

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

STARTING GATE

*ESCARGOT (SNAILS Y'ALL)	14
With artichoke hearts in lemon garlic butter sauce	
*OYSTERS ROCKEFELLER	16
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 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	20
Half rack of our traditional smokehouse ribs flash fried for a crispy char and sealed with Walt's zesty BBQ sauce	
*BOSS HOG WINGS	14
Three plump 4oz pork wings, smoked, seared and served with sweet BBQ or buffalo sauce	
*CAULIFLOWER WINGS	11
Deep fried, seasoned with Walt's unique blend, BBQ or buffalo style	
*CRAB CAKE	15
Maryland lump crab cake with sweet chili lime and aioli	

RAW BAR - MARKET PRICE

*CAVIAR FOR TWO	115
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	11
*WALT'S FILET MIGNON CHILI	
CUP 7 BOWL 9	
*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	22
Fresh tossed salad with asparagus, bleu cheese crumbles, fried potatoes, tossed with champagne sunflower vinaigrette	
*CLASSIC CAESAR	9 1/2
With salted rye croutons	
*BLT WEDGE	9 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

10 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, vegetables & bacon	
SLOW COOKED COUNTRY GREEN BEANS	
With smoked ham hocks	
CAUTHEN'S FRIED CHICKEN LIVERS	
8	
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	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	37
2- 4oz filets, pepper crusted with sauteed spinach and cognac cream sauce	
STEAK DIANE	37
2- 4oz filets with tomatoes, mushrooms and garlic brandy bordelaise, served over toast points	
STEAK CAUTHEN	37
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	48 / 53
14oz BONE-IN NEW YORK STRIP	58
18oz BONE-IN RIBEYE	57
"The Tracy Jones"	
BT'S SIGNATURE STRIP (16oz)	56
10oz BLACKENED FILET	61
Served with jalapeño raviolis and tossed with white cream crawfish étouffée	

*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 1/2	
Mushroom & onions, béarnaise, chimichurri rub, bleu cheese butter, garlic herb butter, sunny side farmer's egg	
*OSCAR TOPPER 12	
ÉTOUFFÉE 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, 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 26 *FULL RACK 34

BILLY SUE'S FALL OFF THE BONE RIBS

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

*HALF RACK 26 *FULL RACK 34

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CLASSIC DISHES

*12oz COLD WATER LOBSTER TAIL	MARKET PRICE
*SHRIMP & SCALLOPS	39
Sauteed shrimp & blackened scallops served with cheesy grits and bourbon mango drizzle	
*ALASKAN KING CRAB	MARKET PRICE
1lb. steamed or chilled	
*BBQ SALMON	29
Served with pepper jack cheese grits & asparagus	
*SESAME SEED CRUSTED AHI TUNA	30
Served with Asian haricot verts with sweet rice wine and soy	
*STEAK & CAJUN SHRIMP FETTUCINE ALFREDO	29
Sliced tenderloin over fettucine pasta with creamy alfredo sauce, shrimp, asparagus and roasted tomatoes	

Walt's House Specialty

*BRAISED PORK SHANK	42
Slow cooked for 18 hours, served on a bed of creamy orzo, finished with a rich veal demi glace	

*WALT'S SEASONED FRIED SHRIMP	26
*CHARLESTON CHICKEN	30
Thin crisp tortillas, asparagus, avocado relish, Mexican melting cheese, garlick cream	
*PORK CHOP	31
Panko breaded pan-fried pork chop served with Boursin cheese, mashed potatoes, roasted red pearl onions and Port Demi-glaze	

COUNTRYSIDE BASKET

*FRIED RIBS & CHICKEN	39
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	26
Marinated in buttermilk and battered with our signature blend of spices, seared to golden brown	
*ROASTED RACK OF LAMB	52
New Zealand lamb served with au gratin potatoes and tri-color baby carrots, finished with mint jelly demi	
*WALT'S VEGETARIAN/VEGAN PASTA	24
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
24

*WHOLE CHICKEN
30

EXACTA COMBOS

*HALF RACK & QUARTER CHICKEN	33
*HALF RACK & FRIED SHRIMP	34
*HALF RACK & CHICKEN LIVERS	31
*HALF RACK & CRAB CAKE	39
*HALF RACK & 6oz FILET	69

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)	
*SOUTHWEST BISON BURGER	18
8oz bison served with pepper jack cheese, onion straws & BBQ mayo	
*THE TRIFECTA BURGER	16
An unbridled trio of in-house ground filet & strip steak, layered with smoked brisket & topped with crispy onion straws	
*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.

