

STARTERS

HALF DOZEN OYSTERS*

Selected for freshness and seasonality / 16

SPINACH BREAD

Oven-toasted with shredded mozzarella / 9

SHRIMP COCKTAIL

Wild jumbo shrimp, cocktail sauce / 15

ESCARGOT

Crock-baked in garlic butter / 10

CALAMARI

Flash-fried, scallion aioli, lemon / 14

SHORT RIB PUFFS

Braised short rib, puff pastry, rich demi glaze, chives / 12

MARYLAND CRAB CAKE

Corn salsa, mustard sauce / 15

MUSHROOM SAUTÉ

Portabella, oyster, and shiitake mushrooms, Madeira cream sauce, pistolet bread / 10

WEBER'S BREAD BASKET

Bakeshop white bread, garlic toast, Matzo cracker, butter and smoked salmon pate + 1

SOUPS

SUNDAY Tomato Basil

MONDAY Chicken Tortilla

TUESDAY Beef Vegetable

WEDNESDAY Black Bean

THURSDAY Potato Leek

FRIDAY N.E. Clam Chowder

SATURDAY Lentil

SOUP OF THE DAY

Made daily from scratch / 5

BAKED FRENCH ONION

Housemade garlic toast, Gruyère / 6

LOBSTER BISQUE

Lobster meat, sherry, cream / 7

SALADS

WEBER'S WALNUT CHICKEN

GORGONZOLA SALAD

Case Farms chicken, Gorgonzola, dried cranberries, shallots, walnut vinaigrette / 15
Side portion - no chicken / 7

DOUBLE WEDGE

Iceberg, bacon, tomato, bleu cheese dressing / 13
Side portion / 7

CAESAR

Baby romaine, pecorino Romano, bread crumbs, white anchovy / 11
Side portion / 7

Add 6 OZ Case Farms Chicken + 6

Add 4 OZ Broiled Salmon + 7*

Add 8 OZ Broiled Salmon + 12*

Add 4 OZ Flank Steak + 6*

BABY KALE

Michigan cherries, walnuts, radish, apples, maple champagne vinaigrette / 12
Side portion / 7

BOSTON BIBB

Bibb lettuce, beets, fennel, orange, goat cheese, Brown Derby dressing / 12
Side portion / 7

ORIGINAL COBB

Chicken, bacon, avocado, goat cheese, egg, tomato, Brown Derby dressing / 14

FRUIT PLATE

Honeydew, cantaloupe, pineapple, red grapes, muffin and cottage cheese / 11

HOUSE SALAD

Dried cranberries, shaved almonds / 5

CLASSIC AMERICAN LUNCHES

SERVED WITH YOUR CHOICE OF STARCH OR VEGETABLE

WEBER'S FAMOUS PRIME RIB OF BEEF*

Specialty of the House since 1950. Aged 28 days

LUNCH CUT 8 ounces / 22
RESERVE CUT 10 ounces / 28
CHEF'S CUT 16 ounces / 37

Enhance with horseradish encrusting + 3

NEW YORK STRIP*

28-day aged Black Angus, cut in-house daily

LUNCH CUT 7 ounces / 20
DINNER CUT 14 ounces / 30

Enhance with creamed wild mushrooms + 5

LONDON BROIL*

Marinated, chargrilled and thinly sliced. Served au jus

LUNCH CUT 8 ounces / 19
DINNER CUT 10 ounces / 22

8 OZ FILET MIGNON*

28-day aged Black Angus, center cut / 36

Enhance with Crab meat + 5

16 OZ RIBEYE STEAK*

28-day aged, herb butter / 32

Enhance with peppered brandy demi-glaze + 3

1 1/2 POUND STEAMED MAINE LOBSTER

From our lobster tank. Cracked and cleaned. Hot drawn butter, lemon / 34

1 1/2 POUND LOBSTER THERMIDOR

Rock shrimp, sea scallops, salmon, mushrooms, brandy, cream / 42

9 OZ TWIN LOBSTER TAILS

Two 4 1/2 oz. South African Lobster tails, hot drawn butter, lemon / 46

STARCHES

Whipped potatoes / 4
Escalloped potatoes au gratin / 5
Truffled cheddar macaroni / 5
Couscous / 4
French Fries / 4

VEGETABLES

Sautéed spinach / 4
Vegetable medley / 4
Sautéed mushrooms / 4
Braised pork belly kale / 5
Asparagus / 4

SURF ADD-ONS

4 1/2 oz. S. African lobster tail / 22
4 oz. Maryland crab cake / 13
3 oz. Sea scallops / 12
4 oz. Foley's Atlantic salmon* / 7

SPECIALTIES OF THE HOUSE

JUMBO LUMP CRAB CAKES

Oven broiled, mustard sauce, corn salsa, tangy coleslaw, broiled tomato / 26

MARKET FISH

Citrus beurre blanc, whipped potatoes, sautéed spinach / 20
With crispy rock shrimp / 22

FOLEY'S ATLANTIC SALMON*

Broiled, recommended medium, whipped potatoes, sautéed spinach / 20

GEORGES BANK SEARED SCALLOPS

Sautéed spinach, mushroom, roasted red pepper, zucchini, summer squash / 28

FISH AND CHIPS

French fries, tangy coleslaw, chef's tartar sauce / 17

SEAFOOD LINGUINE

Rock shrimp, salmon, scallops, zucchini, summer squash,
baby kale, beurre blanc / 18

4½ OZ SOUTH AFRICAN LOBSTER TAIL

Hot drawn butter, whipped potatoes, sautéed spinach / 27

WEEKDAY LUNCH SPECIAL

Chef Curtis' legendary recipes from the former Habitat buffet.
Fried Chicken / Corned Beef / Spare Ribs / Braised Turkey
Selection rotates weekly with limited availability / 12

ROASTED PORTABELLA

Sautéed vegetables, chilled couscous, balsamic reduction / 16

TRUFFLE CHEDDAR MACARONI

Elbow macaroni, white cheddar, bread crumbs, truffle oil / 14
With Case Farms seared chicken breast / 20

SEARED CHICKEN BREAST

Fruit compote, whipped potatoes, braised pork belly kale.
Case Farms chicken / 18

MAPLE LEAF FARMS DUCK

Roasted half duck, cranberry glaze, whipped potatoes, braised pork belly kale / 22

BEEF STROGANOFF

Braised short-rib, mushroom, red onion, demi-glaze, fresh fettucine / 17

SANDWICHES

SERVED WITH FRENCH FRIES, COLESLAW OR COUSCOUS

WEBER'S FAMOUS PRIME RIB FRENCH DIP*

Shaved prime rib, grilled pistolet bread,
mayonnaise, au jus / 19

CRAB CAKE

Jumbo Lump crab meat, tomato, cheddar,
tangy slaw, grilled English muffin / 16

CHEESEBURGER*

Weber's Bakeshop bun, thick cut bacon, white cheddar,
shallots, tomato, pepper aioli / 15

CRISPY FISH

Melted cheddar, tangy slaw, shallots,
pickle chips, Weber's bakeshop bun / 14

SY GINSBERG REUBEN

Corned beef, Gruyere, sauerkraut,
Weber's bakeshop rye, Thousand Island / 14

BLACKENED SALMON*

Blackened salmon, scallion aioli, lettuce,
tomato, pickle chips, Weber's bakeshop bun / 14

CRISPY CHICKEN

Fried chicken, sweet coleslaw,
Weber's bakeshop bun / 14

LOBSTER GRILLED CHEESE

Lobster meat, Brie cheese, basil,
with creamy tomato soup / 14

BRUNCH

SERVED ON SATURDAYS AND SUNDAYS FROM 11AM - 2PM

AMERICAN PLATTER*

Two eggs, hash browns, toast, bacon or sausage / 13

FRENCH TOAST

Weber's cinnamon swirl babka, pure maple syrup,
crème anglaise, toasted almonds / 12

BRIE OMELETTE

Asparagus, caramelized shallots, kale,
hash browns, toast / 13

STEAK & EGG PLATTER*

7oz Black Angus strip steak, two eggs,
hash browns, toast / 17

** These food items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of foodborne illness.*