

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	14
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, BBQ or buffalo style	
*BOURBON BURNED ENDS	13
8oz beef tenderloin marinated in maple syrup & bourbon, charred and served on a skewer	
*FRIED GREEN TOMATOES & CHICKEN LIVERS	12
*DEEP FRIED RIBS	13
Half rack of our traditional smokehouse ribs flash fried for a crispy char and sealed with Walt's zesty BBQ sauce	
*BOSS HOG WINGS	13
Three plump 4oz pork wings, smoked, seared and served with sweet BBQ or buffalo sauce	
*CAULIFLOWER WINGS	10
Deep fried, seasoned with Walt's unique blend, BBQ or buffalo style	
*CRAB CAKE	13
Served over orange pineapple coconut buerre blanc, topped with a smoked bourbon bacon and apple compound	

## RAW BAR - MARKET PRICE

*CAVIAR FOR TWO	99
1oz Black Sturgeon Caviar, chopped eggs, red onion, creme fraiche, two shots of chilled Tito's vodka, served with four toast points	
*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	10
*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	17
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 apple	

## SIDE BETS

Serves two people

9 <sup>3</sup> / <sub>4</sub>	
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, vegetables & bacon	
SLOW COOKED COUNTRY GREEN BEANS	
With smoked ham hocks	
CAMP FIRE BAKED BEANS AND BACON	
CAUTHEN'S FRIED CHICKEN LIVERS	
6 <sup>3</sup> / <sub>4</sub>	
TUMBLEWEED OF ONION STRAWS	
DOWN HOME MASHED POTATOES	
HOME FRIES w/ ONIONS	
LOADED COWBOY BAKED POTATO	
COUNTRY CORNBREAD	
CLASSIC STEAK FRIES	

## PREMIUM BEEF

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

BLACK & BLUE TOURNEDOS	45
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	33
2- 4oz filets, pepper crusted with sauteed spinach and cognac cream sauce	
STEAK DIANE	33
2- 4oz filets with tomatoes, mushrooms and garlic brandy bordelaise, served over toast points	
STEAK CAUTHEN	33
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 filets	
6oz FILET / 10oz FILET	41 / 46
14oz BONE-IN-FILET	54
18oz BONE-IN RIBEYE	50
"The Tracy Jones"	
BT'S SIGNATURE STRIP (16oz)	48
10oz BLACKENED FILET	48
Served with jalapeño raviolis and tossed with white cream crawfish étouffé	

*WAGYU BEEF 1/2 POUND BURGER	40
The "Big Buck" is an explosion of flavor. 8oz of premium Wagyu Kobe beef, perfectly marbled and aged for succulent taste. Topped with lettuce, sliced tomato, caramelized onion, American cheese. Served with Walt's special sauce.	

PRIME RIB Kosher salt encrusted  
14oz 30 18oz 35

Fridays only. While it lasts.

*STEAK TOPPERS 4 <sup>1</sup> / <sub>2</sub>	
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	

## CAESAR'S RIBS

### WALT'S SIGNATURE SMOKEHOUSE SLABS

Seasoned with Walt's secret blend, lightly charred, cling-to-the bone ribs served with Walt's legendary BBQ sauce; The original ribs in which Smokin' Zeke made Walt's famous!

\*HALF RACK 23 \*FULL RACK 32

### BILLY SUE'S FALL OFF THE BONE RIBS

Hickory-smoked, succulent, slow-cooked and served with Walt's legendary BBQ sauce.

\*HALF RACK 23 \*FULL RACK 32

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## CLASSIC DISHES

*12oz COLD WATER LOBSTER TAIL	MARKET PRICE
*SEA SCALLOPS	31
Pan seared & served over an Asiago crisp, polenta cakes and Borsin king crab warm salad, finished with a lemon honey dijon vinaigrette	
*ALASKAN KING CRAB	MARKET PRICE
1lb. steamed or chilled	
*BLACKENED SALMON	29
Served over tri-color quinoa, kale, red onions, tomatoes, topped with a lemon pepper lobster buerre blanc	
*SESAME SEED CRUSTED AHI TUNA	29
Served over a lemon avocado salad, finished with a sweet soy vinaigrette	
*STEAK & LOBSTER FETTUCINE ALFREDO	29
Sliced tenderloin over fettucine pasta with creamy alfredo sauce and lobster	

## Walt's House Specialty

*BRAISED PORK SHANK	37
Slow cooked for 18 hours, served on a bed of creamy orzo, finished with a rich veal demi glaze	

*WALT'S SEASONED FRIED SHRIMP	25
*PORK CHOP	30
Broiled and blackened over Boursin cheese mashed potatoes, roasted red pearl onions and port demi glaze	

## COUNTRYSIDE BASKET

*FRIED RIBS & CHICKEN	38
Half rack of our traditional smokehouse ribs, flash fried for a crispy char and sealed with Walt's zesty BBQ sauce, paired with our famous fried chicken. That's country livin'!	
*WALT'S LEGENDARY FRIED CHICKEN	20
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	

## SMOKED TENDER CHICKEN

Juicy chicken roasted over oak and cherry wood fire and baked in Walt's signature BBQ sauce

\*HALF CHICKEN 22

\*WHOLE CHICKEN 29

## EXACTA COMBOS

*HALF RACK & QUARTER CHICKEN	32
*HALF RACK & FRIED SHRIMP	33
*HALF RACK & CHICKEN LIVERS	29
*HALF RACK & CRAB CAKE	37
*HALF RACK & 6oz FILET	60

\*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

*WAGYU BEEF 1/2 POUND BURGER	40
The "Big Buck" is the most flavorful burger you'll ever eat. (Full description in steak section)	
*THE TRIFECTA BURGER	15
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 TOPPINGS:	
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

