



APPETIZERS

Mushroom Sauté

Portabella, oyster, and shiitake mushrooms sautéed with shallots in Madeira cream sauce...a special treat! 6.95

Shrimp Cocktail

An American classic...tasty and tender Gulf shrimp chilled just right and served with our house-made cocktail sauce for dipping. 9.95

Rock Shrimp Quesadilla

Sautéed shrimp with melted Monterey jack and cheddar cheese. Served with diced tomato, scallions, and corn salsa. 7.95

Maryland Style Crabcake

With corn salsa and mustard sauce. 9.95

Escargot

Served in a crock with garlic butter, white wine, and parsley. 5.95

Crabmeat Cocktail

Jumbo lump blue crabmeat over shredded lettuce with cocktail sauce. 9.95

Steamed Garlic Mussels

Steamed Garlic Prince Edward Island Mussels served in a garlic clam broth, with cheese bread and drawn butter. 6.50

Spinach Bread

Toasted French Bread filled with mozzarella cheese, sautéed spinach and grated Romano cheese. Brushed with garlic butter and served with Ranch dressing for dipping. 6.75

Freshly Shucked Bluepoint Oysters*

From certified beds on Connecticut Long Island Sound. Shucked fresh to retain their natural juices. Served on ice with cocktail sauce, lemon, and horseradish. 9.95

Calamari

Flash fried to retain flavor. Served with scallion aioli and lemon. 7.95

Baked French Onion Soup

This Weber's tradition is chock-full of sweet caramelized onions, finished with dry sherry. Topped with garlic crouton and Gruyere cheese. 4.95
As a substitute for soup or salad. 3.50

Chef's Soup of the Day 3.50

SALADS & SANDWICHES

Classic Caesar Salad 7.50

Prepared with anchovies.

As a substitute 3.50

With grilled chicken breast 8.95

With broiled salmon* 11.95

Spinach Salad

With the Chef's warm bacon dressing. 7.50

As a substitute 3.50

Fresh Tomato and Mozzarella Salad

(seasonal) 6.75

As a substitute 3.50

Double Iceberg Wedge Salad

Iceberg lettuce, bacon, and tomato. Bleu cheese dressing. 6.95

Single Wedge substitute 2.95

Chopped Salad

Iceberg lettuce, avocado, egg, bacon, tomato, and scallions. Tossed with bleu cheese dressing. 7.95

Walnut Chicken Gorgonzola Salad

Grilled chicken, mixed greens, Gorgonzola cheese, sun-dried cranberries, red onion, and walnut vinaigrette. 9.95

Apple, Bacon, and Roquefort Salad

Granny Smith apples, Roquefort bleu cheese, and bacon tossed in a sherry vinaigrette. 7.95

As a substitute 3.50

Original Cobb Salad

Mixed Lettuce, Tomato, Bacon, Chicken, Egg, Avocado, Crumbled Roquefort Blue Cheese, with the Brown Derby Dressing. 8.25

Fresh Fruit Medley

Served with cottage cheese, sherbet and a baked muffin. 8.25

Open-face Prime Rib Sandwich*

A thin cut atop Rye Bread au jus. Served with mashed potatoes 9.95

Prime Rib French Dip*

Sliced to order and served warm on grilled French bread au jus and fries. 10.95

Beef Burger*

8 oz. Angus beef cooked your way with lettuce, tomato, onion and seasoned fries. 8.95 Choice of cheese, bacon, mushrooms, onions .55 ea.

Reuben

Corned beef, Swiss cheese, 1000 Island dressing, and sauerkraut. Served with fries. 8.50

Cheddar Ranch Bacon Chicken Sandwich

Grilled or Fried, Chicken breast topped with Cheddar cheese, crispy bacon, ranch dressing, lettuce, and tomato 8.50

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DINNER ENTRÉES

All entrées are served with choice of house salad or Chef Tye's soup of the day, our homemade bread and smoked salmon pâté. Our house-made dressings include Raspberry Vinaigrette, Bleu Cheese (add .50), Honey Mustard, Sherry-Apple Vinaigrette, The Original Cobb, Ranch, and 1000 Island, Balsamic and Olive Oil. Low fat Italian and French also available.

Prime Rib of Beef *

Our specialty of the house since 1950!
Prepared in our time-honored tradition.
Served with Baked Idaho Potato. 22.00
Chef cut add 4.00

New York Strip Steak*

14 oz. Properly aged Black Angus steak.
Served with Baked Idaho Potato. 26.00
10 oz. strip steak 21.00

Filet Mignon*

Center Cut USDA Choice 8 oz. Filet
Served with sauce Bearnaise, fresh vegetable,
And mashed red skin potato du jour 29.95

London Broil*

Marinated steak broiled and sliced with house blend
wild rice and fresh vegetable. 14.95

Medallions of Tenderloin Oscar*

Three grilled beef medallions served over golden hash
brown potatoes. Topped with crabmeat, asparagus, and
sauce béarnaise. 21.00

Roasted Half Duck

With cranberry glaze, house blend rice, and fresh
vegetable. 17.25

Tuscan Chicken

Sautéed Breast of Chicken over Linguine with
Andouille Sausage, Mushrooms, Red Onion, Cilantro,
and Tomatoes in a White Clam Cream Sauce \$17.95

Rack of Lamb*

Roasted New Zealand lamb served with cranberry demi
glace and mashed potato du jour. 29.00

Coconut Shrimp

Fried Coconut Encrusted Shrimp. Served with Rice and
Plum Sauce. 19.95

Seared Scallops*

Jumbo sea scallops with sundried tomatoes, spinach,
mushrooms, red pepper, garlic, and shallots. 18.95

Alaska King Crab Legs

One steamed pound served with drawn butter and fresh
vegetable. 49.00

Fettuccine Alfredo

Heavy Cream and Romano Cheese tossed with
Fettuccine Pasta. 12.95
Add Chicken Breast 2.00

Seafood Farfalle

Rock shrimp, scallops, mussels, fresh fish and
mushrooms sautéed with lobster tomato sauce and
brandy. 18.95

Add Fresh Seafood to Your Existing Entrée to Compliment Your Dinner

4 oz Salmon	\$5.95	½ lb Crab Legs	\$18.00
4 oz Sword	\$8.95	4 oz Lobster Tail	\$18.00
4 oz Whitefish	\$4.95	4 oz Scallops	\$ 8.95

Our strip steaks are aged four weeks and come exclusively from Black Angus cattle. They are trimmed and portioned daily in our Kitchen. We cook them to order for you in a specially designed 1,650 degree Infra-Red broiler to sear in the natural juices and flavor. A juicy plate, A juicy Steak.

Our broiled steaks are served: **Rare** - cool red center; **medium rare** - warm red center; **medium** - pink center; **medium well** - slightly pink, hot center; **well done** - thoroughly cooked and slightly crusty outside.

Ounce weights are before cooking.

Our Prime Rib is roasted medium rare to medium. For medium well and well-done requests, we will sear on the grill.

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COCKTAIL FAVORITES

Cosmopolitan Martini 5.25

A fruitful blend of vodka, triple sec, and Rose's lime juice topped with cranberry juice. Shaken tableside.

Margarita Bolla Grande 4.75

South of the border style. A blend of tequila, triple sec, and our house-made sour mix. Rimmed with salt and served on the rocks.

Frozen Strawberry Daiquiri 4.25

Made with fresh strawberries and rum. A longtime favorite.

Green Apple Martini 6.75

With sour apple pucker.

Mojito 7.50

Fresh mint leaves and Ten-Cane rum. For a refreshing summer cooler.

Absolute Peppar Bloody Mary 5.25

More heat than the normal Mary.

BEVERAGES

Sparkling French Monin Sodas 1.95

Ask server for flavors.

S. Pellegrino sparkling water and Bottled Sill water

500 ML 3.95 **1 Liter** 4.95

Weber's special blend coffee 1.95

Weber's decaffeinated coffee 1.95

Iced tea or soft drinks 1.95

Complimentary refills.

Darjeeling, decaffeinated, and herb teas 1.95

SIDE ORDERS

Sautéed Spinach with Garlic 3.50

Asparagus 3.95

Sautéed Mushrooms 3.50

Hand-cut Onion Rings 2.95

Baked Idaho Potato 3.50

Hash Brown Potatoes 3.75

French Fries 3.50



WELCOME

Welcome to Weber's...a tradition of excellence for over 75 years. Since 1937 when Herman Weber opened the doors on his first restaurant, our motto has always been "High Quality at Affordable Prices."

Did you know?

- ◆ We constantly strive to provide the finest food, service, and accommodations in Ann Arbor.
- ◆ We use only the finest aged beef and the freshest seafood and produce available.
- ◆ We make virtually everything you eat in our own kitchen daily. That's right...all of the breads, soups, sauces, and dressings are made in our kitchen.
- ◆ Our pastry chef creates her wonderful delicacies "in house" too.
- ◆ Many of our recipes are unique and can only be found at Weber's.
- ◆ Our signature Prime Rib of Beef has become an Ann Arbor classic...try a cut today and find out why!
- ◆ Our dedicated staff is second to none. We know that the main reason we are here today after 60 years is because of you, our guest. We serve you with pride and thank you for choosing Weber's.

Bon appetit!

Sincerely,

Happy Birthday!

On your birthday, when you and a guest join us for lunch or dinner - the lowest priced meal will be "on the house." Appetizer, beverage, and gratuity not included.

Need a Gift for that Special Someone?

Weber's Gift Certificates are available in any amount at any time.

Are you a Frequent Diner?

Become a member of our Frequent Diner Program and earn rich rewards. Ask your server to sign you up today. Your membership can start with this meal!

Looking for a Top Quality Caterer?

Weber's Catering offers full service, drop off, and complete special event services for breakfasts, lunches, dinners, and hors d'oeuvres - all catered to your unique location.

Banquet and Convention Space.

For small or large meetings or celebrations, our staff is committed to making your event a success.

Our Hotel.

Weber's Inn offers 185 guest rooms, including rooms and suites opening directly onto our Four Seasons Pool and Recreation Complex where the "sun shines 'til midnight."

The Habitat Nightclub.

Sip martinis, sample sumptuous food, and dance to live music in a classic nightclub setting.

Anyone for Carry Out?

Choose from any of our menu items packaged for your convenience to enjoy at home or work. A special menu is available, and we are happy to prepare special requests. Park right in front for quick service.

EARLY DINING

Served Monday through Thursday from 4:00-6:00 p.m., except holidays. Orders must be placed by 6:30 p.m. Includes choice of House Salad or Soup of the Day, bread, dessert, and beverage.

Prime Rib*

A Reserve cut of our most popular entrée...slow roasted to retain flavor. Served au jus. 15.95

Fresh Lake Superior Whitefish

Oven-broiled and served with a garden vegetable. 13.25

London Broil*

Marinated chargrilled then sliced and served with rice pilaf. 12.75

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