



SMALL PLATES

SESAME SEARED AHI TUNA | 18

Toasted sesame seed crust pan seared Ahi tuna, shaved carrots, cucumbers, pickled red onion, cabbage, with wasabi and ginger sauce.

SMOKED SALMON DIP | 15

Locally smoked Salmon, blend of creamy cheeses & herbs, house made crostini, assorted crackers

WALKER'S CHEESE STICKS | 14

Five hand breaded jumbo creamy muenster cheese sticks, warm house made rustic marinara

SPINACH & ARTICHOKE DIP | 13

Warm blend of creamy cheese, parmesan, baby spinach, artichoke hearts served with focaccia toast points, house made crostini

BRAISED ST. LOUIS SHORT RIBS | 16

Sweet & savory BBQ sauce, Carolina slaw

SALADS

GRILLED or FRIED CHICKEN • 5

SEARED AHI TUNA • 11

5OZ BISTRO STEAK • 9

GRILLED GARLIC PACIFIC WHITE SHRIMP • 8

GRILLED CAESAR | 14

Grilled artisan romaine, shaved aged parmesan, heirloom grape tomatoes, garlic multigrain croutons, Caesar dressing

WARM SPINACH SALAD | 14

Baby spinach, shaved red onion, candied pecans, heirloom grape tomatoes, bacon lardons, hot bacon dressing, smoked provolone, French baguette

RUSTIC BEET SALAD | 13

Artisan mixed greens, farro, pickled red beets, beet chips, roasted golden beets, watermelon radish, candied pecans, goat cheese, garlic multigrain croutons, honey-sherry herb vinaigrette

SOUPS

CUP • 5 BOWL • 7

SOUP DU JOUR

FRENCH ONION GRATINEE

Caramelized onions, house made beef stock, herb blend, crostini, smoked provolone

MAINS

BAKED SEAFOOD FETTUCCINE | 27

North Atlantic lobster, Alaskan crab, Pacific white shrimp, fettuccine, garlic herb & tomato bechamel sauce, panko crusted, aged shaved parmesan, French baguette

CHICKEN CARBONARA | 26

Slab bacon & smoked provolone stuffed panko breaded chicken breast, fettuccine, creamy carbonara sauce, grape tomatoes, garlic focaccia toast points

FISH & CHIPS | 21

Pigeon Hill Shifting Sands beer battered Atlantic cod, parmesan frites, Carolina slaw, cajun remoulade

HAZELNUT CRUSTED WALLEYE | 22

Cajun remoulade, herb roasted fingerlings, green bean almondine

VEGETABLE BAKE | 18

Seasonal vegetables, house made rustic marinara, fresh mozzarella, creamy muenster, herb roasted fingerlings

OVEN ROASTED HALF CHICKEN | 23

Roasted garlic mashed, broccolini, garlic bechamel sauce

FILET MIGNON | 36

BLACKENED / PITTSBURGH STYLE / AU POIVRE

House cut 5-ounce filet, roasted garlic mashed potatoes, green bean almondine, demi-glace

ADD: SAUCE FLIGHT + 10

UPGRADE: 8 OZ FILET + 9

GRILLED RIBEYE | 44

BLACKENED / PITTSBURGH STYLE / AU POIVRE

House cut 12-ounce boneless ribeye, herb roasted fingerlings, broccolini, red wine reduction compound butter

ADD: SAUCE FLIGHT + 10

HANDHELDS & BURGERS

Served with kettle chips.

PARMESAN FRITES • 2 SWEET POTATO FRITES • 2 TRUFFLE FRITES • 3

4 CHEESE GRILLED CHEESE | 13

Thick sliced Artisan white, smoked provolone, aged cheddar, shifting sands beer cheese, creamy muenster

FRENCH DIP | 15

Roast beef, smoked provolone cheese, creamy muenster, crispy haystack onions, French baguette, rosemary au jus

SOUTHERN FRIED CHICKEN SANDWICH | 15

Choice of Louisiana Hot or Classic, aged cheddar, sweet heat pickles, lettuce, tomato, brioche bun

GRILLED CHICKEN PESTO | 15

Marinated grilled chicken breast, classic pesto, balsamic roasted tomato, heritage blend lettuce, fresh mozzarella, grilled herbed focaccia

WALKER'S BURGER | 16

½ pound Kobe beef burger, crispy haystack onions, slab bacon, house made Pigeon Hill Shifting Sands beer cheese, sweet & tangy BBQ, lettuce, tomato, brioche bun

TRADITIONAL BURGER | 12

½ pound Kobe beef burger, lettuce, tomato, red onion, brioche bun

SUBSTITUTE: MORNING STAR VEGETARIAN BURGER

ADD: SLAB BACON + 2

ADD: CHEESE + 2 (Smoked provolone, aged cheddar, Shifting Sands beer cheese, fresh mozzarella, muenster, gorgonzola)

* 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