

STARTERS

Half Dozen Oysters* cocktail sauce, mignonette, lemon.....	18 ⁹⁹	Short Rib Puffs braised short rib, puff pastry, demi glaze, chives.....	13 ⁹⁹
Maryland Crab Cake jumbo lump crab, corn relish, mustard sauce.....	16 ⁹⁹	Shrimp Cocktail wild jumbo shrimp, cocktail sauce, lemon.....	16 ⁹⁹
Calamari flash-fried, scallion aioli, lemon.....	15 ⁹⁹	Escargot tarragon, parsley, garlic butter, pistolet bread.....	13 ⁹⁹
Mushroom Sauté portabella, oyster, shiitake, madeira cream, pistolet.....	12 ⁹⁹	Spinach Bread oven-toasted with shredded mozzarella.....	9 ⁹⁹

Seafood Tower

whole chilled lobster, one dozen oysters, one dozen shrimp, cocktail sauce, mignonette, dijonnaise - 106⁹⁹

SALADS

Walnut Gorgonzola gorgonzola, dried cranberries, shallots, walnut vinaigrette 8 ⁹⁹ 18 ⁹⁹ with chicken	Baby Kale michigan cherries, walnuts, radish, apple, maple champagne vinaigrette 7 ⁹⁹ 14 ⁹⁹	Wedge bacon, hard boiled egg, tomato, bleu cheese, chives 7 ⁹⁹ 15 ⁹⁹
Caesar crispy potatoes, pecorino romano, white anchovy 8 ⁹⁹ 15 ⁹⁹	House mixed greens, dried cranberries, shaved almonds, raspberry vinaigrette 5 ⁹⁹	Cobb chicken, bacon, avocado, goat cheese, egg, tomato, brown derby 8 ⁹⁹ 16 ⁹⁹

SOUPS

French Onion housemade garlic toast, gruyère - 8 ⁹⁹	House made daily from scratch - 5 ⁹⁹	Lobster Bisque lobster meat, sherry, cream - 10 ⁹⁹
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SANDWICHES

choice of french fries, or coleslaw

Prime Rib French Dip*	shaved prime rib, gruyère, griddled pistolet bread, creamy horseradish, au jus.....	25 ⁹⁹
USDA Prime Burger*	white cheddar, american, sautéed shallots, tomato, shredded romaine, dijonnaise.....	18 ⁹⁹
Crab Cake	jumbo lump crab meat, tomato, cheddar, tangy slaw, grilled english muffin.....	19 ⁹⁹
Crispy Haddock	melted cheddar, tangy slaw, shallots, pickle chips.....	18 ⁹⁹
Blackened Salmon *	scallion aioli, lettuce, tomato, shallots, pickle.....	16 ⁹⁹
Crispy Chicken	southern fried chicken, sweet coleslaw.....	16 ⁹⁹
Lobster Grilled Cheese	lobster meat, brie cheese, basil, with creamy tomato soup.....	17 ⁹⁹
Sy Ginsberg Reuben	sliced corned beef, gruyère, sauerkraut, weber's bakeshop rye, thousand island.....	16 ⁹⁹

SIDES

Whipped Potatoes	5 ⁹⁹	Sautéed Spinach	5 ⁹⁹
Potatoes Au Gratin	5 ⁹⁹	Button Mushrooms	4 ⁹⁹
Truffled Cheddar Macaroni	6 ⁹⁹	Roasted Carrots	5 ⁹⁹
French Fries	4 ⁹⁹	Charred Broccoli	4 ⁹⁹
Broiled Asparagus	5 ⁹⁹	Soy Butter Sushi Rice	4 ⁹⁹

Prime Rib

specialty of the house since 1950, aged 28 days and 3 days with minced garlic, rosemary and chef salt.
Served with our whipped potatoes, classic horseradish cream and house au jus.
add horseradish encrusting + 3.⁹⁹

English Cut*	8 ounces, for lighter appetites.....	34. ⁹⁹
Reserve Cut*	10 ounces, an Ann Arbor tradition.....	39. ⁹⁹
Chef's Cut*	16 ounces, our best cut, for connoisseurs	54. ⁹⁹

Lobster

Steamed	1.5 lbs, cracked and cleaned, brown butter, herbs, truffle cheddar macaroni.....	45. ⁹⁹
Thermidor	1.5 lbs, rock shrimp, diver scallops, salmon, mushrooms, cream, soy butter sushi rice.....	50. ⁹⁹
Single or Twin Tails	hot drawn butter, lemon, whipped potatoes, sautéed spinach.....	31. ⁹⁹ - 49. ⁹⁹

Specialty Cuts

London Broil*	7 oz, au poivre, thinly sliced, whipped potatoes, sautéed spinach.....	25. ⁹⁹
New York Strip*	14 oz, creamed mushrooms, french fries.....	40. ⁹⁹
Filet Mignon*	8 oz center cut, whipped potatoes, roasted carrots.....	46. ⁹⁹
USDA Prime Ribeye*	16 oz, Double R Ranch, balsamic herb butter, au gratin potatoes.....	64. ⁹⁹

ENHANCE ANY ITEM

Lobster Tail - 25.⁹⁹ • Crab Cake - 15.⁹⁹ • Salmon* - 9.⁹⁹ • Scallops* - 15.⁹⁹ • Sea Bass* - 19.⁹⁹

LUNCHEON

Maryland Style Crab Cakes	oven broiled, dijonnaise, corn relish, tangy coleslaw, campari tomatoes.....	32. ⁹⁹
Branzino	lemon beurre blanc, crispy rock shrimp, whipped potatoes, sautéed spinach.....	29. ⁹⁹
Fried Haddock	charred broccoli, tangy coleslaw, campari tomato, tarter sauce.....	24. ⁹⁹
Salmon*	broiled foley's atlantic salmon, broiled asparagus, hollandaise, bread crumbs.....	25. ⁹⁹
Scallops	seared georges bank scallops, lemon beurre blanc, whipped potatoes, charred broccoli.....	37. ⁹⁹
Blackened Trout	tangy coleslaw, campari tomato, rémoulade.....	25. ⁹⁹
Miso Sea Bass	oven broiled, roasted carrot, soy butter sushi rice.....	42. ⁹⁹
Weekday Special	selection rotates weekly with limited availability.....	16. ⁹⁹
Fruit Plate	honeydew, cantaloupe, pineapple, red grapes, muffin and cottage cheese.....	14. ⁹⁹
Chicken Breast	seared case farms chicken, onion & tomato confit, whipped potatoes, charred broccoli.....	23. ⁹⁹
Half Duck	roasted maple leaf farms duck, cranberry glaze, whipped potatoes, sautéed spinach.....	28. ⁹⁹
Vegetable Platter	carrot, broccoli, mushroom, soy butter sushi rice, toasted pistolet, rémoulade.....	20. ⁹⁹
Beef Stroganoff	braised short-rib, mushrooms, red onion, demi-glaze, fresh fettuccine.....	22. ⁹⁹
Truffle Cheddar Macaroni	cellentani pasta, white cheddar, bread crumbs, truffle oil.....	15. ⁹⁹
add seared case farms chicken breast + 6. ⁹⁹		

Weekend Brunch

Served on Saturdays and Sundays from 11am to 2pm

American Platter*	two eggs, hash browns, toast, bacon or sausage.....	16 ^{.99}
French Toast	cinnamon babka, banana butter sauce, blueberries, powdered sugar.....	14 ^{.99}
Brie Omelette	asparagus, caramelized shallots, hash browns, toast.....	16 ^{.99}
Steak and Egg Platter*	7oz black angus strip steak, two eggs, hash browns, toast..... with a 14 oz strip steak + 11 ^{.99}	22 ^{.99}

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

..... AN ANN ARBOR TRADITION, SINCE 1937

Herman Weber was born and raised on a farm near Chelsea, Michigan, only a few miles west of Ann Arbor. As a very young man, he worked for Bill Metzger, the founder of Metzger's Restaurant. "It was during that period," Herman recalled, "in the early 1930's, that I decided I wanted a business of my own – a restaurant no less – even though times were difficult in those depression years. Those of us that were working, often were earning only 25 cents an hour."

In the fall of 1936, Herman's "moment of truth" arrived. He had to decide if he should continue to work for others and buy a much-needed new car, or use his hard-earned savings to gamble on a business venture. Herman had his sights set on the Abbot Gasoline Company which agreed to lease the station to him and his brother, Rheinhold, for \$40 a month, as long as the Webers agreed to keep pumping Abbot's hi-speed gasoline.

In May 1937, Herman erected a sign over the station announcing the "Hi-Speed Inn." The Inn consisted of a grill, a few tables and chairs, and a pinball machine to help pay the rent. The first Weber menu was hand-lettered and read "Hamburgers 15¢; 12 oz. of Fresh Beer 10¢". Breakfast offerings were soon added. The quality of the food and the attentiveness of the service at the Hi-Speed Inn soon attracted patrons who would drop in regularly and socialize over a beer.

The Inn's popularity became a problem for the neighbors who didn't appreciate the cars and people coming and going at all hours of the day and night. Consequently, when their beer license came up for renewal in 1938, the township officials turned it down, and the Weber's were forced to close. Undaunted, Herman soon discovered an old turn-of-the-century tavern, available for lease, and started a restaurant there called The Oak Grove Tavern. In 1939, just as business was beginning to boom in the last half of the Weber's first year there, the owner refused to renew the Weber's lease. Seeing the restaurant's potential, the lessor attempted to operate The Oak Grove Tavern himself, but without having a knack for hospitality, he eventually failed.

Herman Weber recalls that the economy of the area was picking up at the time, and more and more cars were appearing on the highways. "We considered ours to be a highway business. We felt that travelers along US-12 would prefer to stop on the edge of town rather than go all the way to a restaurant." Based on this remarkably accurate forecast, the Weber's stored their equipment in a local barn and went to the bank to borrow enough money to buy land and build their own restaurant on US-12.

The new Weber's restaurant opened in the winter of 1939-40. The restaurant was originally called Weber's Supper Club, then Weber's. "We were successful under both names," said Herman Weber, "but when we were erecting many road signs advertising the restaurant, we felt that 'supper club' might not be the most appealing name for people traveling on the highway." Herman and Sonja, his wife and business partner, built their first motel adjacent to the restaurant, a simple seven-room unit they called Weber's Holiday House Motel Court.

Weber's Restaurant opened in 1963 at its current location. It featured a dining room, The Golden Tree Lounge, and, best of all, the familiar faces of long-time Weber's staff, thus maintaining the standards of excellence of the Jackson Road establishment. In 1969, Herman and Sonja decided to build a hotel at their new site. The new Weber's Inn was designed by James Livingston, who had the innovative idea for the indoor pool while most hotels at the time had outdoor courtyard pools.

Today, Weber's Restaurant and Boutique Hotel is one of the very few independent family-owned and family-managed hotel and restaurant properties in the United States. Herman continued to work and be involved with the business until he passed in 2014 at the age of 100. Currently, Herman's son, Ken, and two of his grandsons, Michael and Brian, run the daily operations.