

STARTERS / SMALL PLATES

SOUPS OF THE DAY 8/10

FRENCH ONION SOUP 11

SEARED AHI TUNA citrus salsa 15

LOBSTER MARTINI poached in rich butter and vodka 25

SHRIMP COCKTAIL house made sauce 4.5/piece

JUMBO LUMP CRAB DIP toasted baguette 15

SALADS 12

CAESAR SALAD homemade croutons, anchovies, shaved parmesan

PEACH SALAD arugula, basil, goat cheese, red onion, maple candied pecans with a rhubarb vinaigrette

WALDEN WEDGE white french dressing, egg, tomato, blue cheese and bacon

SUMMER GARDEN SALAD mixed greens, radish, shredded carrots, cucumber, tomato, bell pepper, red onion, pecans, and a maple balsamic dressing

PRIME CUTS

All of Our Steaks are USDA Prime Cuts. Hand Selected Perfectly-Aged Served with Walden potato and vegetable of the day

FILET 6OZ* 51

BERKSHIRE PORK CHOP 14OZ* apple chutney 39

FILET 8OZ* 59

STRIP STEAK 12OZ* 58

RIBEYE 14OZ* 60

BONE IN RIBEYE 22OZ* 72

ADDITIONS

béarnaise 5 demi gloss 5 peppercorn sauce 5
wild mushrooms 5 Maui onions 7 blue cheese 5

DONENESS CHART**

Rare - cool red center, Medium Rare - warm red center, Medium - hot pink
Medium Well - mostly brown, Well Done - no color
**We are not responsible for temperatures over medium.

ENTRÉES

FAROE ISLAND SALMON* miso glaze, wild rice and baby bok choy 33

VEGAN STUFFED PEPPERS (V) blend of quinoa, rice and vegan sausages, roasted in a rich tomato sauce 28

STUFFED SHELLS (V) housemade pasta, ricotta, spinach 28

AMERICAN LAMB TWIN CHOPS* whipped potato, mint jelly 58

BAY OF FUNDY SCALLOPS* seared in garlic butter, wild rice pilaf, and sea beans 38

PAN SEARED SLICED DUCK BREAST* orange glaze, wild rice pilaf 39

ELK CHOPS* wild local mushrooms, whipped potato and cab demi-glaze 64

PAN SEARED WILD SNAPPER braised arugula, rice, cilantro chutney 48

*The State of Ohio requires us to inform you that consuming uncooked meats, fish, oysters & eggs may pose a risk to your health.