

DINNER MENU

STARTERS

ROASTED PORK BELLY NIMAN RANCH ASIAN BBQ GLAZED, SPICY GRITS, PICKLED CUCUMBER-ONION SALAD, SOFT POACHED EGG, CURRY BROTH	15
CRISPY SWEETBREADS WILD MUSHROOMS, TOASTED GIL'S BREAD, CREAMY MADEIRA WINE SAUCE	21
FRIED LOBSTER SKEWERS TORTILLA SALAD, SMOKED TOMATO-CHIPOTLE VINAIGRETTE	20
BBQ FRIED OYSTERS WARM BRIE, APPLE SLAW	12
WALKER'S TAMALES FRESH PICO DE GALLO, CHIPOTLE SOUR CREAM, SWEET CORN SAUCE	10
PORTOBELLO FRIES SPICY HORSE RADISH COMEBACK DRESSING	10
FLASH FRIED CALAMARI JALAPENO, GARLIC & GINGER, HOT & SOUR DIPPING SAUCE	12
BREADLESS JUMBO LUMP CRAB CAKE CHARRED TOMATO LEMON BUTTER	19

SALADS

*ASIAN THREE WAY SPICY SEAWEED, SQUID SALAD, THAI CHILI CRUSTED TUNA, CRISPY WONTONS	12
ROASTED BEET & WHIPPED RICOTTA LOCAL GREENS, FRIED PROSCUITTO, TRUFFLE HONEY. MARCONA ALMONDS, AGED BALSAMIC	11
APPLE & ROASTED CORN FIELD GREENS, CHERRIES, FETA CHEESE, RED ONION, LEMON-HONEY VINAIGRETTE	9
CLASSIC CAESAR CHOPPED HEARTS OF ROMAINE, PARMIGIANO REGGIANO, GARLIC CROUTONS	WHOLE 8 HALF 4.5
WALKER'S HOUSE FIELD GREENS, SWEET PEPPERS, RED ONION, BLUE CHEESE CREAMY GARLIC PEPPERCORN DRESSING	WHOLE 8 HALF 4.5
B.L.T. WEDGE ICEBERG WEDGE, APPLEWOOD-SMOKED BACON, TOMATO, RED ONION, CRUMBLER BLUE CHEESE, CREAMY BUTTERMILK DRESSING	WHOLE 9 HALF 5

SALAD ADDITIONS:

APPLEWOOD SMOKED BACON	2.5 EACH
WOOD GRILLED SCALLOP	8 EACH
WOOD GRILLED JUMBO SHRIMP (2)	9
JUMBO LUMP CRAB MEAT	9
CHEESE	2

CHILDREN'S MENU AVAILABLE FOR CHILDREN 10 YRS AND UNDER

WALKER'S POLICIES: PLEASE ALLOW ADDITIONAL TIME FOR SEPARATE CHECKS. A MAXIMUM OF 10 SEPARATE CHECKS PER PARTY. 20% GRATUITY ADDED TO ALL PRIVATE PARTIES.

MAIN COURSES

WOOD GRILLED WAGYU HANGER STEAK ROASTED WILD MUSHROOMS, TRUFFLED PARMESAN FRIES, RED WINE REDUCTION	38
COLORADO DOUBLE CUT LAMB CHOPS CRISPY FETA-CAULIFLOWER, CONFIT HEIRLOOM TOMATO, MINT TZATZIKI, MADEIRA WINE SAUCE	42
WOOD GRILLED BONE-IN CHANGES DAILY GARLIC MASH, SAUTEED ASPARAGUS, JUMBO ONION RING, RED WINE SAUCE	MARKET
PRIME RIBEYE USDA PRIME CARAMELIZED ONION MASH, BRUSSELS SPROUT-CELERY ROOT, BLUE CHEESE BUTTER, RED WINE REDUCTION	MARKET
PUMPKIN SEED CRUSTED GROUPER CHORIZO & CHARRED OKRA SKILLET CORN, CORN BROTH	34
CRAB, ARTICHOKE & PARMESAN CRUSTED "GIGGED" FLOUNDER SAUTEED SPINACH, CHARRED TOMATO LEMON BUTTER	29
MISO MARINATED SEABASS FORBIDDEN BLACK RICE, CARROT-CUCUMBER SALAD, RED CURRY-COCONUT BROTH	37
SHRIMP & GRITS CRISPY GRIT CAKE, WILD MUSHROOM, ITALIAN SAUSAGE, SPICY NEW ORLEANS BBQ	29
PAN ROASTED "U-8 DRY PACKED" SEA SCALLOP SHRIMP-FETA RISOTTO, GREEN TOMATO CHOW CHOW, PARMESAN BROTH	34
*EVERYTHING CRUSTED #1 TUNA #1 <i>SUSHI GRADE TUNA</i> SPICY CHEESE GRITS, CHIPOTLE GLAZE, TOMATO RELISH	30
8 oz CENTER CUT HEREFORD FILET <i>AGED MINIMUM OF 45 DAYS</i> BACON-CHEDDAR MASH, ASPARAGUS, CRISPY ONIONS, RED WINE SAUCE	36
VEAL & LOBSTER KATHY <i>ALL NATURAL FREE-RANGE VEAL</i> WHITE TRUFFLE RISOTTO, ASPARAGUS, CREAMY MADEIRA WINE SAUCE	32
REDFISH ANNA WITH LUMP CRAB MEAT GARLIC MASH, THIN BEANS, CHARRED TOMATO LEMON BUTTER	33

MAIN COURSES ADDITIONS:

BLUE CHEESE CRUST	4
WOOD GRILLED SCALLOP	8 EACH
WOOD GRILLED JUMBO SHRIMP (2)	9
JUMBO LUMP CRAB MEAT	9
AU POIVRE	3

SIDES TO SHARE

BACON-CHEDDAR MASH 7	SHRIMP & FETA RISOTTO 10
GARLIC MASH 6	FENNEL & CAULIFLOWER PUREE 7
THIN BEANS 6	CRISPY ONION STRINGS 5
TRUFFLE FRIES 6	WHITE TRUFFLE RISOTTO 9
FORBIDDEN BLACK RICE 7	PEPPER JACK GRITS 6
SAUTEED SPINACH 7	ASPARAGUS 7
BRUSSELS SPROUTS-CELERY ROOT 8	YUKON GOLD MASH 6

WALKER'S IS OWNED & OPERATED BY CHEF DEREK EMERSON & JENNIFER EMERSON

GENERAL MANAGER EFFIE HUBANKS

EXECUTIVE CHEF MICHAEL GREENHILL

SOUS CHEF DENTON WALLACE

BEASON FAMILY FARM ~ PHILADELPHIA, MS
 AMORPHOUS GARDENS ~ CANTON, MS
 GIL'S BREAD ~ RIDGELAND, MS
 TWO DOGS FARM ~ FLORA, MS

REYERS FARMS ~ LENA, MS
 DON KAZERY, JR ~ JACKSON, MS
 SALAD DAYS ~ FLORA, MS

WE USE WILD CAUGHT GULF SEAFOOD & LOCALLY SOURCED PRODUCE
 *EATING UNDERCOOKED/RAW FOODS MAY CAUSE FOOD BORNE ILLNESSES.

FOODS MAY CONTAIN ALLERGENS. PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES.