

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

SPINACH BREAD

oven-toasted with shredded mozzarella 9

ESCARGOT

crook-baked in garlic butter, pistolet bread 10

SHRIMP COCKTAIL

wild jumbo shrimp, cocktail sauce, lemon 15

SHORT RIB PUFFS

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

MUSHROOM SAUTÉ

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

WEBER'S BREAD BASKET

bakeshop white bread, garlic toast, butter and smoked salmon pate + 1

SOUP & SALAD

SOUP OF THE DAY

made daily from scratch 5

BAKED FRENCH ONION

house made garlic toast, gruyère 6

LOBSTER BISQUE

lobster meat, sherry, cream 7

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

FRUIT PLATE

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

SIDE PORTIONS

The premium salads above may be served as a side portion for seven dollars.
A house salad with cranberries, shaved almonds and raspberry vinaigrette is available for five dollars.
Chicken is omitted for the walnut gorgonzola side portion.

CLASSIC AMERICAN LUNCHES

Includes choice of one starch or vegetable.

WEBER'S FAMOUS PRIME RIB OF BEEF*

specialty of the house since 1950, aged 28 days

LUNCH CUT 8 ounces 26

RESERVE 10 ounces 32

CHEF'S CUT 16 ounces 41

... add horseradish encrusting + 3

LONDON BROIL*

marinated, broiled, thinly sliced, served au jus

... add peppered brandy demi-glaze + 2

LUNCH CUT 8 ounces 20

DINNER CUT 10 ounces 23

NEW YORK STRIP*

28-day aged black angus, cut in-house daily

... add creamed wild mushrooms + 5

LUNCH CUT 7 ounces 20

DINNER CUT 14 ounces 30

8 OZ FILET MIGNON*

28-day aged black angus, center cut, fresh cracked black pepper 36

16 OZ RIBEYE STEAK*

28-day aged, balsamic herb butter 34

1 ½ POUND STEAMED LOBSTER

cracked and cleaned, hot drawn butter, lemon 36

1 ½ POUND LOBSTER THERMIDOR

rock shrimp, sea scallops, salmon, mushrooms, brandy, cream 42

11 OZ TWIN LOBSTER TAILS

two cold water tails, hot drawn butter, lemon 46

STARCHES

whipped potatoes 5

escaloped potatoes au gratin 5

truffled cheddar macaroni 6

chilled couscous 4

french fries 4

VEGETABLES

sautéed spinach 5

vegetable medley 4

sautéed mushrooms 3

braised pork belly kale 5

asparagus 5

tangy coleslaw 4

SPECIALTIES OF THE HOUSE

JUMBO LUMP CRAB CAKES

oven broiled, mustard sauce, corn salsa, tangy coleslaw, broiled tomato 29

LAKE SUPERIOR WHITEFISH

citrus beurre blanc, whipped potatoes, sautéed spinach 21
... add crispy rock shrimp 23

FOLEY'S ATLANTIC SALMON*

broiled, recommended medium, sautéed spinach, whipped potatoes 20

GEORGES BANK SEARED SCALLOPS*

sautéed spinach, mushrooms, roasted red pepper, zucchini, summer squash 29

FISH AND CHIPS

French fries, tangy coleslaw, chef's tartar sauce 19

ROASTED PORTABELLA

sautéed vegetables, chilled couscous, balsamic reduction 16

BEEF STROGANOFF

braised short-rib, mushrooms, red onion, demi-glaze, fresh fettucine 18

WEEKDAY SPECIAL

Chef Curtis' legendary recipes from the former Habitat buffet 13
Fried Chicken / Corned Beef / Spare Ribs / Braised Turkey
... selection rotates weekly with limited availability

TRUFFLE CHEDDAR MACARONI

cellentani pasta, white cheddar, bread crumbs, truffle oil 12
...add seared case farms chicken breast + 6

COLD WATER LOBSTER TAIL

hot drawn butter, whipped potatoes, sautéed spinach 27

SEAFOOD LINGUINE

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

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 24

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

SANDWICHES

Served with a choice of french fries, coleslaw or cous cous.

WEBER'S FAMOUS PRIME RIB FRENCH DIP*

shaved prime rib, grilled pistolet bread, creamy horseradish, au jus 19
... 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 14
... make it a triple + 3

CRAB CAKE

jumbo lump crab meat, tomato, cheddar,
tangy slaw, grilled english muffin 16

CRISPY FISH

lake superior whitefish, melted cheddar, tangy slaw,
shallots, pickle chips, weber's bakeshop bun 15

BLACKENED SALMON*

blackened salmon, scallion aioli, lettuce,
tomato, pickle chips, weber's bakeshop bun 14

CRISPY CHICKEN

southern fried chicken, sweet coleslaw, weber's bakeshop bun 14

LOBSTER GRILLED CHEESE

lobster meat, brie cheese, basil, with creamy tomato soup 14

SY GINSBERG REUBEN

sliced corned beef, gruyere, sauerkraut,
weber's bakeshop rye, thousand Island 15

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
... with 14 oz strip steak + 10

** 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.