

DINNER MENU

STARTERS

NIMAN RANCH PORK BELLY 15

Asian BBQ, forbidden black rice, pickled cucumber-onion salad, soft poached egg, curry broth

CRISPY SWEETBREADS 21

Wild mushrooms, toasted Gil's bread, creamy madeira wine sauce

CRISPY FRIED LOBSTER SKEWERS 20

Tortilla salad, smoked tomato-chipotle vinaigrette

BBQ FRIED OYSTERS 12

Warm brie, apple slaw

WALKER'S TAMALES 10

Fresh pico de gallo, chipotle sour cream, sweet corn sauce

PORTOBELLO FRIES 10

Spicy horseradish comeback dressing

FLASH FRIED CALAMARI 12

Jalapeño, garlic & ginger, hot & sour dipping sauce

BREADLESS JUMBO LUMP CRAB CAKE 19

Charred tomato lemon butter

SALADS

*ASIAN THREE WAY 12

Spicy seaweed, squid salad, Thai chili crusted tuna, crispy wontons

CRISPY HALLOUMI 14

Louisiana citrus, roasted beet, shaved red onions, arugula, basil vinaigrette, saba

APPLE & ROASTED CORN 9

Field greens, cherries, feta cheese, red onion, lemon-honey vinaigrette

WALKER'S HOUSE 4.5/8

Field greens, sweet peppers, red onion, blue cheese creamy garlic peppercorn dressing

CLASSIC CAESAR 4.5/8

Chopped hearts of romaine, parmigiano reggiano, garlic croutons

B.L.T. WEDGE 5/9

Iceberg wedge, applewood-smoked bacon, tomato, red onion, crumbled blue cheese, creamy buttermilk dressing

SALAD ADDITIONS:

Applewood smoked bacon 2.5 each Wood grilled scallop 8 each Cheese 2
Wood grilled jumbo shrimp (2) 9 Jumbo lump crab meat 9

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

WAGYU SHORT RIBS 46

Mishima reserve Wagyu, truffled glazed carrots, horseradish mash, braising jus

*EVERYTHING CRUSTED #1 TUNA 30

#1 Sushi grade tuna, spicy cheese grits, chipotle glaze, tomato relish

PUMPKIN SEED CRUSTED GROUPEL 34

Chorizo mash, brussels sprout-celery root remoulade, saffron tomato broth

WOOD GRILLED BONE-IN SPECIAL, CHANGES DAILY market

Roasted garlic mash, sautéed asparagus, red wine sauce, jumbo onion ring

CRAB, ARTICHOKE & PARMESAN CRUSTED "GIGGED" FLOUNDER 29

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED SEABASS 37

Forbidden black rice, carrot-cucumber salad, red curry-coconut broth

SHRIMP & GRITS 29

Crispy grit cake, wild mushroom, Italian sausage, spicy New Orleans BBQ

PAN ROASTED "U-8 DRY PACKED" SEA SCALLOP 34

Shrimp & feta risotto, Louisiana citrus & basil salad, parmesan broth

8 oz CENTER CUT HEREFORD FILET 36

Aged minimum of 45 days, bacon-cheddar mash, sautéed asparagus, crispy onions, red wine sauce

VEAL & LOBSTER KATHY 32

All natural free-range veal, white truffle risotto, sautéed asparagus, creamy Madeira wine sauce

WOOD GRILLED WAGYU HANGER STEAK 38

Roasted wild mushrooms, truffled parmesan shoestring fries, red wine reduction

REDFISH ANNA WITH LUMP CRAB MEAT 33

Garlic mash, thin beans, charred tomato lemon butter

MAIN COURSE

ADDITIONS:

Blue cheese crust 5
Wood grilled scallop 8 each
Wood grilled jumbo shrimp (2) 9
Jumbo lump crab meat 9
Au poivre 4

SIDES TO SHARE:

Bacon-cheddar mash 7
Shrimp & feta risotto 10
Yukon Gold mash 6
Fennel & cauliflower puree 7
Thin beans 6
Crispy onion strings 5
Truffle fries 6

SIDES TO SHARE:

White truffle risotto 8
Forbidden black rice 7
Pepper jack grits 6
Sautéed spinach 7
Asparagus 7
Brussels sprout-celery root 8
Roasted garlic mash 6

Walker's is owned & operated by

CHEF DEREK EMERSON & JENNIFER EMERSON

General Manager Effie Hubanks | Executive Chef Michael Greenhill

WE USE WILD CAUGHT GULF SEAFOOD & LOCALLY SOURCED PRODUCE

Beason Family Farm – Philadelphia, MS | Reyers Farms – Lena, MS | Amorphous Gardens – Canton, MS | Two Dogs Farm – Flora, MS
Don Kazery, Jr – Jackson, MS | Gil's Bread – Ridgeland, MS | Salad Days – Flora, MS
Mishima Reserve (American Wagyu) – Seattle, WA

*Eating undercooked/raw foods may cause food borne illnesses. Foods may contain allergens. Please make your server aware of any food allergies.