

STARTERS

HALF DOZEN OYSTERS*

cocktail sauce, mignonette, lemon 16

MARYLAND CRAB CAKE

jumbo lump crab, corn salsa, mustard sauce 15

CALAMARI

flash-fried, scallion aioli, lemon 14

MUSHROOM SAUTÉ

portabella, oyster, and shiitake mushrooms,
madeira cream sauce, pistolet bread 10

SHORT RIB PUFFS

braised short rib, puff pastry, rich demi glaze, chives 12

SHRIMP COCKTAIL

wild jumbo shrimp, cocktail sauce, lemon 15

ESCARGOT

crock-baked in garlic butter, pistolet bread 11

SPINACH BREAD

oven-toasted with shredded mozzarella 9

WATER LOBSTER

SOUP & SALAD

BAKED FRENCH ONION

housemade garlic toast, gruyère 6
... in place soup of the day with entrée + 3

LOBSTER BISQUE

lobster meat, sherry, cream 8
... in place soup of the day with entrée + 5

WALNUT CHICKEN GORGONZOLA

baby greens, case farms chicken, gorgonzola, dried cranberries, shallots, walnut vinaigrette 16

CAESAR

romaine, crispy potatoes, classic caesar dressing, pecorino romano, white anchovy 13
... add chicken + 6 ...add half salmon + 7

BOSTON BIBB

hydroponic bibb, beets, fennel, orange supremes, goat cheese, brown derby dressing 13

DOUBLE WEDGE

Iceberg, bacon, hard boiled egg, tomato, bleu cheese dressing, chives 15

BABY KALE

michigan cherries, walnuts, radish, honeycrisp apples, maple champagne vinaigrette 13
... add chicken + 6 ...add half salmon + 7

ORIGINAL COBB

baby greens, chicken, bacon, avocado, goat cheese, egg, tomato, brown derby dressing 15

HOUSE SALAD SUBSTITUTIONS

house salads may be upgraded to a side portion of the premium salads above for an additional five dollars.
chicken is omitted for the walnut gorgonzola substitute.

CLASSIC AMERICAN DINNERS

Includes choice of one starch or vegetable, house soup or salad, and a breadbasket.

WEBER’S FAMOUS PRIME RIB OF BEEF*

specialty of the house since 1950, aged 28 days
... add horseradish encrusting + 3

- ENGLISH CUT 8 ounces 32
- DINNER CUT 12 ounces 39
- CHEF’S CUT 16 ounces 47

10 OZ LONDON BROIL*

marinated, broiled, thinly sliced, served au jus 29
... add peppered brandy demi-glaze + 2

14 OZ NEW YORK STRIP*

28-day aged black angus, cut in-house daily 36
... add creamed wild mushrooms + 5

8 OZ FILET MIGNON*

28-day aged black angus, center cut, fresh cracked black pepper 42
... add sauce béarnaise + 2

16 OZ RIBEYE STEAK*

28-day aged, balsamic herb butter 40

PRIME RIB FRENCH DIP*

shaved prime rib, grilled pistolet bread, creamy horseradish, au jus 25
... add sautéed shallots and white cheddar + 2

DOUBLE CHEESEBURGER

weber’s bakeshop bun, thick cut bacon, white cheddar, american cheese,
sautéed shallots, tomato, shredded romaine, pepper aioli 20
... make it a triple + 3

12 OZ NEW ZEALAND RACK OF LAMB*

herb roasted, pomegranate demi-glaze 35

1½ POUND STEAMED LOBSTER

cracked and cleaned, hot drawn butter, lemon 42

1½ POUND LOBSTER THERMIDOR

rock shrimp, sea scallops, salmon, mushrooms, brandy, cream 48

11 OZ TWIN LOBSTER TAILS

two cold water tails, hot drawn butter, lemon 52

STARCH OR VEGETABLE

- whipped potatoes 5
- escaloped potatoes au gratin 5
- loaded baked potato 6
- truffled cheddar macaroni 6
- chilled couscous 4
- french fries 4
- sautéed spinach 5
- vegetable medley 4
- sautéed mushrooms 3
- braised pork belly kale 5
- asparagus 5
- tangy coleslaw 4

SPECIALTIES OF THE HOUSE

Includes choice of one house soup or salad, and a breadbasket.

JUMBO LUMP CRAB CAKES

oven broiled, mustard sauce, corn salsa, tangy coleslaw,
broiled tomato 35

LOUP DE MER

citrus beurre blanc, crispy rock shrimp, whipped potatoes, sautéed spinach 34

FOLEY’S ATLANTIC SALMON*

broiled, recommended medium, sautéed spinach,
whipped potatoes 26

GEORGES BANK SEARED SCALLOPS*

sautéed spinach, mushrooms, roasted red pepper,
zucchini, summer squash 35

ROASTED PORTABELLA

sautéed vegetables, chilled couscous,
balsamic reduction 22

BEEF STROGANOFF

braised short-rib, mushrooms, red onion,
demi-glaze, fresh fettucine 24

TRUFFLE CHEDDAR MACARONI

cellentani pasta, white cheddar, bread crumbs, truffle oil 18
...add seared case farms chicken breast + 6

SEARED CHICKEN BREAST

fruit compote, whipped potatoes, braised pork belly kale, case farms chicken 24

MISO SEA BASS

oven broiled, sushi rice, sautéed spinach 39

MAPLE LEAF FARMS DUCK

roasted half duck, cranberry glaze,
whipped potatoes, braised pork belly kale 30

ACCOMPANIMENTS

COLD WATER LOBSTER TAIL 5.5 ounces 24

MARYLAND CRAB CAKE 4 ounces 15

ATLANTIC SALMON* 4 ounces 7

SEA SCALLOPS* 3 ounces 15

SEA BASS* 4 ounces 16

FLANK STEAK* 4 ounces / 10