



# Lunch Menu

## LIGHT PLATES & SALADS

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

## ENTREES

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

## SANDWICHES & MORE

Served with choice of chips or fries

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



# Dinner Menu

## APPETIZERS

Roasted Bone Marrow <i>strawberry jam, blue cheese, raisin toast, pickled red onion</i>	17
Clam & Bacon Stuffed Mushrooms <i>white cheddar cheese, lemon buerre blanc, potato puree</i>	13
Blistered Lions Head Peppers <i>sweet &amp; mild chili pepper, yet one in twelve are hot, with a honey lime remoulade</i>	10
Lamb Meatballs <i>stone ground grits, tomato gravy, mint creme fraiche</i>	15

## SALADS

*Add Salmon 10 Chicken 7 Steak 12*

Strawberry Avocado Caprese <i>fresh mozzarella, spinach, basil, walnuts in a molasses vinaigrette</i>	15
Mixed Green Salad <i>grape tomatoes, cucumbers, red onions, carrots, pickled quail eggs, sharp cheddar</i>	13
Classic Caesar Salad <i>romaine lettuce, house made dressing, parmesan crisp, croutons</i>	10
Iceberg Wedge <i>grape tomatoes, olives, pepperoncini peppers, blue cheese, bacon</i>	13

## ENTREES

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

Cherry Braised Beef Chuck Roast <i>smashed sweet peas, whipped potatoes, red wine demi glace</i>	38	6 oz. Filet Mignon <i>whipped potatoes, grilled asparagus, red wine demi glace, beet puree</i>	38
Blue Cornmeal Crusted Rainbow Trout <i>brown butter risotto, citrus watercress, sweet corn puree</i>	28	Honey Glazed Verlasso Salmon <i>roasted tomato couscous, broccoli, mascarpone, citrus herb pesto</i>	34
Oven Roasted Frenched Chicken Breast <i>oyster mushroom wild rice, creamed brussels, cauliflower puree</i>	30	Whiskey Braised Pork Belly <i>blueberry gastrique, creamed corn with kale, fried yellow squash</i>	34
Panko Fried Colossal Shrimp <i>creamy herb risotto, sauteed spinach, lemon relish</i>	36	Grilled 14 oz. Ribeye <i>fingerling potato confit, fried brussel sprouts, beet puree, red wine demi glaze</i>	42

## 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	Caesar Salad <i>kosher salt, cracked pepper, lemon juice, garlic, anchovies, egg yolk, dijon mustard, red wine vinegar, olive oil, parmesan cheese, romaine, croutons</i>	18
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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS