

# STARTERS

## HALF DOZEN OYSTERS\*

Selected for freshness and seasonality / 14

## SPINACH BREAD

Oven-toasted with shredded mozzarella / 8

## SHRIMP COCKTAIL

Wild jumbo shrimp, cocktail sauce / 13

## ESCARGOT

Crock-baked in garlic butter / 9

## POINT JUDITH CALAMARI

Flash-fried, scallion aioli, lemon / 10

## SHORT RIB PUFFS

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

## MARYLAND CRAB CAKE

Corn salsa, mustard sauce / 12

## MUSHROOM SAUTÉ

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

## WEBER'S BREAD BASKET

Bakeshop white bread, garlic toast, Matzo 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 / 6

## LOBSTER BISQUE

Lobster meat, sherry, cream / 7

# SALADS

## WEBER'S WALNUT CHICKEN

## GORGONZOLA SALAD

Case Farms chicken, gorgonzola, dried cranberries, shallots, walnut vinaigrette / 13  
*Side portion - no chicken / 7*

## DOUBLE WEDGE

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

## CAESAR

Baby romaine, pecorino Romano, bread crumbs, white anchovy / 10  
*Side portion / 7*

*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, apples, maple champagne vinaigrette / 10  
*Side portion / 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

## FRUIT PLATE

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

## HOUSE SALAD

Dried cranberries, shaved almonds / 5

# CLASSIC AMERICAN LUNCHESES

*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  
RESERVE CUT 10 ounces / 22  
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

## 1 1/2 POUND STEAMED MAINE LOBSTER

From our lobster tank. Cracked and cleaned. Hot drawn butter, lemon / 34

## 1 1/2 POUND LOBSTER THERMIDOR

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

## 9 OZ TWIN LOBSTER TAILS

Two 4 1/2 oz. South African Lobster tails, hot drawn butter, lemon / 45

### 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  
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

## JUMBO LUMP CRAB CAKES

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

## MARKET FISH

Citrus beurre blanc, whipped potatoes, sautéed spinach / 17  
With crispy rock shrimp / 19

## 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 / 15

## SEAFOOD LINGUINE

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

## 4½ OZ SOUTH AFRICAN LOBSTER TAIL

Hot drawn butter, whipped potatoes, sautéed spinach / 25

## WEEKDAY LUNCH SPECIAL

Chef Curtis' legendary recipes from the former Habitat buffet.  
Fried Chicken / Corned Beef / Spare Ribs / Braised Turkey  
Selection rotates weekly with limited availability / 10

## ROASTED PORTABELLA

Sautéed vegetables, chilled couscous, balsamic reduction / 13

## TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 13  
With Case Farms seared chicken breast / 19

## SEARED CHICKEN BREAST

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

# 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 Bakeshop bun, thick cut bacon, white cheddar,  
shallots, tomato, pepper aioli / 13

## CRISPY FISH

Melted cheddar, tangy slaw, shallots,  
pickle chips, Weber's bakeshop bun / 13

## 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 bakeshop bun / 12

## CRISPY CHICKEN

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

## LOBSTER GRILLED CHEESE

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

# BRUNCH

*SERVED ON SATURDAYS AND SUNDAYS FROM 11AM - 2PM*

## AMERICAN PLATTER\*

Two eggs, hash browns, toast, bacon or sausage / 11

## FRENCH TOAST

Weber's cinnamon swirl babka, pure maple syrup,  
crème anglaise, toasted almonds / 10

## BRIE OMELETTE

Asparagus, caramelized shallots, kale,  
hash browns, toast / 11

## STEAK & EGG PLATTER\*

7oz Black Angus strip steak, two eggs,  
hash browns, toast / 14

*\* 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.*