



## Lunch Menu

### SANDWICHES & MORE

served with housemade fries or kettle chips

Walden Club Sandwich <i>turkey, ham, bacon, lettuce, tomato, cheddar, &amp; swiss</i>	16	Napa Chicken Salad <i>served as scoop or wrap chicken salad with grapes &amp; herbs, lettuce, tomato, &amp; onion add walnuts for \$1.00</i>	15
Walden Ridge Smash Burger Chili Pepper Farm <i>wagyu beef, lettuce, tomato, onion, &amp; pickle add bacon for 2.50 add your choice of cheese for 1.50</i>	20	Hatch Chili Pimento Cheese <i>served as scoop or wrap red chili peppers, sharp cheddar, monterey jack, mayo, lettuce, tomato &amp; onion</i>	13
Grilled Chicken Panini <i>sourdough hoagie with a pickled red cabbage horseradish aioli, spinach, tomato, &amp; provolone</i>	15	Walden Tuna Salad <i>served as scoop or wrap dijon mustard, mayo, &amp; celery with lettuce, tomato, &amp; onion</i>	15
Tennessee Dip with Au Jus <i>flat iron steak on a sourdough hoagie with worcestershire, onion aioli, &amp; white american cheese</i>	23	Deviled Egg Salad <i>served as scoop or wrap boiled eggs, dijon mustard, mayo, smoked paprika, hot sauce, relish, lemon juice, lettuce, tomato, &amp; onion</i>	13
Black & Blue Shrimp Flatbread <i>gorgonzola, parmesan, arugula, bacon, &amp; fig jam</i>	18		
Turkey & Pear Sandwich <i>served on asiago ciabatta bread with lingonberry jam, mascarpone, pickled red onion, &amp; spinach</i>	18		



# Lunch Menu

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## SALADS

*add to salad chicken 8 salmon 14 steak 16*

Fried Chicken Salad 16

*crispy fried chicken with mixed greens, cherry tomatoes, cucumbers, carrots, & assorted cheeses*

Classic Caesar Salad 12

*house made dressing, parmesan crisp, & spicy croutons*

Steak Salad 20

*flat iron steak with spring mix, avocado, pickled peppers, grape tomatoes, blue cheese, & smoked tomato dressing*

Harvest Bibb Salad 16

*with dried cherries, walnuts, pears, carrots, cucumber, feta cheese, red onion, & dark balsamic vinaigrette*

Iceberg Wedge Salad 13

*with bacon, tomatoes, blue cheese, kalamata olives, red onions, & pepperoncinis*

Grilled Romaine Heart 15

*with roasted tomatoes, parmesan cheese, & croutons*

## ENTREES

*add side caesar or garden salad for \$7.00*

Shrimp Scampi 32

*with smoked paprika, lemon white wine butter sauce, capellini pasta, parmesan cheese, garlic, & fresh herbs*

12 oz Prime New York Strip 36

*with mashed potatoes & asparagus*

Cider Glazed Verlasso Salmon 34

*with mashed potatoes & broccoli*

Blackened Chicken Spinach Alfredo 26

*tossed with fettuccini pasta*

Fried Chicken Tenders 14

*served with house made fries or chips*

Quesadilla

*sour cream, pico de gallo, & lettuce*

Chicken 14

Steak 20



# Dinner Menu

## APPETIZERS

- She Crab Soup 15  
cream based with lump crab, onion, garlic, potatoes, fresh herbs, crab roe, & croutons
- Butcher & Creamery 25  
personal sized charcuterie board of artisan meats & chesses with honey comb, jam, dijon mustard, & crackers with an array of pickled vegetables & fresh fruits
- Birria & Spanish Hoe Cakes 15  
slow cooked beef with chilis & herbs, served with jalapeno cornmeal pancakes

## SALADS

Add Salmon 14 Chicken 8 Steak 16

- Mixed Green Harvest Salad 17  
spinach, purple kale, dried pears, dried cherries, cheddar, carrots, red onion, & pumpkin seeds
- Grilled Heart of Romaine 15  
parmesan & croutons, with your choice of dressing
- Iceberg Wedge 14  
grape tomatoes, kalamata olives, pepperoncini peppers, blue cheese, & bacon

## ENTREES

- 6 oz. Filet 40      8 oz. Filet 50      12 oz. Prime NY Strip 45  
scalloped potatoes, asparagus, café de paris butter, demi glace, & celeriac puree
- Pan Seared Verlasso Salmon 40  
creamed arugula risotto, maple glazed carrots, & tarragon aioli
- Traditional Shepherds Pie 38  
the classical irish recipe - ground lamb, grated vegetables, & baked with red wine, topped with buttery whipped potatoes over a spread of smashed green peas
- Blackened Chicken Spinach Alfredo 26  
parmesan, mascarpone, & garlic cream sauce with fresh fettuccine pasta
- Bacon Wrapped Pepper Crusted Pork Medallions 32  
whipped potatoes & fried brussels with a country ham & apple cider buerre blanc
- Weekly Fresh Market Fish Entrée Special Market Price  
ask your server for details about our weekly seafood special

## TABLESIDE DISHES

must order 2 or more of each per table

- Steak Diane 50  
steak tenderloin, butter, garlic, chopped shallots, white button mushrooms, demi glace, & dijon mustard, with a brandy finish
- Caesar Salad 18  
kosher salt, cracked pepper, lemon juice, garlic, anchovies, egg yolk, dijon mustard, red wine vinegar, olive oil, parmesan, romaine lettuce, & croutons

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS