

Soups

| | |
|--------------------------|---|
| Soup of the Day | 5 |
| Butternut Squash Bisque | 6 |
| Smoked Shrimp Cannellini | 7 |

Salads

| | |
|--|----|
| Garden Salad with House Vinaigrette | 4 |
| Caesar Salad in a Parmesan Basket | 9 |
| Add Grilled Chicken Breast | 13 |
| Add Steamed Gulf Shrimp | 15 |
| Classic Wedge of Iceberg Salad | 6 |
| With tomatoes, bacon bits & choice of dressing | |
| Fig Salad | 11 |
| Baby arugula tossed with a grapefruit vinaigrette & surrounded by fresh figs, vanilla glazed pecans, magtag blue cheese & toasted fennel crisps | |
| BLT Salad | 10 |
| Grilled romaine, tomatoes & applewood bacon with black pepper dressing | |
| Autumn Salad | 9 |
| Freshly mixed greens topped with roasted beets, grilled sweet potatoes, sliced apples, toasted almonds & goat cheese. Served with Washington apple vinaigrette | |

Appetizers

| | |
|--|----|
| Blue Crab Fingers | 12 |
| Blue crab fingers lightly dusted with cornmeal, then deep fried to a golden brown. Served with a tangy cocktail sauce | |
| Baked Brie en Croute | 12 |
| Soft french brie surrounded by delicate puff pastry and baked until crisp & flaky. Served with wild berry preserves | |
| Poached Blue Mussels | 12 |
| A bowlful of farm raised blue mussels simmered in a tomato saffron broth, tossed with freshly chopped parsley & parmigiano-reggiano cheese | |
| Walden Club Crab Cakes | 13 |
| A pair of jumbo lump crab cakes gently sautéed. Served with a Cajun remoulade sauce & cucumber salad | |
| Lamb Skewers | 15 |
| Chunks of lamb tenderloin, crisp bell peppers, red onions & button mushrooms, marinated in a sesame mint sauce. Served with warm spinach & feta cheese | |
| Asian Fried Chicken Tenders | 10 |
| Tender strips of chicken, lightly fried & tossed in a sweet ginger sauce. Served with a spicy asian slaw | |

Sandwiches

| | |
|---|----|
| Kobe Beef Burger | 14 |
| Half pound certified kobe beef, grilled to order & served on a soft kaiser roll with sliced tomatoes, shaved onion, fresh romaine lettuce & a crisp pickle | |
| Philly Cheesesteak Wrap | 12 |
| Diced filet mignon soaked in worcestershire sauce, sautéed with forest mushrooms, shaved onion & sliced green pepper. Topped with aged swiss cheese & rolled in a flour tortilla | |
| New Orleans Style Muffuletta | 14 |
| Sliced genoa salami, smoked cured ham, Italian mortadella, provolone cheese & olive tapenade. Served on toasted Italian loaf bread. | |
| Cheddar Trio Quesadilla | 10 |
| A generous layer of smoked, mild yellow & extra sharp white cheddar cheeses topped with house made pico de gallo and folded in a flour tortilla | |
| Add Chicken | 13 |
| Croque Chicken Wrap | 10 |
| Tender breast of chicken dipped in croque spices, seared on cast iron & rolled in a flour tortilla with chopped romaine lettuce, applewood smoked bacon, vine ripened tomatoes, shaved red onion, and magtag blue cheese. | |

Entrées

| | |
|---|--------------|
| Beef Bourguignonne | 26 |
| Sliced filet mignon sautéed with wild mushrooms, shaved onions & green peppercorn. Tossed with burgundy wine & a light cream sauce. Served over fettucine pasta | |
| Sake Marinated Ahi Tuna | 28 |
| Fresh ahi tuna dipped in a sake & garlic marinade then sesame crusted & flash seared. Accompanied with shrimp fried rice & a ginger wasabi vinaigrette | |
| Petit Filet | 28 |
| For the lighter appetite | |
| Italian Style Shrimp & Grits | 24 |
| Jumbo gulf shrimp sautéed with prosciutto, fresh tomatoes & capers. Served atop parmesan polenta cakes & pooled with a creamy basil Alfredo | |
| Stuffed Chicken Praline | 22 |
| Tender chicken scallopini filled with basmati rice, toasted pecans, wild mushrooms, dried cranberries & goat cheese. Pan seared & served with a caramel apple praline glaze | |
| Muscovy Duck | 33 |
| Maple leaf farms duck breast dusted with ground fennel & pan seared. Served with citrus herb mashed potatoes & a blackberry horseradish | |
| Sea Bass Oscar | 33 |
| Grilled Chilean sea bass topped with blue crab meat, roasted asparagus & finished with a classic béarnaise sauce | |
| Espresso Filet | 33 |
| 8 oz. filet mignon rubbed with ground peppercorns & espresso. Served atop winter squash ratatouille & lacéd with cinnamon bordelaise | |
| Pork Osso Bucco | 27 |
| 14 oz. pork shank rubbed with a sweet & spicy ancho glaze. Served with a wild mushroom risotto & fresh grmolata | |
| Maple Glazed Salmon | 26 |
| Baked Atlantic salmon brushed with a southern maple glaze. Served with a port wine beurre rouge | |
| Eggplant Parmesan | 22 |
| Fresh eggplant crusted in parmesan bread crumbs. Lightly sautéed & topped with a chianti marinara | |
| Veal Paillard | 28 |
| Lightly seared veal cutlet layered with fresh tomatoes, shaved fennel, capers & drizzled with white truffle oil | |
| Fresh Feature | Market Price |
| Our daily feature, elegantly prepared by our talented culinary staff | |