

# 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

crook-baked in garlic butter, pistolet bread 10

## 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 7  
... 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

## LAKE SUPERIOR WHITEFISH

citrus beurre blanc, crispy rock shrimp, whipped potatoes, sautéed spinach 29

## 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

## SEAFOOD LINGUINE

rock shrimp, salmon, scallops, zucchini,  
summer squash, baby kale, beurre blanc 24

## 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