

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 & mild cheddar cheese & cilantro, finished with a corn salsa	
*SMOKED JUMBO CHICKEN WINGS	13
Four large wings smoked to perfection, BBQ or buffalo style	
*CAULIFLOWER WINGS	11
Deep fried, seasoned with Walt's unique blend, BBQ or buffalo style	
*BOURBON BURNT ENDS	13
8oz beef tenderloin marinated in maple syrup & bourbon, charred & 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 & sealed with Walt's zesty BBQ sauce	
*WAGYU SLIDERS	20
Two 3oz Wagyu beef sliders topped with melted American cheese	
*CRAB CAKE	15
Maryland lump crab cake with sweet chili lime & 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	
*SPECIALTY OYSTER OF THE DAY	
*BLUE POINT OYSTERS	
*COLOSSAL SHRIMP COCKTAIL (4)	
With horseradish cocktail sauce	

SOUPS

*FRENCH ONION BAKED IN A CROCK	11
*WALT'S FILET MIGNON CHILI	
CUP 8	BOWL 10
*LOBSTER BISQUE	
CUP 8	BOWL 10

SALADS

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

*MONK	9
Sliced tomatoes, red & green bell peppers & blue cheese crumbles, 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 ½
With salted rye croutons	
*BLT WEDGE	9 ½
*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

_____ 25 _____	
LOBSTER MAC & CHEESE	
Our 5 cheese mac & cheese tossed with lobster & Cajun seasoning	
_____ 10 ½ _____	
5 CHEESE MAC-N-CHEESE	
PARMESAN CREAMED SPINACH	
SWEET POTATO SOUFFLE	
SAUTEÉD MUSHROOMS & ONIONS	
CLASSIC CREAMED CORN	
STEAMED ASPARAGUS	
PARMESAN TRUFFLE STEAK FRIES	
BALSAMIC GLAZED BRUSSEL SPROUTS	
HONEY BOURBON GLAZED RICOTTA CARROTS	
SLOW COOKED COUNTRY GREEN BEANS	
With smoked ham hocks	
CAUTHEN'S FRIED CHICKEN LIVERS	
_____ 8 ½ _____	
TUMBLEWEED OF ONION STRAWS	
DOWN HOME MASHED POTATOES	
HOME FRIES w/ ONIONS	
LOADED COWBOY BAKED POTATO	
TWICE BAKED POTATO	
COUNTRY CORNBREAD	

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 & bordelaise, topped with two blackened scallops & blue cheese	
AU-POIVRE	38
2- 4oz filets, pepper crusted with sauteed spinach & cognac cream sauce	
STEAK DIANE	38
2- 4oz filets with tomatoes, mushrooms & garlic brandy bordelaise, served over toast points	
STEAK CAUTHEN	38
2- 4oz filets served with trumpet mushrooms, shallots & 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	49/55
16oz BONE-IN NEW YORK STRIP	59
18oz BONE-IN RIBEYE	59
"The Tracy Jones"	
BT'S SIGNATURE STRIP (16oz)	58
10oz BLACKENED FILET	61
Served with jalapeño raviolis & 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 & aged for succulent taste. Topped with lettuce, sliced tomato, caramelized onion, American cheese. Served with Walt's special sauce.	

12oz SAKURA WAGYU STRIP
Topped with onion straws & a red wine demi glaze
95

*STEAK TOPPERS 4 ½	
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	

WILD GAME

*8oz ELK STRIP	MARKET PRICE
Glazed with apple wood cherry demi	
*12oz WILD BOAR CHOPS	MARKET PRICE
Coffee chili rub crusted with wild cherry red wine demi	
*10oz BISON FILET	MARKET PRICE
Finished with onion straws, red wine demi	

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 & served with Walt's legendary BBQ sauce.

*HALF RACK 27 *FULL RACK 35

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

CLASSIC DISHES

*TWIN 6oz LOBSTER TAILS	MARKET PRICE
*BLACKENED SCALLOPS	39
Served with ricotta risotto, fried leeks & topped with a lemon truffle sweet chili sauce	
*LOBSTER RAVIOLI	45
Eight saffron & lobster stuffed raviolis tossed in a garlic cream sauce & topped with lobster & jalapeño	
*BLACKENED SALMON	30
Served over parmesan truffle risotto & finished with a lemon butter sauce	
*SESAME SEED CRUSTED AHI TUNA	30
Served with Asian haricot verts with sweet rice wine & soy	
*STEAK & CAJUN SHRIMP	32
FETTUCINE ALFREDO	
Sliced tenderloin over fettucine pasta with a cajun cream sauce, shrimp, asparagus & roasted tomatoes	

Walt's House Specialty

*BRAISED PORK SHANK	43
Slow cooked for 18 hours, served on a bed of creamy orzo, finished with a rich veal demi glaze	
*WALT'S SEASONED FRIED SHRIMP	27
*CHARLESTON CHICKEN	30
Two grilled chicken breasts on a bed of spinach & asparagus topped with an avocado relish, feta & Mexican cheese, homemade tortilla strips & finished with a garlic cream sauce.	
*PORK CHOP	32
Panko breaded pan-fried pork chop served with Boursin cheese, mashed potatoes, roasted red pearl onions & port demi-glaze	

COUNTRYSIDE BASKET

*FRIED RIBS & CHICKEN	39
Half rack of our traditional smokehouse ribs, flash fried for a crispy char & 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 & battered with our signature blend of spices, seared to golden brown	
*ROASTED RACK OF LAMB	54
New Zealand lamb served with au gratin potatoes and tri-color baby carrots, finished with mint jelly demi	
*WALT'S VEGETARIAN PASTA	24
Fettucine pasta with spinach, asparagus & roasted tomatoes with white wine butter sauce or olive oil	

HANDCRAFTED BURGERS

*Served with seasoned french fries.

*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	
*BLACK & BLUE BURGER	16
Served with blue cheese, bacon, lettuce, tomato, onion & topped with thousand island dressing	

*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

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	35
*HALF RACK & FRIED SHRIMP	35
*HALF RACK & CHICKEN LIVERS	33
*HALF RACK & CRAB CAKE	42
*HALF RACK & 6oz FILET	69

