

DINNER MENU

STARTERS

- PAN FRIED SWEETBREADS** 19
Wild mushrooms, truffled madeira wine, grilled bread
- 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

Roasted butternut Squash puree, lemon-almond-brussels sprout salad, sherry brown butter

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 SCALLOPS 34

Shrimp & feta risotto, asparagus-fennel-bacon-mint 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.