

## 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

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