

# 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

## SHORT RIB PUFFS

Braised short rib, puff pastry, rich demi  
glaze, chives / 11

## 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 / 6  
*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

WEBER'S WALNUT CHICKEN

GORGONZOLA SALAD

Case Farms chicken, gorgonzola, dried  
cranberries, shallots, walnut vinaigrette / 14

DOUBLE WEDGE

Iceberg, bacon, tomato,  
bleu cheese dressing / 13  
*Side portion substitute with entrée / 4*

CAESAR

Baby romaine, pecorino Romano, anchovy / 10  
*Side portion substitute with entrée / 4*

*Add 6 OZ Case Farms Chicken + 6*

*Add 4 OZ Broiled Salmon\* + 6*

*Add 8 OZ Broiled Salmon\* + 11*

*Add 4 OZ Flank Steak + 6*

BABY KALE

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

ORIGINAL COBB

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

HOUSE SALAD

Baby greens, dried cranberries, shaved almonds,  
raspberry vinaigrette / 5

# 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 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

## 9 OZ TWIN LOBSTER TAILS

Two 4 1/2 oz. South African Lobster tails, hot drawn butter, lemon / 51

### 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 1/2 oz. S. African lobster tail / 20  
4 oz. Maryland crab cake / 12  
3 oz. Sea scallops / 11  
3 oz. Garlic wild shrimp / 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

## MARKET FISH & SHRIMP

Crispy rock shrimp, beurre blanc, sautéed spinach, whipped potatoes / 25

## 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 / 16  
With seared Case Farms chicken breast / 22

## SEAFOOD LINGUINE

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

## SEARED CHICKEN BREAST

Fruit compote, whipped potatoes, braised pork belly kale.  
Case Farms chicken / 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

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

## CRISPY CHICKEN SANDWICH

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

## SY GINSBERG REUBEN

Corned beef, Gruyère, sauerkraut, Thousand Island, Weber's Bakeshop 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, whipped potato / 26

## LONDON BROIL\*

Marinated, chargrilled, thinly sliced, asparagus / 20

## TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 14  
With seared Case Farms chicken breast / 20

## MARKET FISH

Oven-broiled, beurre blanc, asparagus / 21

## EARLY DINING DESSERTS

Scoop of Ice Cream or Sorbet  
Slice of Carrot Cake  
Premium Desserts + 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 foodborne illness.*