



Lunch Menu

LIGHT PLATES, SALADS, & SOUPS

Chopped Salad	14
<i>with carrot, cucumber, red onion, tomato, chick peas, pickled pepper, & white balsamic vinaigrette</i>	
*Fried Chicken Salad	14
<i>crispy fried chicken, mixed greens, cherry tomatoes, cucumbers, & carrots</i>	
Classic Caesar Salad	9
<i>house made dressing, parmesan crisp, & garlic croutons</i>	
*Steak Salad	17
<i>spring mix, beef tenderloin, avocado, pickled peppers, blue cheese crumbles, & smoked tomato dressing</i>	
*She Crab Soup	9
<i>with she crab, lemon herb oil, heavy cream, & whole grain fried saltines</i>	
*Fig & Prosciutto Galette	13
<i>with figs cooked in red wine, boursin cheese, prosciutto, lavender honey, & smoked sea salt</i>	
Nicoise Salad	14
<i>green beans, hard cooked eggs, roasted potatoes, olives, cherry tomato, lemon caper vinaigrette</i>	
Wheat Berry & White Bean Salad	14
<i>artisan lettuce, cucumbers, red onion, tomato, feta, red wine vinaigrette</i>	

ENTREES

*6 oz Filet Mignon	38
<i>served with mashed garlic potatoes, grilled asparagus, & black garlic jus</i>	
*Cast Iron Bison Ribeye	38
<i>served with buttermilk sage mashed potatoes, romanesco cauliflower, & gowin valley farms wild mushroom gravy</i>	
*Jerked Swordfish	32
<i>served with coconut-lime rice, carrot ginger puree, & grilled broccolini</i>	
*Verlasso Salmon	29
<i>black skillet roasted salmon with green pea & lemon risotto & red wine butter</i>	
*Crawfish Cake	19
<i>served with smoked corn salad & cilantro lime creme</i>	
*Duck Cuban Sandwich	16
<i>duck leg confit, duck prosciutto, & port wine marble derby cheese on sour dough panini bread</i>	

SANDWICHES & MORE

Served with choice of chips or fries

*Walden Club Sandwich	12
<i>turkey, ham, bacon, your choice of cheese, lettuce, & tomato</i>	
*Chicken Caesar Wrap	12
<i>grilled chicken, romaine lettuce, parmesan cheese, house made dressing, & tortilla wrap</i>	
*Walden Ridge Burger	14
<i>served with lettuce, tomato, & onion</i> <i>add your choice of cheese for \$0.50</i>	
*Turkey & Grilled Apple Sandwich	14
<i>served warm on ciabatta bread with cranberry spread, triple cream brie, grilled apples & spinach</i>	
*Firecracker Shrimp Wrap	14
<i>fried shrimp, buffalo sauce, blue cheese, lettuce, & tomato</i>	
*Parmesan Crusted Grilled Cheese	13
<i>garlic butter, parmesan, sourdough bread, provolone, american, & white cheddar cheeses</i>	
*Chicken Tenders & French Fries	12
<i>crispy fried chicken & hand cut french fries</i>	
*Smoked Bologna "Muffaletta"	13
<i>thick cut local bologna, chopped giardiniera, spicy mustard, swiss cheese</i>	
*Brussel & Bacon Flatbread	13
<i>with boursin cheese spread, brussel sprouts, bacon, heirloom tomatoes, parmesan, arugula, & pickled peppers</i>	
Quesadillas	
<i>served with sour cream, jalapeno, salsa, pico de gallo, & lettuce</i>	
Cheese	8
*Chicken	14
*Shrimp	16
*Steak	18
*Crispy Venison Ribs	14
<i>served with hoisin barbeque sauce & smoked sesame seeds</i>	





Dinner Menu

APPETIZERS

*Shrimp Cocktail	14
<i>fresh gulf shrimp & house made cocktail sauce</i>	
Brussel & Bacon Flatbread	14
<i>with boursin cheese spread, brussel sprouts, bacon, heirloom tomatoes, parmesan, arugula, & pickled peppers</i>	
Fig & Prosciutto Galette	13
<i>with figs cooked in red wine, boursin cheese, lavender honey, & smoked sea salt</i>	
*The Abe Froman	19
<i>a charcuterie plate fit for the sausage king of chattanooga! apple pear elk sausage & blueberry merlot venison sausage with beer mustard, red cabbage puree, cranberry mustard, sport peppers, pretzel bread, & assorted crackers</i>	
Crispy Venison Ribs	14
<i>with our hoison barbeque sauce & smoked sesame seeds</i>	
Smoked Fish Dip	13
<i>house smoked swordfish, garlic, herb, lemon, & sumac</i>	

SALADS & SEASONAL SOUP

Garden Salad	9
<i>with mixed greens, tomatoes, cucumber, pickled peppers, croutons, carrots, & our walden club house dressing</i>	
Wheat Berry & White Bean Salad	14
<i>Artisan lettuce, cucumbers, red onion, tomato, feta, red wine vinaigrette</i>	
Classic Caesar Salad	10
<i>with house made dressing, parmesan crisps, & garlic croutons</i>	
*Steak Salad	18
<i>with spring mix, beef tenderloin, avocado, pickled peppers, blue cheese crumbles, & smoked tomato dressing</i>	
Nicoise Salad	14
<i>green beans, hard cooked egg, roasted potatoes, olives, cherry tomato, lemon caper vinaigrette</i>	
*She Crab Soup	9
<i>with she crab, lemon herb oil, heavy cream, & whole grain fried saltines</i>	

ENTREES

add an additional lobster tail to any entrée for \$19.99

*6 oz Filet Mignon	38	*Duck Cuban Sandwich	16
*8 oz Filet Mignon	44	<i>duck leg confit, duck prosciutto, & port wine marble derby cheese on sourdough pannini bread</i>	
<i>served with mashed garlic potatoes, grilled asparagus, & black garlic jus</i>		*Grilled Kangaroo Loin	35
*Cast Iron Bison Ribeye	38	<i>served with sweet mash, sautéed spinach, & house-made salsa verde</i>	
<i>served with buttermilk sage mashed potatoes, romanesco cauliflower, & gowin valley farms wild mushroom gravy</i>		*Crawfish Cake	19
*Verlasso Salmon	29	<i>served with smoked corn salad & cilantro lime creme</i>	
<i>black skilled roasted salmon served with green pea & lemon risotto & red wine butter</i>		*Twin Lobster Tails	46
*Jerked Swordfish	32	<i>served with garlic roasted potatoes, asparagus, & drawn butter</i>	
<i>served with coconut-lime rice, carrot ginger puree, & grilled broccolini</i>			

