

# WEBSTER'S PRIME

## APPETIZERS

### BLACKENED BEEF TIPS

HOUSE CUT FILET TIPS, BÉARNAISE,  
GRILLED FLATBREAD | 18

### ARTISAN MEAT AND CHEESE

SELECTION OF MEATS AND CHEESES, CROSTINI,  
MARINATED OLIVES, ACCOMPANIMENTS | 21

### DUCK CONFIT

CRISPY DUCK LEG, STONE FRUIT, BASIL, AGED  
BALSAMIC, BITTER GREENS | 18

### CRAB CAKES

LUMP CRAB, OLD BAY, SPICED AIOLI, ARUGULA | 18

### SEARED SCALLOPS

MICHIGAN CORN, SPANISH CHORIZO, SCALLION,  
GREEN CHILE BUTTER | 19

### SHRIMP

SIX CHILLED POACHED SHRIMP, COCKTAIL SAUCE,  
LEMON | 18

## FIRSTS

### CAESAR SALAD

RUSTIC CROUTON, ROASTED RED PEPPER,  
GRANA PADANO, ANCHOVY VINAIGRETTE | 8

### FRENCH ONION SOUP

HOUSE MADE VEAL STOCK, CARAMELIZED ONIONS,  
CAVE AGED GRUYERE, RUSTIC CROUTON | 9

### WEDGE SALAD

BACON, PICKLED ONION, CHERRY TOMATO, POINT  
REYES BLUE CHEESE, HERB BUTTERMILK DRESSING | 9

### GREEK CHOPPED

FARM VEGETABLES, FRENCH FETA, ARUGULA,  
RED WINE/LEMON VINAIGRETTE | 9

## PLATES

### PRIME FILET

7OZ USDA PRIME, CENTER CUT | 65

### CHOICE FILET

8OZ USDA ANGUS CHOICE FILET | 45

### PRIME NY

12OZ USDA PRIME, HOUSE CUT | 60

### PRIME RIBEYE

USDA PRIME, HOUSE CUT, 14OZ | 60

### CHOICE RIBEYE

USDA ANGUS CHOICE, HOUSE CUT | 45

### STEAK FRITES

8 OZ. ANGUS CHOICE HANGER STEAK,  
HOUSE FRIES, BÉARNAISE | 32

### LOBSTER RAVIOLI

HOUSE MADE PASTA, LANGOUSTINE,  
CORN RELISH, GRANA PADANO | 28

### PAN ROASTED HALF CHICKEN

HERITAGE CHICKEN, WHIPPED POTATO,  
WILTED GREENS, NATURAL JUS | 25

### GRILLED WILD SALMON

GRILLED SUMMER SQUASH, CRISPY POTATO,  
HEIRLOOM TOMATO AND CAPER VINAIGRETTE | 26

## SIDES | 8

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### MAC AND CHEESE

HEAVY CREAM, WHITE CHEDDAR, FONTINA,  
GARLIC BREADCRUMB, GRANA PADANO

### GRILLED ASPARAGUS

LEMON, GRANA PADANO

### TRUFFLE FRIES

HOUSE FRIES, TRUFFLE OIL, GRANA PADANO,  
FRESH HERBS, GARLIC AIOLI

### SAUTEED MUSHROOMS

CREMINI, BROWN BUTTER, THYME, GARLIC

### WHIPPED POTATO

ROASTED GARLIC, CREAM, BUTTER

### CRISPY BRUSSELS SPROUTS

BACON, MICHIGAN MAPLE AND CHILI GLAZE

### CREAMED SPINACH

SPINACH, GARLIC, CREAM, WHITE CHEDDAR,  
BACON, GRANA PADANO, GARLIC BREADCRUMB

### SAUTEED CORN

GREEN CHILI, LIME, GRANA PADANO

## DESSERT

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### CRÈME BRULEE

VANILLA CUSTARD, MACERATED BERRIES | 8

### ALMOND CLEMENTINE CAKE

MICHIGAN STRAWBERRY PRESERVE, WHIPPED CREAM,  
TOASTED ALMONDS | 8

### CHOCOLATE BUDINO

ITALIAN CHOCOLATE PUDDING, COCOA NIBS,  
SALTED CARAMEL, WHIPPED CREAM, HOUSE  
MADE DOUGHNUT | 9

## SAUCES & ADD ONS

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### AU POIVE

BRANDY, SHALLOT, HEAVY CREAM, PEPPERCORNS,  
VEAL JUS | 3

### BORDELAISE

RED WINE, VEAL JUS, BUTTER | 3

### BÉARNAISE

SHALLOT-TERRAGON REDUCTION, HOLLANDAISE | 3

### HORSERADISH CREAM | 3

### SMOKED BLEU CHEESE | 3

### SHRIMP

GARLIC, LEMON, WHITE WINE, BUTTER | 15

### SCALLOP

PAN SEARED, BROWN BUTTER, LEMON | 18

### OSCAR

ASPARAGUS, CRAB CAKE, BEARNAISE | 12

