

*The Walden Club*

# DINNER

## APPETIZER

### *Roasted Tomato Flat Bread*

naan, mozzarella, parmesan,  
micro basil • 10

### *Baked Brie*

puff pastry, raspberry  
compote, crostini • 10

### *Fried Green Tomatoes*

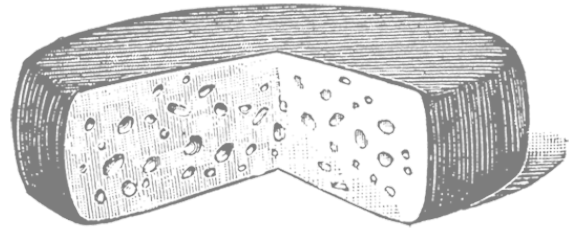
fire roasted corn salsa,  
garlic sriracha aioli • 13

### *Lobster Mac & Cheese*

lobster, b chamel, cheddar  
and parmesan • 12

### *Prosciutto Wrapped Scallops*

wilted spinach, citrus balsamic  
glaze • 11



## SOUP & SALAD

### *French Onion Gratin e*

carmelized onions, veal stock,  
baguette and gruyere • 5

### *Lobster Bisque*

finished with sherry and  
sweet corn fritters • 5

### *Garden House Salad*

served with house raspberry  
vinaigrette • 5

### *Autumn Salad*

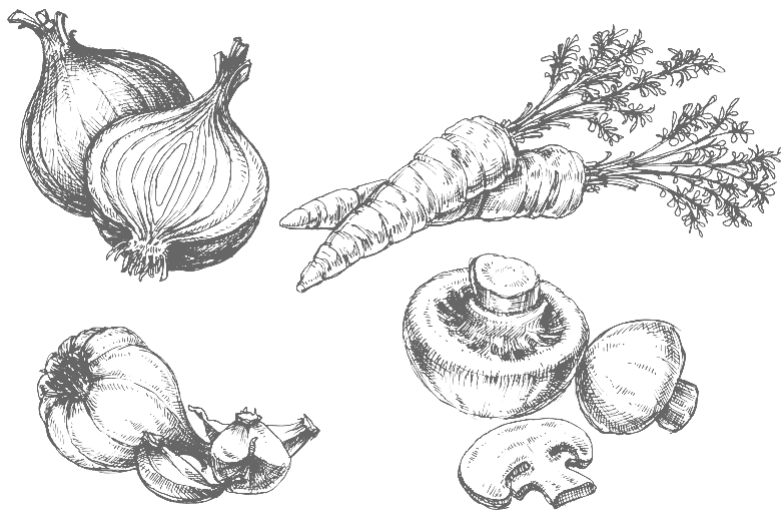
served with house maple  
cider vinaigrette • 8

### *Classic Caesar*

served with caesar dressing in  
a parmesan bowl • 8

### *Chopped Salad*

served with house white  
balsamic dressing • 8



**Add chicken, shrimp or salmon  
to any salad • add 6**

### *Grilled BLT*

served with house peppercorn  
ranch dressing • 8

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

## ENTREE

### *Maple Bourbon Salmon*

glazed salmon with braised greens, crispy smashed potatoes, and blistered cherry tomatoes • 24

### *North Carolina Trout*

pan seared trout with bacon and shallot wilted spinach, rice pilaf, and roasted tomato beurre blanc • 26

### *Tomahawk Pork Chop*

niman ranch pork served with sweet potato mash, southern ratatouille and cider dijon pan sauce • 38

### *Herb Crusted Rack of Lamb*

rosemary and garlic marinated lamb with garlic whipped potatoes, wilted spinach, and mint demi-glace • 34

### *Cervena Venison*

hickory grilled bone-in-chops with parsnip puree, crispy brussels and cumberland sauce • 34



### *Bison Delmonico*

locally sourced bison ribeye with horseradish whipped potatoes, charred broccolini and whiskey sauce • 38

### *Filet Mignon*

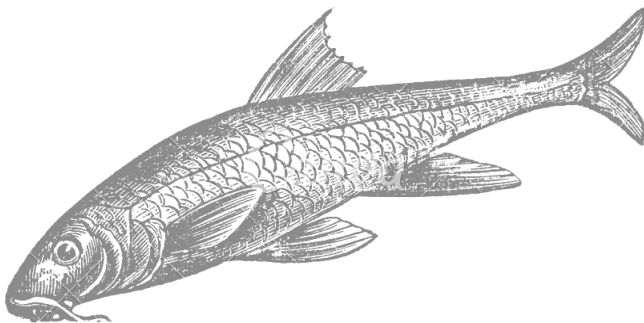
hickory grilled, served with garlic whipped potatoes, grilled asparagus and wild mushroom demi-glace • 6oz/35 • 8oz/40

### *Pistachio Crusted Grouper*

pan seared gulf grouper with sweet potato mash, sautéed spinach, and finished with vanilla rum butter • 27

### *Smoked Tomato Shrimp Fettucine*

jumbo shrimp and baby spinach tossed in a house smoked tomato butter • 22



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