

..... 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}	The Japanese hennessy V.S., lime juice, orgeat, angostura..... 15 ^{.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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<i>Champagne & Sparkling</i>			
J.P. Chenet, Brut Blanc de Blancs , France, NV.....	8		32
Da Luca, Prosecco DOC , 187ML bottle, Veneto, Italy, NV.....			11
<i>White & Rose</i>			
Darting, Riesling Kabinett , Durkheimer, Pfalz, Germany, 2022.....	10		16 40
Borgo Maragliano - La Caliera, Moscato d'Asti , Italy, 2023.....	9		14 36
La Belle Étoile, Rose , Florian Andre, Tavel, France, 2023.....	8		13 32
Wente Vineyards, Chardonnay , Central Coast, California, 2023.....	8		13 32
Mezzacorona, Pinot Grigio , Italy, 2023.....	7		11 30
Chalk Hill, Chardonnay , Russian River Valley, California, 2023.....	12		19 48
Whitehaven, Sauvignon Blanc , New Zealand, 2023.....	12		19 48
Sonoma-Cutrer, Chardonnay , Russian River Ranches, California, 2023.....	16		25 64
<i>Red</i>			
Meiomi, Pinot Noir , California, 2022.....	13		20 52
Willamette Valley Vineyards, Pinot Noir , Oregon, 2022.....	17		27 68
Trivento Golden Reserve, Malbec , Argentina, 2022.....	13		20 52
Kenwood, Cabernet Sauvignon , California, 2021.....	8		13 32
Conundrum, Blend , California, 2021.....	9		14 36
Provenance Vineyards, Cabernet Sauvignon , Napa Valley, CA 2019.....	22		35 88
Trefethen Estate, Merlot , Oak Knoll, Napa Valley, CA 2019.....	18		28 72
Seghesio, Zinfandel , Sonoma County, California 2023.....	11		17 44
Justin, Cabernet Sauvignon , Paso Robles, California 2021.....	16		25 64
five ounce eight ounce bottle			

..... BEER

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

Bread & Butter

Weber's Bakeshop traditional white bread, garlic toast, smoked salmon pate - 1⁹⁹ per guest

..... 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 4 ⁹⁹	Cobb chicken, bacon, avocado, goat cheese, egg, tomato, brown derby 7 ⁹⁹ 15 ⁹⁹

..... SOUPS

French Onion housemade garlic toast, gruyère - 6 ⁹⁹	House made daily from scratch - 4 ⁹⁹	Lobster Bisque lobster meat, sherry, cream - 8 ⁹⁹
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..... SANDWICHES

<small>choice of french fries, coleslaw or cous cous</small>	
Prime Rib French Dip* shaved prime rib, gruyère, griddled pistolet bread, creamy horseradish, au jus.....	22 ⁹⁹
Double Cheeseburger* white cheddar, american, sautéed shallots, tomato, shredded romaine, dijonnaise.....	13 ⁹⁹
Crab Cake jumbo lump crab meat, tomato, cheddar, tangy slaw, grilled english muffin.....	16 ⁹⁹
Crispy Haddock melted cheddar, tangy slaw, shallots, pickle chips.....	15 ⁹⁹
Blackened Salmon * blackened salmon, scallion aioli, lettuce, tomato, pickle chips.....	14 ⁹⁹
Crispy Chicken southern fried chicken, sweet coleslaw.....	14 ⁹⁹
Lobster Grilled Cheese lobster meat, brie cheese, basil, with creamy tomato soup.....	14 ⁹⁹
Sy Ginsberg Reuben sliced corned beef, gruyère, sauerkraut, weber's bakeshop rye, thousand island.....	15 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
Couscous	4 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 whipped potatoes, classic horseradish cream and house au jus.
add horseradish encrusting + 3.⁹⁹

English Cut*	8 ounces, for lighter appetites.....	26. ⁹⁹
Reserve Cut*	10 ounces, an Ann Arbor tradition.....	33. ⁹⁹
Chef's Cut*	16 ounces, our best cut, for connoisseurs	41. ⁹⁹

Lobster

Steamed	1.5 lbs, cracked and cleaned, brown butter, herbs, truffle cheddar macaroni.....	40. ⁹⁹
Thermidor	1.5 lbs, rock shrimp, diver scallops, salmon, mushrooms, cream, whipped potatoes.....	45. ⁹⁹
Single or Twin Tails	hot drawn butter, lemon, whipped potatoes, sautéed spinach.....	29. ⁹⁹ - 47. ⁹⁹

Specialty Cuts

London Broil*	7 oz, au poivre, thinly sliced, whipped potatoes, sautéed spinach.....	21. ⁹⁹
New York Strip*	14 oz, creamed mushrooms, french fries.....	37. ⁹⁹
Filet Mignon*	8 oz center cut, whipped potatoes, roasted carrots.....	42. ⁹⁹
Ribeye*	16 oz, balsamic herb butter, au gratin potatoes.....	39. ⁹⁹

ENHANCE ANY ITEM

Lobster Tail - 25.⁹⁹ • Crab Cake - 15.⁹⁹ • Salmon * - 7.⁹⁹ • Scallops * - 15.⁹⁹ • Sea Bass * - 18.⁹⁹

LUNCHEON

Maryland Style Crab Cakes	oven broiled, dijonnaise, corn relish, tangy coleslaw, campari tomatoes.....	29. ⁹⁹
Bronzino	lemon beurre blanc, crispy rock shrimp, whipped potatoes, sautéed spinach.....	22. ⁹⁹
Fried Haddock	charred broccoli, tangy coleslaw, campari tomato, rémoulade.....	21. ⁹⁹
Salmon*	broiled foley's atlantic salmon, recommended medium, whipped potatoes, sautéed spinach.....	19. ⁹⁹
Scallops*	seared georges bank scallops, lemon beurre blanc, whipped potatoes, charred broccoli.....	31. ⁹⁹
Cajun Trout	tangy coleslaw, campari tomato, rémoulade.....	22. ⁹⁹
Weekday Special	selection rotates weekly with limited availability.....	14. ⁹⁹
Chicken Breast	seared case farms chicken, onion & tomato confit, whipped potatoes, charred broccoli.....	18. ⁹⁹
Half Duck	roasted maple leaf farms duck, cranberry glaze, whipped potatoes, sautéed spinach.....	25. ⁹⁹
Vegetable Platter	carrot, broccoli, mushroom, chilled couscous, toasted pistolet, rémoulade.....	17. ⁹⁹
Fruit Plate	honeydew, cantaloupe, pineapple, red grapes, muffin and cottage cheese.....	11. ⁹⁹
Beef Stroganoff	braised short-rib, mushrooms, red onion, demi-glaze, fresh fettuccine.....	19. ⁹⁹
Truffle Cheddar Macaroni	cellentani pasta, white cheddar, bread crumbs, truffle oil.....	12. 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.....15⁹⁹

French Toast cinnamon babka, banana butter sauce, blueberries, powdered sugar.....13⁹⁹

Brie Omelette asparagus, caramelized shallots, hash browns, toast.....15⁹⁹

Steak and Egg Platter* 7oz black angus strip steak, two eggs, hash browns, toast.....19⁹⁹
with a 14 oz strip steak + 9⁹⁹

*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.