

# STARTERS

## HALF DOZEN OYSTERS\*

Chef selected for freshness and seasonality / 14

## MARYLAND CRAB CAKE

Jumbo Lump crab, corn salsa, mustard sauce / 12

## POINT JUDITH CALAMARI

Flash-fried, scallion aioli, lemon / 10

## MUSHROOM SAUTÉ

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

## SHRIMP COCKTAIL

Wild jumbo shrimp, cocktail sauce / 13

## ESCARGOT

Crock-baked in garlic butter, pistolet bread / 9

## SPINACH BREAD

Oven-toasted with shredded mozzarella / 8

# 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  
*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 / 13  
*Side portion substitute with entrée / 4*

## ENHANCEMENTS

*ADD: Grilled Chicken / 4*

*ADD: Broiled Salmon\* / 11*

*ADD: Blackened Salmon\* / 11*

*ADD: Flank Steak / 10*

## CHICKEN GORGONZOLA

Grilled chicken, mixed greens, gorgonzola,  
sun-dried cranberries, shallots, walnut  
vinaigrette / 13

## ORIGINAL COBB

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

## 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*

# CLASSIC AMERICAN DINNERS

*CHOICE OF ONE STARCH OR VEGETABLE, AND HOUSE SOUP OR SALAD.*

## WEBER'S FAMOUS PRIME RIB OF BEEF

Specialty of the House since 1950. Aged 28 days

RESERVE CUT 10 ounces / 28

DINNER CUT 12 ounces / 31

CHEF'S CUT 16 ounces / 37

Enhance with horseradish encrusting + 3

## 10 OZ LONDON BROIL

Marinated, broiled and thinly sliced. Served au jus / 22

## 14 OZ NEW YORK STRIP\*

28-day aged Black Angus, cut in-house daily / 31

Enhance with creamed wild mushrooms + 5

## 8 OZ FILET MIGNON\*

28-day aged Black Angus, center cut, sauce Béarnaise / 34

Enhance with Alaskan Red King crab meat + 5

## 16 OZ RIBEYE STEAK\*

28-day aged, herb butter / 34

Enhance with peppered brandy demi-glaze + 3

## 12 OZ NEW ZEALAND RACK OF LAMB\*

Herb roasted, pomegranate demi-glaze / 32

## 1 1/2 POUND STEAMED LOBSTER

From our lobster tank. Cracked and cleaned. Hot drawn butter, lemon / 40

## 1 1/2 POUND LOBSTER THERMIDOR

Rock shrimp, sea scallops, salmon, mushrooms, brandy, cream / 48

### STARCHES

Whipped potatoes / 4  
Escalloped potatoes au gratin / 5  
Loaded baked potato / 5  
Truffled cheddar macaroni / 5  
Couscous / 4

### VEGETABLES

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

### SURF ADD-ONS

4 oz. S. African lobster tail / 20  
4 oz. Maryland crab cake / 12  
3 oz. Sea scallops / 11  
4 oz. Foley's Atlantic salmon\* / 8

# SPECIALTIES OF THE HOUSE

*EXECUTIVE CHEF JEREMY CAROEN'S SPECIALTIES  
CHOICE OF HOUSE SOUP OR SALAD*

## JUMBO LUMP CRAB CAKES

Oven broiled, mustard sauce, corn salsa, tangy coleslaw, broiled tomato / 26

## FRESH FISH & SHRIMP

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

## FOLEY'S ATLANTIC SALMON\*

Broiled, recommended medium, sautéed spinach, whipped potatoes / 25

## GEORGES BANK SEARED SCALLOPS

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

## ROASTED PORTABELLA

Sautéed vegetables, chilled couscous, balsamic reduction / 17

## BEEF STROGANOFF

Braised short-rib, mushrooms, red onion, demi-glaze, fresh fettucine / 22

## TRUFFLE CHEDDAR MACARONI

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

With sautéed chicken breast / 21

With braised short-rib / 23

## SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, zucchini, summer squash, baby kale, beurre blanc / 21

## MILLER FARMS AMISH CHICKEN

Pan-fried, fruit compote, whipped potatoes / 22

## MISO SEA BASS

Oven broiled, sushi rice, sautéed spinach / 32

## MAPLE LEAF FARMS DUCK

Roasted half duck, cranberry glaze, whipped potatoes, braised pork belly kale / 23

# SANDWICHES

*SERVED WITH FRENCH FRIES, COLESLAW, OR COUSCOUS*

## PRIME RIB FRENCH DIP

Thinly shaved prime rib, grilled pistolet bread, mayonnaise, au jus / 16

## CHEESEBURGER

Thick cut bacon, white cheddar, sautéed shallots, pepper aioli, challah bun / 13

## CRISPY CHICKEN SANDWICH

Southern fried chicken, sweet coleslaw, Weber's Bakery challah bun / 13

## SY GINSBERG REUBEN

Corned beef, Gruyère, sauerkraut, Thousand Island, Weber's Bakery rye / 13

# EARLY DINING

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

## PRIME RIB

Specialty of the House since 1950.  
Reserve cut served au jus, loaded potato / 26

## LONDON BROIL\*

Marinated, chargrilled, thinly sliced, asparagus / 20

## TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 17  
With sautéed chicken breast / 19  
With braised short rib / 21

## FRESH FISH

Oven-broiled, beurre blanc, asparagus / MKT

## EARLY DINING DESSERTS

Scoop of Ice Cream or Sorbet  
Slice of Carrot Cake  
Premium Desserts + 4

*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 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.*