

## DINNER MENU

### STARTERS

**NIMAN RANCH PORK BELLY** 15  
Brioche toast, tomato jam, soft poached egg, chipotle glaze

**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

**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

## \*EVERYTHING CRUSTED #1 TUNA 30

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

## AMERICAN RED SNAPPER 34

Yukon mash, lemon-almond-brussels sprout salad, grain mustard butter sauce

## 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, sweet pea-mint-bacon 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, truffle 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.