

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

STARTING GATE

*ESCARGOT (SNAILS Y'ALL)	13
With artichoke hearts in lemon garlic butter sauce	
*OYSTERS ROCKEFELLER	13
Served with pernod cream spinach	
*STEAK QUESADILLA	13
Sliced tenderloin, pepper jack and mild cheddar cheese and cilantro, finished with a corn salsa	
*SMOKED JUMBO CHICKEN WINGS	10
Four large wings smoked to perfection	
*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	95
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	9
*WALT'S FILET MIGNON CHILI	
CUP	6
BOWL	8
*LOBSTER BISQUE	
CUP	7
BOWL	9

SALADS

DRESSINGS: Famous Tomato Garlic, Ranch, Caesar, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Sunflower Champagne Vinaigrette

*MONK	9
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	9
With salted rye croutons	
*BLT WEDGE	8
*HOT SLAW w/ SMOKED BACON	6
*THE "BIG BLUE"	9
Chopped radicchio and bok choy, mixed with walnuts, crumbled bleu cheese, onions and tomatoes, topped with Granny Smith apples	
*CUCUMBER KING CRAB SALAD	9
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	
*SUCCOTASH	
*With potatoes, corn, vegetable & bacon	
*SLOW COOKED COUNTRY GREEN BEANS	
*With smoked ham hocks	
*CAMP FIRE BAKED BEANS AND BACON	
6 1/2	
*TUMBLEWEED OF ONION STRAWS	
*DOWN HOME MASHED POTATOES	
*LOADED COWBOY BAKED POTATO	
*COUNTRY CORNBREAD	
*CLASSIC STEAK 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 cheese	
*AU-POIVRE	30
2- 4oz filets, pepper crusted with sauteed spinach and cognac cream sauce	
*STEAK DIANE	30
2- 4oz filets with tomatoes, mushrooms and garlic brandy bordelaise, served over toast points	
*STEAK CAUTHEN	30
2- 4oz filets served with trumpet mushrooms, shallots and sherry truffle cognac demi glaze	
*PETITE SURF & TURF	MARKET PRICE
12oz cold water lobster tail served with 2- 4oz Oscar style filet	
*6oz FILET / *10oz FILET	36 / 41
*14oz BONE-IN-FILET	49
*18oz BONE-IN RIBEYE "The Tracy Jones"	48
*BT'S SIGNATURE STRIP (16oz)	43
*10oz BLACKENED FILET	47
Served with jalapeño raviolis and tossed with white cream crawfish étouffé	

*STEAK TOPPERS	4
Mushroom & onions, béarnaise, chimichurri rub, bleu cheese butter, garlic herb butter, sunny side farmer's egg	
*OSCAR TOPPER	7
*FOIE GRAS & CHANTERELLE MUSHROOM BUTTER	8
*3oz FOIE GRAS.	16

CLASSIC DISHES

*12oz COLD WATER LOBSTER TAIL	MARKET PRICE
*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	
*COUNTRYSIDE BASKET	37
A half rack of our traditional ribs fried, and Walt's Legendary Fried Chicken	
*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	

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

HANDCRAFTED BURGERS

*BIG BUCK BURGER	40
An explosion of flavor. 8oz of premium Waygu Kobe beef, perfectly marbled and aged for succulent taste. Topped with lettuce, sliced tomato, caramelized onion, American cheese. Served with Walt's Special Sauce.	

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

*THE TRIFECTA BURGER	14
An unbridled trio of in-house ground filet, strip steak, layered with smoked brisket	
*ARNS~ BURGER w/ PIMENTO CHEESE	14
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	14
6oz house ground patty prepared to order.	
*LOAD IT WITH ADDITIONAL TOPPING:	
American, Swiss, Vermont white cheddar, yellow cheddar, provolone, caramelized onions, Walt's BBQ Sauce	1
Bleu cheese, pimento cheese, oven roasted tomatoes, candied bacon, sautéed mushrooms, fried farmer's egg, sliced smoked brisket	2

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



Walt's
HITCHING POST
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