



Lunch Menu

LIGHT PLATES & SALADS

Garden Salad <i>cucumbers, carrots, tomato, red onions</i>	9
*Fried Chicken Salad <i>crispy fried chicken, mixed greens, cherry tomatoes, cucumbers, carrots, mixed cheeses</i>	16
Classic Caesar Salad <i>house made dressing, parmesan crisp, spicy croutons</i>	10
*Steak Salad <i>spring mix, beef tenderloin, avocado, pickled peppers, blue cheese crumbles, & smoked tomato dressing</i>	20
Harvest Salad <i>fresh figs, dried cranberries, candied pecans, grilled sweet potato, mandarin oranges, tomatoes, white balsamic vinaigrette</i>	14
Iceberg Wedge Salad <i>applewood bacon, tomatoes, blue cheese crumbles, blue cheese dressing</i>	13
*Fried Calamari <i>crispy rings and tentacles, pickled peppers, chipotle mayonnaise</i>	17

ENTREES

*6 oz Filet Mignon <i>mashed garlic potatoes, grilled asparagus, black garlic jus</i>	38
*Blackened Chicken Pasta <i>blackened chicken, creamy cajun alfredo sauce</i>	24
*Skillet Seared Scallops <i>sauteed spinach, corn cream</i>	29
*Apple Cider Glazed Verlasso Salmon <i>broccolini, wild rice pilaf</i>	34
*Crab Cakes <i>kale salad, cilantro lime creme</i>	28
*Cast Iron Fish Tacos <i>Market fresh fish of the day, shredded cabbage, house made pico de gallo, chipotle aioli, rice pilaf - flour or corn tortillas</i>	Market Price

SANDWICHES & MORE

Served with choice of chips or fries

*Walden Club Sandwich <i>turkey, ham, bacon, lettuce, tomato, cheddar and american cheese</i>	14
*Chicken Caesar Wrap <i>grilled chicken, romaine lettuce, parmesan cheese, house made dressing, tortilla wrap</i>	12
*Walden Ridge Burger <i>lettuce, tomato, onion add your choice of cheese for \$0.50</i>	15
*Turkey & Grilled Apple Sandwich <i>served warm on ciabatta bread with cranberry spread, triple cream brie, grilled apples, spinach</i>	15
*Firecracker Shrimp Wrap <i>fried shrimp, buffalo sauce, blue cheese, lettuce, tomato</i>	16
*Shrimp Po' Boy <i>fried shrimp, lettuce, house made roumelade</i>	16
*Chicken Tenders & French Fries <i>crispy fried chicken, hand cut french fries</i>	13
*Bacon Ranch Buffalo Chicken Sandwich <i>buffalo fried chicken, crispy bacon, lettuce, tomato, onion, swiss cheese</i>	16
*Philly CheeseSteak Sandwich <i>Cuban bread, onions, peppers, cheese</i>	15
*Catfish Po' Boy <i>cornmeal crusted catfish, house made remoulade</i>	16
*Fig & Bacon Flatbread <i>Mission figs, mozzarella, parmesan, caramelized onion, arugula, balsamic glaze</i>	15
Quesadillas <i>served with sour cream, jalapeno, salsa, pico de gallo, & lettuce</i>	
Cheese	9
*Chicken	15
*Shrimp	18
*Steak	20



Dinner Menu

APPETIZERS

*Shrimp Cocktail <i>fresh gulf shrimp, house made cocktail sauce</i>	16
*Smoked Wings <i>Celery, ranch, blue cheese hot sauce, sweet medium or bbq</i>	14
*Fried Calamari <i>crispy rings and tentacles, pickled peppers, chipotle mayonnaise</i>	17
*Fig & Bacon Flatbread <i>mission figs, mozzarella, parmesan, caramelized onion, arugula, balsamic glaze</i>	15
*Smoked Salmon Dip <i>house made smoked salmon, garlic, herb, lemon sumac</i>	16
*Caliente Tenders <i>spicy chicken tenders, honey dip, picante papas fritas</i>	14

SALADS

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*Steak Salad <i>spring mix, beef tenderloin, avocado, pickled peppers, blue cheese crumbles, smoked tomato dressing</i>	20
Harvest Salad <i>fresh figs, dried cranberries, candied pecans, grilled sweet potato, mandarin oranges, tomatoes, white balsamic vinaigrette</i>	14
*Iceberg Wedge Salad <i>applewood bacon, tomatoes, blue cheese crumbles, blue cheese dressing</i>	13

ENTREES

add an additional lobster tail to any entrée for \$24.99

*6 oz Filet Mignon <i>mashed garlic potatoes, grilled asparagus, black garlic jus</i>	38	*Crab Cakes <i>kale salad, cilantro lime creme</i>	28
*Apple Cider Glazed Verlasso Salmon <i>broccolini, wild rice pilaf</i>	34	*Blackened Chicken Pasta <i>blackened chicken, creamy cajun alfredo sauce</i>	24
*Skillet Seared Scallops <i>sauteed spinach, corn cream</i>	29	*Twin Lobster Tails <i>baked potato, broccoli, drawn butter</i>	49

TABLESIDE DISHES

must order 2 or more of each per table

*Steak Diane <i>tenderloin, butter, garlic, shallots, mushrooms, stock, dijon mustard, brandy finish</i>	50	*Shrimp Scampi <i>fresh shrimp, butter, garlic, shallots, white wine, pasta</i>	32
*Steak Au Poivre <i>black peppered tenderloin, butter, garlic, shallots, heavy cream, sherry finish</i>	50	*Caesar Salad <i>romaine, kosher salt, cracked pepper, lemon juice, garlic, anchovie, egg yolk, dijon mustard, red wine vinegar, olive oil, parmesan cheese, croutons</i>	18