

The Walden Club

DINNER

APPETIZERS

Korean BBQ Duck Wings

bleu cheese crumbles, celery

Petite Lobster Pot Pie

bacon, pearl onions, brandy, puff
pastry

Pan Seared Foie Gras

blueberry blini, fresh berry
compote

Grilled Chicken Flatbread

pesto, artichoke, roasted red
peppers, goat cheese

Oyster Soufflé

Blue Pointe oysters, rock shrimp
risotto

Spinach Artichoke Dip

with housemade kettle chips

Avocado Bruschetta

heirloom tomatoes, balsamic
reduction

Shrimp & Grits

stone ground grits, tasso, smoked
tomato & poblano gravy

Low Country Crab Fritters

with creole rémoulade

SOUPS & SALADS

add chicken, shrimp or salmon to any salad

Tomato Basil Bisque

garlic crostini, parmesan, sherry

Black Bean Chili

crème fraiche, pico de gallo

Tomato & Watermelon Salad

radish, pickled shallot, feta

Iceberg Wedge

bleu cheese crumbles, cherry
tomatoes, applewood bacon

Greek Salad

cucumber, feta, red onions, tomato,
bell pepper

Burrata & Heirloom Tomato Salad

basil, balsamic reduction

Charred Peach & Strawberry Spring

Greens Salad

red onion, avocado, cherry
tomatoes

All beef, pork, game and poultry are hormone, anti-biotic, and GMO free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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DINNER

MAIN DISHES

Cumin Spiced St. Louis Ribs

guava-chipotle BBQ sauce,
broccoli slaw

Dry Aged New York Strip

fingerling potatoes, wild
mushrooms

Baked Georgian Trout

tasso crawfish polenta, sautéed
spinach, bacon aioli

Honey Citrus Glazed Salmon

saffron risotto, sautéed greens

Roasted Free Range Chicken

preserved lemon, asiago polenta,
natural jus

Pappardelle & Sausage Ragu

fois gras sausage, basil,
parmesan

Filet Mignon

garlic whipped potatoes, grilled
asparagus • 34

Pan Seared Halibut

quinoa, spring vegetables • 28

Sorghum Glazed Duck

rice pilaf, marinated strawberries,
roasted carrots • 31

Skillet Seared Scallops

creamed corn, bacon vinaigrette,
spring onion • 26

Lobster Paella

saffron infused basmati rice, English
peas, smoked sausage • 38

TABLESIDE

Traditional Caesar Salad

romaine lettuce, anchovies, mustard,
parmesan cheese, lemon, and garlic,
prepared tableside

Bananas Foster

bananas, brown sugar, butter, and
citrus juice set ablaze with 151 rum,
poured over vanilla bean ice cream,
prepared tableside

Chateaubriand for Two

carved tableside and served with au
gratin potatoes, grilled asparagus,
and béarnaise

Steak Diane

prepared tableside and served with
garlic whipped potatoes, grilled
asparagus, and a wild mushroom
demi glaze

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