All entrees come with a house salad and choice of mashed potatoes, baked potato or home fries & onions.

STARTING GATE

ESCARGOT (SNAILS Y'ALL) 15
With artichoke hearts in lemon garlic butter sauce

OYSTERS ROCKEFELLER 16
Served with pernod creamed spinach

STEAK QUESADILLA 16
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 13
Deep fried, seasoned with Walt's unique blend, BBQ or Buffalo style

BOURBON BURNT ENDS 15
8oz beef tenderloin marinated in maple syrup & bourbon, charred & served on a skewer

FRIED GREEN TOMATOES & CHICKEN LIVERS 15
Topped with remoulade

DEEP FRIED RIBS 21
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 16
Maryland lump crab cake on a citrus microgreen salad, topped with Old Bay 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 13

WALT'S FILET MIGNON CHILI
CUP 9 BOWL 12

LOBSTER BISQUE
CUP 9 BOWL 12

SALADS

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

THE MONK 11
Sliced tomatoes, red & green bell peppers, blue cheese crumbles, with our famous tomato garlic dressing

BLACK & BLUE STEAK 25
Tossed romaine & iceberg, sliced blackened tenderloin, asparagus, corn, blue cheese crumbles, fried potatoes with champagne sunflower vinaigrette

CLASSIC CAESAR 10
With salted rye croutons

BLT WEDGE 10
Bacon, lettuce, tomato, blue cheese crumbles with blue cheese dressing and balsamic reduction

HOT SLAW w/ SMOKED BACON 8

THE BIG BLUE 11
Chopped radicchio and bok choy, walnuts, crumbled blue cheese, onions, tomatoes, Granny Smith apple slices with balsamic vinaigrette

SIDE BETS

Serves two people

25

LOBSTER MAC & CHEESE
Our 5 cheese mac & cheese tossed with lobster & Cajun seasoning

12

5 CHEESE MAC & CHEESE
PARMESAN CREAMED SPINACH
SWEET POTATO SOUFFLÉ
SAUTEED MUSHROOMS & ONIONS
CLASSIC CREAMED CORN
with leeks, shallots & bacon
CLASSIC AL DENTE ASPARAGUS
PARMESAN TRUFFLE STEAK FRIES
ROASTED BRUSSEL SPROUTS
with honey, ranch, bacon & garlic oil
SLOW COOKED COUNTRY GREEN BEANS
with smoked ham hocks
CAUTHEN'S FRIED CHICKEN LIVERS

9¾

TUMBLEWEED OF ONION STRAWS
LOADED COWBOY BAKED POTATO
COUNTRY CORNBREAD

PREMIUM BEEF

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

***SECRETARIAT** 48
Two 4oz blackened filets, topped with sweet candied pepper bacon & fried leeks over truffle potato fondue

***AU-POIVRE** 48
Two 4oz filets, pepper crusted with sauteed spinach & cognac cream sauce

***AFFIRMED** 50
Two 4oz filets over a smoked Gouda savory potato cake, sauteed spinach, rich demi-glace & onion straws

***STEAK CAUTHEN** 48
Two 4oz filets served with trumpet mushrooms, shallots & sherry truffle cognac demi-glace

***PETITE SURF & TURF** MARKET PRICE
Twin 6oz cold water lobster tails served with two 4oz Oscar style filets

***6oz FILET / *10oz FILET** 52/59

***16oz BONE-IN NEW YORK STRIP** 65

***18oz BONE-IN RIBEYE** 66
"The Tracy Jones"

***BT'S SIGNATURE STRIP (16oz)** 62

***ÉTOUFFÉE FILET** 64
10oz blackened filet with fried jalapeño ravioli, topped with creamy 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.

STEAK TOPPERS 5
Mushroom & onions, béarnaise, chimichurri rub, blue 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

LOBSTER THERMIDOR 24

WILD GAME

***12oz ELK RIBEYE CHOP** 63
Finished with red wine demi-glace, fried leeks & garlic ricotta mashed potatoes

***10oz BISON FILET** 66
Topped with red wine demi-glace & onion straws

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 29 FULL RACK 36

BILLY SUE'S FALL OFF THE BONE RIBS

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

HALF RACK 29 FULL RACK 36

All entrees come with a house salad and choice of mashed potatoes, baked potato or home fries & onions.

CLASSIC DISHES

TWIN 6oz LOBSTER TAILS MARKET PRICE

PAN SEARED SCALLOPS 39
Gremolata crusted, served over Parmesan sweet potatoes, finished with a Cajun tomato vinaigrette

***SALMON** 35
Lemon cilantro crusted, served over purple cabbage, red potatoes & corn hash

Walt's House Specialty

THE TOM BROWNING (Mr. Perfect Pork Shank) 49
Slow cooked for 18 hours, served on a bed of creamy orzo, finished with a rich veal demi-glace

WALT'S SEASONED FRIED SHRIMP 31

***PORK CHOP** 39
14oz brined chop topped with red wine poached pears & demi-glace

COUNTRYSIDE BASKET

FRIED RIBS & CHICKEN 46
Half rack of our traditional smokehouse ribs, flash fried for a crispy char with Walt's zesty BBQ sauce, paired with our classic fried chicken. That's country livin'!

WALT'S CLASSIC FRIED CHICKEN 30
Marinated in buttermilk & battered with our signature blend of spices

VEGETARIAN PASTA 27
Fettucine pasta tossed in marinara, asparagus, green & red peppers, spinach, roasted tomatoes & fresh garlic

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** 19
8oz bison served with pepper jack cheese, onion straws & BBQ mayo

***THE TRIFECTA BURGER** 17
An unbridled trio of in-house ground filet & strip steak, layered with smoked brisket & topped with crispy onion straws and Walt's traditional BBQ sauce

***BLACK & BLUE BURGER** 17
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, carmelized onions, Walt's BBQ Sauce 1

Blue cheese, candied bacon, sautéed mushrooms, 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
28

WHOLE CHICKEN
35

EXACTA COMBOS

HALF RACK & QUARTER CHICKEN 37

HALF RACK & FRIED SHRIMP 37

HALF RACK & CHICKEN LIVERS 35

HALF RACK & CRAB CAKE 44

*HALF RACK & 6oz FILET 75

*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
Est. 1942