

COCKTAILS

Aperol Spritz prosecco, aperol, soda, orange.....	12 ^{.95}	Whiskey Sour* woodford reserve, lemon juice, sugar, egg white.....	14 ^{.95}
French Martini grey goose, chambord, peach, pineapple, champagne....	12 ^{.95}	Transatlantic hennessy vs, mezcal, amaro, luxardo, vermouth.....	16 ^{.95}
Le Bonobo three rum blend, pineapple, orange, lime, orgeat.....	12 ^{.95}	Old Fashioned old forester, brûléed simple, luxardo cherry.....	12 ^{.95}
Espresso Martini wheatley vodka, espresso, kahlua, simple syrup.....	12 ^{.95}	The Oaxacan casamigos tequila, mezcal, agave, angostura, sage.....	13 ^{.95}
Aviation A ² distilling winter gin, violette, maraschino, lemon....	13 ^{.95}	Sazerac sazerac rye, herbsaint, peychaud's, simple syrup.....	13 ^{.95}

SPIRIT FREE

Cuniper dhos gin, cucumber syrup, lemon juice, sage -	11 ^{.95}	Berry Smash kentucky 74 whiskey, lemon, mint, mixed berries, ginger beer -	12 ^{.95}	Phony Negroni st agrestis, ritual aperitif, dhos gin -	12 ^{.95}
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Champagne & Sparkling

J.P. Chenet, <i>Brut Blanc de Blancs</i> , France, NV.....	8		32
Da Luca, <i>Prosecco DOC</i> , 187ML bottle, Veneto, Italy, NV.....			11

White & Rose

Darting, <i>Riesling Kabinett</i> , Durkheimer, Pfalz, Germany, 2022.....	10		16		40
Borgo Maragliano - La Caliera, <i>Moscato d'Asti</i> , Italy, 2023.....	9		14		36
Emmolo, <i>Sauvignon Blanc</i> , Napa, California, 2024.....	13		20		52
Wente Vineyards, <i>Chardonnay</i> , Central Coast, California, 2023.....	8		13		32
Mezzacorona, <i>Pinot Grigio</i> , Italy, 2024.....	7		11		30
Chalk Hill, <i>Chardonnay</i> , Russian River Valley, California, 2024.....	12		19		48
Whitehaven, <i>Sauvignon Blanc</i> , New Zealand, 2024.....	12		19		48
Sonoma-Cutrer, <i>Chardonnay</i> , Russian River Ranches, California, 2023.....	16		25		64

Red

Meiomi, <i>Pinot Noir</i> , California, 2023.....	13		20		52
Willamette Valley Vineyards, <i>Pinot Noir</i> , Oregon, 2023.....	17		27		68
Trivento Golden Reserve, <i>Malbec</i> , Argentina, 2022.....	13		20		52
Kenwood, <i>Cabernet Sauvignon</i> , California, 2021.....	8		13		32
Conundrum, <i>Blend</i> , California, 2022.....	9		14		36
Beringer Private Reserve, <i>Cabernet Sauvignon</i> , Napa Valley, CA 2018.....	37		59		195
Trefethen Estate, <i>Merlot</i> , Oak Knoll, Napa Valley, CA 2021.....	18		28		72
Seghesio, <i>Zinfandel</i> , Sonoma County, California 2023.....	11		17		44
Justin, <i>Cabernet Sauvignon</i> , Paso Robles, California 2022.....	16		25		64

five ounce | eight ounce | bottle

BEER

<i>Our Draught Beers</i>		coors, bud, miller, michelob light....	5 ^{.25}	mothfire atlas altbier.....	8 ^{.50}
seasonal draft.....	7 ^{.25}	blue moon.....	6 ^{.25}	warsteiner premium 16oz.....	6 ^{.25}
mothfire lololit haze ddh ipa.....	9 ^{.25}	corona extra, modelo especial.....	6 ^{.25}		
bell's two hearted ale.....	7 ^{.25}	labatt blue.....	5 ^{.25}	<i>Specialty Beers Cider</i>	
stella artois.....	6 ^{.25}	founders all day ipa.....	6 ^{.25}	prairie artisan ales rainbow sherbet.....	7 ^{.25}
pool beer ^{SEMOH}	7 ^{.25}	lagunitas hoppy refresher NA.....	6 ^{.25}	la fin du monde.....	7 ^{.25}
yuengling.....	6 ^{.25}	heineken 0.0 NA.....	5 ^{.25}	delirium tremens golden ale 750 ^{ml}	18 ^{.25}
		sober carpenter wc ipa NA 16oz....	7 ^{.25}	etienne dupont cider 375 ^{ml}	11 ^{.25}

..... STARTERS

Half Dozen Oysters* cocktail sauce, mignonette, lemon.....	17 ⁹⁹	Short Rib Puffs braised short rib, puff pastry, demi glaze, chives.....	12 ⁹⁹
Maryland Crab Cake jumbo lump crab, corn relish, mustard sauce.....	16 ⁹⁹	Shrimp Cocktail wild jumbo shrimp, cocktail sauce, lemon.....	15 ⁹⁹
Calamari flash-fried, scallion aioli, lemon.....	14 ⁹⁹	Escargot tarragon, parsley, garlic butter, pistolet bread.....	12 ⁹⁹
Mushroom Sauté portabella, oyster, shiitake, madeira cream, pistolet.....	11 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 - 102⁹⁹

..... SALADS

Walnut Gorgonzola gorgonzola, dried cranberries, shallots, walnut vinaigrette 7 ⁹⁹ 17 ⁹⁹ <small>with chicken</small>	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 7 ⁹⁹ 14 ⁹⁹	House mixed greens, dried cranberries, shaved almonds, raspberry vinaigrette <small>upgrade to premium salads for \$4</small>	Cobb chicken, bacon, avocado, goat cheese, egg, tomato, brown derby 7 ⁹⁹ 15 ⁹⁹

..... SOUPS

French Onion housemade garlic toast, gruyère - 7 ⁹⁹	House made daily from scratch <small>upgrade to French Onion for \$4 or Lobster Bisque for \$6</small>	Lobster Bisque lobster meat, sherry, cream - 9 ⁹⁹
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..... SANDWICHES

Prime Rib French Dip* shaved prime rib, gruyère, griddled pistolet bread, creamy horseradish, au jus, choice of french fries, or coleslaw - 29 ⁹⁹	Double Cheeseburger* white cheddar, american cheese, sautéed shallots, tomato, shredded romaine, dijonnaise, choice of french fries, or coleslaw - 21 ⁹⁹
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..... PASTA

Beef Stroganoff braised short-rib, mushrooms, red onion, demi-glaze, fresh fettuccine.....	26 ⁹⁹
Truffle Cheddar Macaroni cellentani pasta, white cheddar, bread crumbs, truffle oil..... <small>add seared case farms chicken breast + 6⁹⁹</small>	19 ⁹⁹

..... SIDES

Whipped Potatoes	5 ⁹⁹	Sautéed Spinach	5 ⁹⁹
Potatoes Au Gratin	5 ⁹⁹	Button Mushrooms	4 ⁹⁹
Loaded Baked Potato	6 ⁹⁹	Roasted Carrots	5 ⁹⁹
Truffled Cheddar Macaroni	6 ⁹⁹	Charred Broccoli	4 ⁹⁹
French Fries	4 ⁹⁹	Soy Butter Sushi Rice	4 ⁹⁹
Broiled Asparagus	5 ⁹⁹	Tangy Coleslaw	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 fully loaded baked potato, classic horseradish cream and house au jus.
add horseradish encrusting + 3.99

English Cut*	8 ounces, for lighter appetites.....	34.99
Dinner Cut*	12 ounces, an Ann Arbor tradition.....	41.99
Chef's Cut*	16 ounces, our best cut, for connoisseurs	52.99

Lobster

Steamed	1.5 lbs, cracked and cleaned, brown butter, herbs, truffle cheddar macaroni.....	47.99
Thermidor	1.5 lbs, rock shrimp, diver scallops, salmon, mushrooms, cream, soy butter sushi rice.....	52.99
Twin Tails	11oz, two cold water tails, hot drawn butter, lemon, whipped potatoes, sautéed spinach.....	54.99

Specialty Cuts

London Broil*	7 oz, au poivre, thinly sliced, whipped potatoes, sautéed spinach.....	29.99
New York Strip*	14 oz, creamed mushrooms, french fries.....	45.99
Filet Mignon*	9 oz center cut, béarnaise upon request, whipped potatoes, roasted carrots.....	49.99
Ribeye*	16 oz, balsamic herb butter, au gratin potatoes.....	48.99

ENHANCE ANY ITEM

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

GAME

Chicken Breast	seared case farms chicken, onion & tomato confit, whipped potatoes, charred broccoli.....	26.99
Half Duck	roasted maple leaf farms duck, cranberry glaze, whipped potatoes, sautéed spinach.....	32.99
Rack of Lamb*	herb roasted new zealand lamb, pomegranate demi-glaze, whipped potatoes, roasted carrots.....	38.99

FISH

Blackened Trout	tangy coleslaw, campari tomato, rémoulade, lemon.....	29.99
Bronzino	lemon beurre blanc, crispy rock shrimp, whipped potatoes, sautéed spinach.....	30.99
Fried Haddock	charred broccoli, tangy coleslaw, campari tomato, rémoulade.....	29.99
Salmon*	broiled foley's atlantic salmon, broiled asparagus, hollandaise, bread crumbs.....	27.99
Scallops*	seared georges bank scallops, lemon beurre blanc, whipped potatoes, charred broccoli.....	38.99
Crab Cakes	oven broiled, dijonnaise, corn relish, tangy coleslaw, campari tomato.....	36.99
Miso Sea Bass	oven broiled, roasted carrot, soy butter sushi rice.....	44.99

VEGETARIAN

Vegetable Platter	carrot, broccoli, mushroom, soy butter sushi rice, toasted pistolet, rémoulade.....	24.99
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Prix Fixe

Monday through Thursday from 4 - 5:30. Not valid with other discounts or on holidays.

Bread, House Soup or Salad, and Coffee included!

English Cut*	8 ounces, au jus, creamy horseradish, loaded baked potato.....	31 ⁹⁹
London Broil*	7 ounces, au poivre, thinly sliced, whipped potatoes, sauteed spinach.....	27 ⁹⁹
Chicken Breast	seared, onion & tomato confit, whipped potatoes, charred broccoli.....	24 ⁹⁹
Salmon*	broiled foley's atlantic salmon, broiled asparagus, hollandaise, bread crumbs.....	25 ⁹⁹

Early Dining Desserts slice of carrot cake, scoop of ice cream or sorbet included

Premium Desserts upgrade for + 5⁹⁹

..... 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.

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