



SPECIALS

January 3-January 17

Classic Whole Live Maine Lobster

Steamed or broiled, served with vegetable
1 ¼ lb lobster \$29.00 2 lb \$41.00

Lake Erie Perch

Pan-fried with rice and fresh vegetable \$12.95

Honey – Mustard Salmon

Glazed Salmon on a bed of lo mein noodles
and stir – fried vegetables \$10.95

Linguine with White Clam Sauce

Fresh Littleneck Clams, With Linguine in a White
Clam Sauce \$9.95

The “K W” Beet Salad

Red Leaf lettuce with Goat Cheese, toasted Walnuts
and Sweet Beets Tossed in a Red Wine-Walnut
vinaigrette \$6.95

LUNCH SPECIALTIES

Served with bread-basket, house salad or Chef's soup
of the day.

Roast Prime Rib of Beef*

Our House Specialty!
Served au jus with redskin potatoes. \$16.95

Weber's London Broil*

Thinly sliced marinated flank steak served with
rice a traditional favorite! \$9.95

Fresh Lake Superior Whitefish

Served with garden vegetable
Choose from:
Traditional oven-broiled \$10.95
Pan-fried hash brown potato encrusted \$11.95
Parmesan encrusted \$11.95

Seafood Farfalle

Rock shrimp, scallops, fresh fish and mushrooms
sautéed with lobster tomato sauce and brandy.
\$ 10.95

Rock Shrimp Quesadilla

Sautéed shrimp and melted Monterey jack and
cheddar cheeses with diced tomato in a flour
tortilla. Served with corn and black bean salsas.
\$9.50

Coconut Shrimp

Fried coconut encrusted shrimp
Served with rice and plum sauce. \$10.95

Fettuccine Alfredo

Heavy cream and Romano cheese tossed with
fettuccine pasta. \$7.50
Add chicken breast \$2.00

Tuscan Chicken

Sautéed breast of chicken over linguine
With Andouille Sausage, Mushrooms, Red Onion,
Cilantro, and Tomatoes in a White Clam Cream
Sauce \$9.95

Chef Tye's

**Our east coast seafood is exclusively from
Foley's of Boston. Served A la Carte.**

Salmon* Farm Raised Atlantic. Suggested:
chargrilled, barbequed or poached. \$11.95

Swordfish Block Island. Suggested: chargrilled,
blackened or broiled. \$13.50

Tuna* Yellowfin. Suggested: seared, blackened, or
chargrilled. \$15.95

Walleye Lake Erie. Suggested: broiled, fried, and
sautéed. \$11.95

Flounder Georges Banks. Suggested: oven broiled,
broiled, or sautéed. \$15.95

Mahi Mahi Hawaii. Suggested: chargrilled,
blackened, or broiled \$12.95

FRESH SALADS

Almond Chicken Salad

House-made chicken salad served in a pineapple
shell with fresh fruit topped with toasted almonds.
\$8.50

Caesar Salad

Classic crisp romaine salad with anchovies \$6.95
With salmon fillet \$11.95
With broiled chicken breast \$8.95

Fresh Fruit Medley

Served with cottage cheese, sherbet and a baked
muffin. \$7.50

Spinach Salad

Topped with mushrooms, egg, and tomato, drizzled
with our warm, sweet bacon dressing. \$7.50

Original Cobb Salad

Mixed lettuce, tomato, bacon, chicken, egg,
avocado, crumbled Roquefort blue cheese, with the
brown derby dressing. \$8.25

Asian Chicken Salad

Grilled chicken atop baby greens, mandarin
oranges, lo mein noodles tossed in sesame peanut
dressing. \$8.95

Double Iceberg Wedge Salad

Iceberg lettuce, bacon, and tomato
Served with bleu cheese dressing. \$6.95

Chopped Salad

Iceberg lettuce, avocado, egg, bacon, tomato, and
scallions tossed with bleu cheese dressing. \$7.95

Walnut Chicken Gorgonzola Salad

Grilled chicken breast atop mixed greens with
gorgonzola cheese, dried cranberries, red onion,
and walnut vinaigrette \$8.95

Apple, Bacon, and, Roquefort Salad

Red leaf lettuce, granny smith apples, Roquefort
bleu cheese, and bacon tossed in a sherry
vinaigrette, with sun dried cranberries. \$7.95

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



STARTERS

Seared Tuna Sashimi

Yellow Fin Tuna marinated in Soy–Wasabi Sauce. Served with pickled Ginger, Wasabi, and Soy – Ginger dipping sauce. \$12.95

Baked French Onion Soup

This Weber's tradition is chock-full of sweet caramelized onions and finished with dry sherry. Topped with garlic croutons and Gruyere cheese. 4.95

Freshly Shucked Bluepoint Oysters*

House made cocktail sauce and Tabasco. 9.95

Steamed Garlic Mussels

In a garlic and clam broth. 6.50

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

Crabmeat Cocktail

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

Maryland Style Crab cake

Served with corn salsa and mustard sauce. 9.95

Calamari

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

Escargot

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

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

SALADS AND SOUPS

Compliment your sandwich or salad

Cup of Chef's Soup of the Day 3.50

Small House Salad 3.50

Small Spinach Salad 3.50

Small Caesar Salad 3.95

Small Iceberg Wedge Salad 3.50

Small Chopped Salad 3.95

SANDWICHES

Prime Rib French Dip *

Sliced to order and served warm on grilled French bread au jus. 12.95

Open – Face Prime Rib Sandwich

Thin cut atop rye bread. Au jus. 10.50

Beef Burger *

8 oz. Angus beef cooked your way with lettuce, tomato, and onion. 7.95

Choice of cheese, bacon, mushrooms, onions .55 ea.

“High Speed Inn Burger”

To commemorate Herman Weber’s first Diner 74 years ago. Double Decker cheeseburger with lettuce, tomato, onion, and home made sauce. 8.95

Fried Walleye Sandwich

Batter Fried Lake Erie walleye, with melted cheddar, lettuce, tomato and onion. 11.95

Cheddar Ranch Bacon Chicken Sandwich

Grilled or Fried, Chicken breast topped with Cheddar cheese, crispy bacon, ranch dressing, lettuce, and tomato 7.50

Bistro Steak Sandwich *

With balsamic roasted onions and mushrooms, bleu cheese, and horseradish aioli. 10.75

Club Sandwich

Turkey, bacon, tomato, lettuce and mayonnaise on choice of toast. Served with Coleslaw 6.95

California Tuna Club

Traditional double-decker sandwich with sliced avocado on fresh house-made tuna salad. Served with Coleslaw 6.95

Crab Cake Sandwich

Jumbo lump crabmeat with tomato and cheddar cheese on a toasted English muffin. 10.95

Warm Corned Beef on Rye

Served on our house-made bread with coleslaw and pickle spear. 7.25

Reuben

Corned beef, Swiss cheese, 1000 Island dressing, and sauerkraut. 7.50

Lobster Grilled Cheese

Lobster meat, Brie cheese and basil. Served with tomato soup. 11.95

Soup & Sandwich

Your choice, 1/2 Reuben, turkey, or corned beef sandwich with a cup of our soup of the day. 7.25

Our house-made dressings include Raspberry Vinaigrette, Bleu Cheese (add .50), Honey Mustard, Sherry-Apple Vinaigrette, The Original Cobb, Balsamic & Oil, Ranch, and 1000 Island. Low fat Italian and French also available.

New York Strip* and Filet Mignon* from our dinner menu are also available at lunch.

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



BEVERAGES

Sparkling French Monin Sodas 1.95

Ask server for flavors.

Espresso 1.95 Double 2.95

Cappuccino 2.50 Double 3.50

Cafe Mocha 2.50 Cafe Latte 2.50

San Pellegrino sparkling water,
500 ML 3.95 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

Bottled Sill Spring Water

500 ML 3.95 Liter 4.95

WELCOME

Welcome to Weber's...a tradition of excellence for over 70 years. Since 1937 when Herman Weber opened the doors on his first restaurant, our motto has always been "High Quality at Affordable Prices." We constantly strive to provide the finest food, service, and accommodations in Ann Arbor.

Did you know?

- ◆ Many of our recipes are unique and can only be found at Weber's. 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.
- ◆ We use only the finest aged beef, and the freshest seafood and produce available.
- ◆ Our signature Prime Rib of Beef has become an Ann Arbor classic...try a cut today and find out why!
- ◆ Our pastry chef creates her wonderful delicacies "in house" as well.
- ◆ Our dedicated staff is second to none. We know that the main reason we are here today after 70 years is because of you, our guest. We serve you with pride and thank you for choosing Weber's.

Bon appetite!

Sincerely,

Ken Weber

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 for an application. Your membership can start with this meal!

Looking for a Top Quality Caterer?

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