



SMALL PLATES

LOLLIPOP CHICKEN WINGS | 12

six lightly breaded fried jumbo lollipop wings, ranch or bleu cheese, celery sticks, your choice of: house made buffalo, Carolina BBQ, coconut curry, Gochujang Citrus Teriyaki

★ **vegetarian option cauliflower wings**

MOZZARELLA STICKS | 12

five jumbo hand breaded house stretched mozzarella sticks, marinara sauce

SMOKED TROUT DIP | 13

locally smoked lake trout, blend of creamy cheeses and herbs, crudité, house herb crackers, crostini

STEAK & DUXELLES ARANCINI | 16

fried duxelles risotto, filet tips, truffle oil, bordelaise, shaved parmesan, micro basil, rosemary focaccia toast points

FRESH OYSTERS* | MP

Raw Fresh Blue Point & Weekly Rotating Fresh Oysters (half dozen/dozen MP)

Choripán/Rockefeller/ Garlic Herb Charred (half dozen/dozen MP)

SALADS

GRILLED CHICKEN • 5 FRIED CHICKEN • 5

5OZ BISTRO STEAK* • 9 FRIED ROCK SHRIMP • 8

GARLIC SAUTÉED ROCK SHRIMP • 8

GRILLED CAESAR SALAD | 12

grilled artisan romaine, heirloom grape tomatoes, torn rosemary focaccia croutons, shaved parmesan, smoked bacon lardons, Caesar dressing

RUSTIC BEET SALAD | 13

artisan mixed greens, farro, pickled red beets, beet chips, roasted golden beets, watermelon radish, candied pecans, goat cheese, torn rosemary focaccia croutons, honey-sherry herb vinaigrette

SOUPS

SOUP DU JOUR cup • 4 bowl • 7

4 X 4 GRATIN | 7

four onions, four cheeses, duck stock, crostini

HANDHELDS & BURGERS

Served with house made kettle chips.

HAND CUT FRITES • 2 SWEET POTATO TOTS • 2

CUBAN | 15

smoked pork loin, Tasso ham, house pickles, gruyere, shallot mustard cream, pressed toasted baguette

HOT FRIED CHICKEN | 14

slab bacon, house pickles, buffalo dijonnaise, apple fennel slaw, horseradish cheddar cheese, choice of Nashville hot or classic pickle brine, potato bun

CRISPY DUCK BAO | 15

duck confit, Gochujang Citrus Teriyaki, sesame radish slaw, cilantro, pickled fresno peppers & red onion, sesame seeds, fried bao buns

FRENCH DIP | 15

pastrami, balsamic caramelized shallots, gruyere, duck au jus, asiago ciabatta

BEAR LAKE BURGER* | 13

kobe burger, leaf lettuce, red onion, tomato, potato bun

EXTRAS FRIED EGG • 1 SLAB BACON • 2
CHEESE (ask for options) • 1/2

MAINS

STEAK & SHRIMP TOWER* | 29

5 oz filet, grilled shrimp, pommes puree, braised rainbow chard, roasted red peppers, balsamic caramelized shallots, French beans, bordelaise

AIRLINE CHICKEN | 19

braised rainbow chard, blood orange gastrique, sweet potato hash, balsamic reduction

HALIBUT GRENOBLE | 28

pan fried fresh halibut, pommes puree, roasted cauliflower, grenoble sauce

FISH N CHIPS | 19

Pigeon Hill's Shifting Sands beer battered Atlantic cod, hand cut frites, malt vinegar jus, remoulade, apple fennel slaw

VEGETABLE RISOTTO | 18

arborio rice, wild forest mushrooms, pickled vegetables, shaved parmesan, truffle oil

DUCK CARBONARA | 28

duck confit, grape tomatoes, sweet peas, cipollini onions, wild mushrooms, bacon lardons, parmesan, tagliatelle pasta, creamy carbonara sauce, grilled baguette

PORK SCHNITZEL | 20

fried Tuscan breaded pork cutlets, sunny side egg, farro, wild forest mushrooms, roasted red peppers, braised rainbow chard, port whole grain mustard, lemon caper cream sauce

JAMBALAYA | 24

andouille sausage, grilled chicken, rock shrimp, roasted bell peppers medley, okra, creole spices, basmati rice, scallions, rosemary focaccia toast points



A LA CARTE

- CUTS -

12 OZ WAGYU KC STRIP | 46

5 OZ PETITE FILET | 19

8 OZ PRIME COULOTTE | 26

10 OZ PRIME MANHATTAN | 38

24 OZ TOMAHAWK RIBEYE | 68

16 OZ PORK TOMAHAWK | 28

- SAUCES -

BORDELAISE 3

BÉARNAISE 3

CHIMICHURRI 3

GORGONZOLA FONDUE 3

HORSERADISH CREAM 3

SAUCE FLIGHT 10

- SIDES -

individual / family size

CHARRED TRI COLOR CAULIFLOWER
with chimichurri 4/16

TRUFFLED HAND CUT FRITES 5/22

ROASTED WILD FOREST MUSHROOMS 5/22

POMMES PUREE 4/16

SEASONAL VEGETABLE 4/16

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

** Parties of 8 or more are subject to 20% gratuity




Walkers
AN AMERICAN BRASSERIE