomato, pickle chips, Weber's challah bun / 12

CRISPY CHICKEN

Fried chicken, sweet coleslaw,
Weber's Challah bun / 13

LOBSTER GRILLED CHEESE

Lobster meat, Brie cheese, basil,
with creamy tomato soup / 13

MKT - Due to COVID-19, our long-time supplier, St. Ignace Fish Co., has had disruptions to their supply chain. Therefore, recipes that we typically prepare with Lake Superior Whitefish, may be substituted with Cod, Mahi Mahi, Seabass, Walleye or Trout. Pricing will vary depending on selection.

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