



Lunch Menu

SANDWICHES & MORE

served with housemade fries or kettle chips

Walden Club Sandwich 16
*turkey, ham, bacon, lettuce,
tomato, cheddar, & swiss
add avocado for \$3.00*

Walden Ridge Smash Burger 20
*wagyu beef, lettuce, tomato, onion,
& pickle
add bacon for \$2.50
add avocado for \$3.00
add choice of cheese for \$1.50*

Grilled Chicken Panini 15
*sourdough hoagie with a pickled
red cabbage horseradish aioli,
spinach, tomato, & provolone*

Tennessee Dip with Au Jus 17
*slow cooked roast beef on a
sourdough hoagie with
worcestershire, onion aioli, &
white american cheese*

Black & Blue Shrimp Flatbread 18
*gorgonzola, parmesan, arugula,
bacon, & fig jam*

Turkey & Pear Sandwich 18
*served on asiago ciabatta bread
with lingonberry jam,
mascarpone, pickled red onion, &
spinach*

Napa Chicken Salad 15
*served as scoop or wrap
chicken salad with grapes & herbs,
lettuce, tomato, & onion
add walnuts for \$1.00*

Walden Club Turkey Wrap 16
*sliced boar's head turkey, mixed
greens, tomato, bacon, & avocado*

Walden Club BLT 15
*served with choice of bread, bacon,
bibb lettuce, & tomato
add avocado for \$3.00
add choice of cheese for \$1.50*

Southwestern Quinoa Bowl 20
*served with honey lime dressing,
quinoa, sweet potato, red onion,
black beans, red peppers, & avocado*

Sweet Potato & Broccoli Bowl 20
*served with white balsamic
vinaigrette, roasted chic peas, red
onions, broccoli florets, carrots, kale,
& boiled egg*

Chicken & Black Bean Bowl 24
*served with lemon honey vinaigrette,
boiled egg, pistachio, dried cranberries,
& goat cheese*

Vegan Spring Bowl 20
*served with soy sauce vinaigrette,
brown rice, purple cabbage, red pepper,
avocado, carrots, green onions, tofu, &
sesame seeds*



Lunch Menu

SALADS

add to salad chicken 8 salmon 14 steak 16

Fried Chicken Salad 16
crispy fried chicken with mixed greens, cherry tomatoes, cucumbers, carrots, & assorted cheeses

Classic Caesar Salad 12
house made dressing, parmesan crisp, & spicy croutons

Steak Salad 20
flat iron steak with spring mix, avocado, pickled peppers, grape tomatoes, blue cheese, & smoked tomato dressing

Harvest Bibb Salad 16
with dried cherries, walnuts, pears, carrots, cucumber, feta cheese, red onion, & dark balsamic vinaigrette

Iceberg Wedge Salad 13
with bacon, tomatoes, blue cheese, kalamata olives, red onions, & pepperoncinis

Baby Spinach Salad 16
with goat cheese, pistachios, strawberries, & dried cranberries served with house made strawberry dressing

ENTREES

add side caesar or garden salad for \$7.00

Shrimp Scampi 32
with smoked paprika, lemon white wine butter sauce, capellini pasta, parmesan cheese, garlic, & fresh herbs

10 oz Ribeye Steak 36
with mashed potatoes & asparagus

Teriyaki Glazed Verlasso Salmon 34
with mashed potatoes & broccoli

Blackened Chicken Spinach Alfredo 26
tossed with fettuccini pasta

Fried Chicken Tenders 14
served with house made fries or chips

Quesadilla
sour cream, pico de gallo, & lettuce
Chicken 14
Steak 20
Shrimp 20



Dinner Menu

APPETIZERS

Lobster Bisque	15
lobster base, heavy cream, and garnished with lobster meat and fresh parsley	
Charcuterie	25
personal sized charcuterie board of artisan meats and cheeses, honeycomb, jam, dijon mustard, crackers, array of pickled vegetables, and fresh fruits	
Coconut Shrimp	21
coconut battered jumbo shrimp served with thai sweet chili sauce	

SALADS

Add Salmon 14 Chicken 8 Steak 16

Chopped Salad	16
chopped romaine, roasted corn, carrots, heirloom tomatoes, cucumber, red onion, and pumpkin seeds	
Grilled Heart of Romaine	15
parmesan and croutons with your choice of dressing	
Iceberg Wedge	14
grape tomatoes, kalamata olives, pepperoncini peppers, blue cheese, and bacon	
Baby Spinach Salad	16
goat cheese, pistachios, strawberries, and dried cranberries served with house made strawberry dressing	

ENTREES

6 oz. Filet	40	8 oz. Filet	50
mashed red potatoes, asparagus, fried onion, and demi glace			
14 oz. Ribeye			52
roasted potatoes, asparagus, demi glace, and served with two house made onion rings			
Pan Seared Verlasso Salmon			40
creamed arugula risotto, maple glazed carrots, and tarragon aioli			
Chicken Piccata			28
roasted tomato risotto, steamed zucchini, squash, and lemon butter sauce			
Pasta Primavera			25
zucchini, squash, asparagus, heirloom tomatoes, shallots, peppers, black olives, corn, basil, spinach, and parmesan cheese			
Bacon Wrapped Pepper Crusted Pork Medallions			32
whipped potatoes, steamed broccoli, and fig glace			
Weekly Fresh Market Fish Entrée Special			Market Price
ask your server for details about our weekly seafood special			

TABLESIDE DISHES

must order 2 or more of each per table

Steak Diane	50	Caesar Salad	18
steak tenderloin, butter, garlic, chopped shallots, white button mushrooms, demi glace, and dijon mustard, with a brandy finish		kosher salt, cracked pepper, lemon juice, garlic, anchovies, egg yolk, dijon mustard, red wine vinegar, olive oil, parmesan, romaine lettuce, and croutons	



Wine List

CHARDONNAY

Kendall Jackson - Santa Rose, CA	35
Sonoma Cutrer - Sonoma Co., CA	50

SAUVIGNON BLANC

The Loop - Marlborough, NZ	35
Kim Crawford - Marlborough, NZ	40

RIESLING

Brand - Pfalz, Germany	40
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WHITE BLEND

Conundrum - Rutherford, CA	30
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BUBBLY

J Brut Rose - Sonoma County, CA	50
J Cuvee - Russian River Valley, CA	60
Veuve Clicquot - Reims, France	125

ROSÉ

Kim Crawford - Auckland, NZ	25
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RED BLENDS

Locations - St. Helena, CA	40
- McLaren Vale, Australia	
Orin Swift Abstract - Napa Valley, CA	65

MERLOT

McManis - Lodi, CA	25
181 - Lodi, CA	35

ZINFANDEL

Grayson - Napa Valley, CA	30
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PINOT NOIR

Meiomi - Acampo, CA	35
Lovely Lilly - Baden, Germany	40
Domaine Serene - Dayton, OR	140

SHIRAZ / SYRAH

Chateau de Saint Cosme	
- Rhone Valley, France	35
Shafer Relentless - Napa Valley, CA	125

CABERNET

Josh - Napa Valley, CA	35
Louis Martini - Napa Valley, CA	45
Ferrari Carano - Alexander Valley, CA	55
Justin - Paso Robles, CA	55
Mollydooker Maitre D'	55
- McLaren Vale, Australia	
Black Stallion	
- Napa Valley, CA	60
Orin Swift Palmero	80
- Napa Valley, CA	
The Prisoner - Napa Valley, CA	80
Black Stallion Gaspare	
- Napa Valley, CA	100
Silver Oak - Alexander Valley, CA	120
Opus One - Napa Valley, CA	375

WINES BY THE GLASS

White Wines

Conundrum	9
Kendall Jackson Chardonnay	10
Sonoma Cutrer Chardonnay	13
The Loop Sauvignon Blanc	10
Kim Crawford Sauvignon Blanc	13
Brand Riesling	12
Burgans Albarino	12

Red Wines

181 Merlot	9
Grayson Zinfandel	9
Meiomi Pinot Noir	12
Lovely Lilly Pinot Noir	13
Josh Cabernet	10
Louis Martini Cabernet	11
Chateau de Saint Cosme Syrah	13
Salentein Malbec	15
Justin Cabernet	20