

All entrees come with a choice of potato, house salad and renowned salted rye.

STARTING GATE

- *ESCARGOT (SNAILS Y'ALL) 13
Lemon garlic butter sauce with artichoke hearts
- *OYSTERS ROCKEFELLER 13
Served with pernod cream spinach
- *STEAK QUESADILLA 13
Sliced tenderloin, pepper jack and mild cheddar cheese, cilantro, finished with a corn salsa
- *SMOKED JUMBO CHICKEN WINGS 10
Four large wings smoked to perfection
- *CRISPY PORK BELLY 13
Served with parsnip puree, topped with papaya, red onion and carrot
- *BOURBON BURNT ENDS 13
8oz beef tenderloin marinated in maple syrup & bourbon, charred and served on a skewer, with or without sauce
- *FRIED GREEN TOMATOES & CHICKEN LIVERS 12
- *BOSS HOG WINGS 13
Three plump 4oz pork wings, smoked, seared and served with sweet BBQ or buffalo sauce
- *CRAB CAKE 13
Served with champagne coconut vinaigrette and Old Bay aioli

RAW BAR - MARKET PRICE

- *CAVIAR FOR TWO 65
1oz Black Sturgeon Caviar, chopped eggs, red onion, creme fraiche, two shots of chilled Tito's vodka, served with four toast point
- *ALASKAN KING CRAB by the oz
- *JUMBO SHRIMP by the piece
- *BLUE POINT OYSTERS ON THE 1/2 SHELL
- *COLOSSAL SHRIMP COCKTAIL (4)
With horseradish cocktail sauce

SOUPS

- *FRENCH ONION BAKED IN A CROCK 09
- *WALT'S FILET MIGNON CHILI CUP 06 BOWL 08
- *SEASONAL SOUP OF THE DAY CUP or BOWL MARKET PRICE

SALADS

- DRESSINGS: Famous Tomato Garlic, Ranch, Caesar, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Sunflower Champagne Vinaigrette
- *MONK 09
Sliced tomatoes, red & green bell peppers, with our famous tomato garlic dressing
 - *BLACK & BLUE STEAK 13
Fresh tossed salad with asparagus, bleu cheese crumbles, fried potatoes, tossed with champagne sunflower vinaigrette
 - *CLASSIC CAESAR 09
With salted rye croutons
 - *BLT WEDGE 08
 - *HOT SLAW w/ SMOKED BACON 06
 - *THE "BIG BLUE" 09
Chopped radicchio and bok choy, mixed with walnuts, crumbled bleu cheese, onions and tomatoes, topped with Granny Smith apples
 - *CUCUMBER KING CRAB SALAD 09
Cucumber stuffed crab salad with tomatoes and red onions, tossed with lemon bay aioli and garnished with fresh cilantro and balsamic reduction

SIDE BETS

Serves two people
9 1/2

- 5 CHEESE MAC-N-CHEESE IN A SKILLET
- PARMESAN CREAMED SPINACH
- SWEET POTATO SOUFFLE
- SAUTEED MUSHROOMS & ONIONS
- CLASSIC CREAMED CORN IN A SKILLET
- STEAMED ASPARAGUS
- SLOW COOKED COUNTRY GREEN BEANS
*With smoked ham hocks
6 1/2
- TUMBLEWEED OF ONION STRAWS
- DOWN HOME MASHED POTATOES
- *LOADED COWBOY BAKED POTATO
- COUNTRY CORNBREAD
- RIB HOUSE FRENCH FRIES

STEAKS

All steaks dusted with Donny's unique blend and charred to perfection at 850 degrees

- *BLACK & BLUE TOURNEDOS 43
2-4oz filets served with sauteed red tomatoes, spinach, whole grain mustard beurre blanc and bordelaise, topped with two blackened scallops and blue chees
 - *AU-POIVRE 29
2 - 4oz filets with sauteed spinach and cognac cream sauce
 - *STEAK DIANE 29
Tournedos of beef with a garlic brandy bordelaise sauce, tomato and mushrooms over toast points
 - *6oz FILET / *10oz FILET 35 / 41
 - *14oz BONE-IN-FILET 49
 - *18oz BONE-IN RIBEYE 48
"The Tracy Jones"
 - *BT'S SIGNATURE STRIP (16oz) 43
 - *18oz BONE-IN-NY STRIP 46
 - *CHIMICHURRI 18oz 48
 - BONE-IN RIBEYE 48
 - *24oz PORTERHOUSE 49
 - *10oz BLACKENED FILET 47
Served with jalapeño raviolis and tossed with white cream crawfish étouffé
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- STEAK TOPPERS: 04
*Mushroom & onions, béarnaise, chimichurri rub, bleu cheese butter, garlic herb butter, sunny side farmer's egg
- *OSCAR TOPPER 07
 - *FOIE GRAS & CHANTERELLE MUSHROOM BUTTER 08
 - *3oz FOIE GRAS. 16

CLASSIC DISHES

- *12oz COLD WATER MARKET PRICE
- LOBSTER TAIL
- *FRESH SEA SCALLOPS 30
Pan seared over crab grits, finished with sweet chili cilantro vinaigrette
- *ALASKAN KING CRAB MARKET PRICE
1lb. steamed or chilled
- *CHIPOTLE LIME BOURBON GLAZED SALMON 28
Served with truffle roasted cauliflower puree, garnished with fried leeks and asparagus
- *SESAME SEED CRUSTED AHI TUNA 29
8oz tuna over Asian green beans and warm garlic white rice, finished with a wasabi soy sauce
- *STEAK & LOBSTER FETTUCINE ALFREDO 29
Sliced tenderloin over fettucine pasta with creamy alfredo sauce and lobster
- *BRAISED PORK SHANK 35
With creamy orzo and gremolata
- *WALT'S SEASONED FRIED SHRIMP 21
- *BROILED PORK CHOP 29
Served with salted rye, truffle sage bread pudding and cognac demi sauce
- *WALT'S LEGENDARY FRIED CHICKEN 19
Marinated in buttermilk and battered with our signature blend of spices, seared to golden brown
- *ROASTED RACK OF LAMB 43
New Zealand lamb served with au gratin potatoes and tri-color baby carrots, finished with mint jelly demi
- *WALT'S VEGETARIAN/VEGAN PASTA 23
Fettucine pasta with spinach, asparagus and roasted tomatoes with white wine butter sauce OR olive oil
- *COWBOY BEEF STROGANOFF 27
Sliced tenderloin over fettucine pasta and rich stroganoff sauce with mushrooms

CAESAR'S RIBS

WALT'S SMOKEHOUSE SLABS

Our traditional wide ribs smoked on a hickory fire, finished in the oven, ready to gently gnaw from the bone

*HALF RACK 22 *FULL RACK 31

BILLY SUE'S SLOW COOKED RIBS

Slow-cooked to fall-off-the-bone with Walt's legendary rib sauce

*HALF RACK 22 *FULL RACK 31

PRIME RIB

Fridays only, While it Lasts.

*PRIME RIB Kosher salt encrusted
14oz 28 18oz 32

EXACTA COMBOS

- *HALF RACK & QUARTER CHICKEN 27
- *HALF RACK & FRIED SHRIMP 30
- *HALF RACK & CHICKEN LIVERS 26
- *HALF RACK & CRAB CAKE 34
- *HALF RACK & 6oz FILET 54

SMOKER SECTION

Juicy chicken roasted over oak and cherry wood fire

*HALF CHICKEN 20
*WHOLE CHICKEN 27

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDCRAFTED BURGERS

- *BIG BUCK BURGER 39
The explosion of flavor. 8oz of premium Waygu Kobe beef, perfectly marbled and aged for succulent taste. Topped with lettuce, sliced tomato, caramelized onion, Havarti cheese, and served on a toasted and buttered, tasty and rich twice baked brioche bun

A LA CARTE TOPPERS: MARKET PRICE
Foie Gras or Shaved Black Truffles

- *WALT'S SIGNATURE BURGER 13
6oz house ground patty on buttered brioche bun with grilled onions, candied bacon and Vermont white cheddar with a roasted tomato aioli
- *THE TRIFECTA BURGER 13
An unbridled trio of in-house ground filet, strip steak, layered with smoked brisket
- *ARNS~ BURGER w/ PIMENTO CHEESE 13
A delicious 6oz lean backyard burger seasoned with paprika, piment d'Espelette, and kosher salt, topped off with pimento cheese, lettuce, sliced tomato, onion and mayonnaise

*CREATE "YOUR" CLASSIC BURGER 13
6oz house ground patty prepared to order.

*LOAD IT WITH ADDITIONAL TOPPINGS:
American, swiss, Vermont white cheddar, yellow cheddar, provolone, caramelized onions, Walt's BBQ Sauce 01

Bleu cheese, pimento cheese, oven roasted tomatoes, candied bacon, sautéed mushrooms, fried farmer's egg, sliced smoked brisket 02