

# STARTERS

<b>HALF DOZEN OYSTERS*</b> cocktail sauce, mignonette, lemon 16	<b>SHRIMP COCKTAIL</b> wild jumbo shrimp, cocktail sauce, lemon 15
<b>MARYLAND CRAB CAKE</b> jumbo lump crab, corn salsa, mustard sauce 15	<b>SHORT RIB PUFFS</b> braised short rib, puff pastry, rich demi glaze, chives 12
<b>CALAMARI</b> flash-fried, scallion aioli, lemon 14	<b>MUSHROOM SAUTÉ</b> portabella, oyster, and shiitake mushrooms, madeira cream sauce, pistolet bread 10
<b>SPINACH BREAD</b> oven-toasted with shredded mozzarella 9	<b>WEBER'S BREAD BASKET</b> bakeshop white bread, garlic toast, butter and smoked salmon pate + 1
<b>ESCARGOT</b> parsley, tarragon, garlic, butter, pistolet bread 11	

# SOUP & SALAD

<b>SOUP OF THE DAY</b> made daily from scratch 5
<b>BAKED FRENCH ONION</b> house made garlic toast, gruyère 6
<b>LOBSTER BISQUE</b> lobster meat, sherry, cream 8
<b>WALNUT CHICKEN GORGONZOLA</b> baby greens, case farms chicken, gorgonzola, dried cranberries, shallots, walnut vinaigrette 16
<b>CAESAR</b> romaine, crispy potatoes, classic caesar dressing, pecorino romano, white anchovy 13 ... add chicken + 6 ...add half salmon + 7
<b>BOSTON BIBB</b> hydroponic bibb, beets, fennel, orange supremes, goat cheese, brown derby dressing 13
<b>DOUBLE WEDGE</b> Iceberg, bacon, hard boiled egg, tomato, bleu cheese dressing, chives 15
<b>BABY KALE</b> michigan cherries, walnuts, radish, honeycrisp apples, maple champagne vinaigrette 13 ... add chicken + 6 ...add half salmon + 7
<b>ORIGINAL COBB</b> baby greens, chicken, bacon, avocado, goat cheese, egg, tomato, brown derby dressing 15
<b>FRUIT PLATE</b> Honeydew, cantaloupe, pineapple, red grapes, muffin and cottage cheese 11

<b>SIDE PORTIONS</b> 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.
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# 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

**LOUP DE MER**

citrus beurre blanc, whipped potatoes, sautéed spinach 26  
... add crispy rock shrimp 28

**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

**HADDOCK FISH AND CHIPS**

French fries, tangy coleslaw, chef’s tartar sauce 22

**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

**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 HADDOCK

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 14

## FRENCH TOAST

weber’s bakeshop cinnamon swirl babka, banana butter sauce,  
blueberries, confectioner’s sugar 13

## BRIE OMELETTE

asparagus, caramelized shallots, hash browns, toast 14

## STEAK & EGG PLATTER\*

7oz black angus strip steak, two eggs, hash browns, toast 18  
... with 14 oz strip steak + 9

*\* 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.*