

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

STARTING GATE

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| *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 | 13 |
| Four large wings smoked to perfection, BBQ or buffalo style | |
| *BOURBON BURNT 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 | 19 |
| 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 | 14 $\frac{3}{4}$ |
| Served over orange pineapple coconut beurre blanc, topped with a smoked bourbon bacon and apple compound | |

RAW BAR - MARKET PRICE

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| *CAVIAR FOR TWO | 110 |
| 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

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| *FRENCH ONION BAKED IN A CROCK | 11 |
| *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

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| *MONK | 9 |
| Sliced tomatoes, red & green bell peppers, with our famous tomato garlic dressing | |
| *BLACK & BLUE STEAK | 22 |
| Fresh tossed salad with asparagus, bleu cheese crumbles, fried potatoes, tossed with champagne sunflower vinaigrette | |
| *CLASSIC CAESAR | 9 $\frac{1}{2}$ |
| With salted rye croutons | |
| *BLT WEDGE | 8 $\frac{1}{2}$ |
| *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

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| 10 | |
| 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 | |
| 7 $\frac{1}{2}$ | |
| 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

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| BLACK & BLUE TOURNEDOS | 48 |
| 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 | 34 |
| 2- 4oz filets, pepper crusted with sauteed spinach and cognac cream sauce | |
| STEAK DIANE | 34 |
| 2- 4oz filets with tomatoes, mushrooms and garlic brandy bordelaise, served over toast points | |
| STEAK CAUTHEN | 34 |
| 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 | 46 / 51 |
| 14oz BONE-IN-FILET | 58 |
| 18oz BONE-IN RIBEYE | 56 |
| "The Tracy Jones" | |
| BT'S SIGNATURE STRIP (16oz) | 55 |
| 10oz BLACKENED FILET | 61 |
| Served with jalapeño raviolis and tossed with white cream crawfish étouffé | |

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| *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 34 18oz 38

Fridays only. While it lasts.

*STEAK TOPPERS 4 $\frac{1}{2}$

Mushroom & onions, béarnaise, chimichurri rub, bleu cheese butter, garlic herb butter, sunny side farmer's egg

*OSCAR TOPPER 11

ÉTOUFFÉ 10

*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, clinging-to-the bone ribs served with Walt's legendary BBQ sauce; The original ribs in which Smokin' Zeke made Walt's famous!

*HALF RACK 25 *FULL RACK 33

BILLY SUE'S FALL OFF THE BONE RIBS

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

*HALF RACK 25 *FULL RACK 33

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CLASSIC DISHES

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| *12oz COLD WATER LOBSTER TAIL | MARKET PRICE |
| *SEA SCALLOPS | 33 |
| 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 beurre blanc | |
| *SESAME SEED CRUSTED AHI TUNA | 29 |
| Served over a lemon avocado salad, finished with a sweet soy vinaigrette | |
| *STEAK & CAJUN SHRIMP FETTUCINE ALFREDO | 29 |
| Sliced tenderloin over fettucine pasta with creamy alfredo sauce and shrimp | |

Walt's House Specialty

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| *BRAISED PORK SHANK | 40 |
| 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 23
Marinated in buttermilk and battered with our signature blend of spices, seared to golden brown

*ROASTED RACK OF LAMB 49
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 23

*WHOLE CHICKEN 30

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

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 16
An unbridled trio of in-house ground filet, strip steak, layered with smoked brisket

*ARNS~BURGER w/ PIMENTO CHEESE 15
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

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

