

Walt's

AMERICAN GRILLE & BAR

APPETIZERS

BANGIN' SHRIMP 18
crispy shrimp, creamy, spicy dipping sauce, scallions

ARTICHOKE & SPINACH DIP 14.5
served with sour cream, salsa, pretzel bread

DEVEILED EGGS & CRAB 12
classic deviled eggs, topped with herb
and citrus marinated crab

NEPTUNE'S ROLL 18
poached shrimp & maine lobster,
celery root remoulade, brioche bun

CHICKEN PESTO FLATBREAD 12
chicken, red onion, lemon ricotta, roasted red pepper,
artichoke hearts, mozzarella

BBQ CHICKEN SLIDERS 12
sweet potato biscuit, pulled chicken tossed
in house bbq sauce, pickled cabbage

AHI TUNA SALAD 19
spring mix, carrots, red cabbage, red pepper,
rice noodles, peanut sauce, asian vinaigrette

BOCA BLT 16
bibb lettuce, bacon, cajun shrimp, cherry tomatoes,
hearts of palm, avocado, red onion, mango,
passion fruit vinaigrette

SUMMER SPINACH SALAD 14
strawberries, blueberries, feta cheese,
candied pecans, poppyseed vinaigrette

SALADS

CALAMARI 16
Hand breaded, lemon pepperoncini
aioli dipping sauce

CALIFORNIA STACK 18
spicy tuna, shrimp, sushi rice, furikake,
avocado, cucumber, eel sauce,
sesame seeds, scallions, sriracha mayo

CRAB CAKE 18.5
jumbo lump crab, roasted garlic aioli

LOBSTER BISQUE 10
served with a sherry finish

ROASTED VEGETABLE FLATBREAD 12
portobello mushrooms, red onion, red pepper,
yellow squash, cauliflower, roasted cherry tomatoes,
baby arugula, basil ricotta, mozzarella

ROASTED BEET & CITRUS 14
arugula, roasted beets, goat cheese, cashews,
florida oranges, avocado, sweet dijon vinaigrette

CAESAR 12
croutons, shaved parmigiano-reggiano, anchovies

NEW CLASSIC COBB 14.5
bacon, chicken, tomato, black olives,
cheddar cheese, avocado, cucumber,
creamy honey balsamic

ADD-INS
chicken 6 shrimp 6 steak 10 tuna 10 salmon 10

BURGERS & SANDWICHES

WALT'S CRAFT BURGER 16.5
gruyere cheese, onion bacon jam, lettuce, tomato,
walt's house sauce, fries

BBQ BURGER 16.5
cheddar cheese, bacon, onion strings, lettuce,
tomato, house bbq sauce, fries

18TH STREET BURGER 16.5
fresh mozzarella, roasted red pepper, grilled red onion,
arugula, pesto aioli, balsamic drizzle, fries

ALL AMERICAN CHEESEBURGER 14.5
cheddar cheese, lettuce, tomato, fries

BEEF TENDERLOIN SANDWICH 21
gouda cheese, onion strings, lettuce,
tomato, horseradish aioli, fries

CHICKEN SANDWICH 14
spiced chicken breast, pepper jack cheese,
avocado, lettuce, tomato, zesty aioli, fries

VEGGIE BURGER 12
gouda cheese, tomato, sweet teriyaki slaw,
asian style risotto

ENTREES

FILET MIGNON 39
8 oz filet, choice of two sides

NEW YORK STRIP 34.5
12 oz strip, choice of two sides

HAWAIIAN RIB EYE 39.5
topped with hawaiian chimichurri, grilled pineapple,
served with sweet potato puree, teriyaki slaw

CRUSTED AHI TUNA 28
asian style risotto, edamame

HONEY GLAZED SALMON 28
celery root & potato puree, brussels

SEARED PORK CHOP & PEACHES 28
balsamic seared chop, peaches, goat cheese,
served with arugula tossed in poppy seed vinaigrette salad

SHRIMP & CHORIZO GOAT CHEESE POLENTA 18
tomato, roasted red pepper, arugula

LEMON ½ CHICKEN 21
preserved lemon and saffron sauce, kalamata and
castelvetrano olives, served with grilled asparagus,
loaded baked potato

CRAB CAKES 36.5
jumbo lump crab, roasted garlic aioli, fries

GRILLED MAHI 21.5
asian style risotto, edamame
*cajun style on request

LOBSTER & CRAB RAVIOLI 34
white wine sauce, shiitake mushrooms,
asparagus tips

LOBSTER MACARONI & CHEESE 38.5
gruyere & cheddar cheese sauce,
orecchiette pasta, bread crumbs

BEEF STROGANOFF 26.5
tenderloin, crimini mushrooms,
onions, egg noodles

SIDES 8

GRILLED ASPARAGUS WITH MOJO VERDE

MISO GLAZED BRUSSELS SPROUTS

GENERAL TSO'S ROASTED CAULIFLOWER

LOADED BAKED POTATO

SWEET POTATO PUREE

PARMESAN & TRUFFLE FRIES

ASIAN RISOTTO

Our skillful and creative culinary team prepares our food from the finest ingredients and the best suppliers. As we are all aware, consuming raw or undercooked meat, seafood or eggs may increase your risk of food bourne illness.

REDS

CABERNET

Austin Hope	Paso Robles	62
Black Stallion	Napa	15/52
BR Cohn	North Coast	48
Cakebread	Napa	143
Canvasback	Walla Walla	62
Caymus Special Selection	Napa	350
Charles Krug	Napa	70
Flying B ^{by} Drew Bledsoe	Walla Walla	97
Frog’s Leap	Napa	115
Hook & Ladder	Sonoma / Chalk Hill	46
Josh Cellars	North Coast	12/40
Oberon	Napa	50
Paul Hobbs	Napa	160
Provenance	Rutherford	82
Starmont	North Coast	15/52
Stags’ Leap Winery	Napa	105

PINOT NOIR

Belle Glos	Las Alturas	60
Chorey-Les-Beaune	Burgundy	64
Crossbarn	Sonoma Coast	60
Etude Fiddlestix	Santa Rita Hills	92
Evolution	Willamette Valley	40
Z Alexander Brown	California	10/32
Meiomi	California	12/42
North Valley	Willamette Valley	50
Patz & Hall	Sonoma Coast	78
The Calling Fox Den	Russian River	132
Walt	Anderson Valley	67

INTERESTING REDS

Malbec • Bodega Catena Zapata	Mendoza	10/32
Zinfandel • Boneshaker	Lodi	12/40
Cab Franc • Ashes & Diamonds	Napa	110
Petite Sirah • Stags’ Leap Winery	Napa	76
Bordeaux Blend • Orin Swift Papillon	Napa	126
Blend • Conundrum	California	12/40
Blend • Intercept ^{by} Charles Woodson	Paso Robles	14/48
Blend • Chappellet	Napa	78
Blend • Prisoner	Napa	132

MERLOT

Alexander Valley Vineyards	Alexander Valley	32
H3 Horse Heaven Hills	Horse Heaven Hills	10/32
Robert Hall	Paso Robles	74
Schug	Sonoma	74
Swanson	Oakville	46

WHITES & BUBBLES

CHARDONNAY

Bravium	Russian River	44
Charles Krug	Carneros	40
Diora	Monterey	40
Lafond	Santa Rita Hills	50
Sean Minor	Central Coast	10/32
Stags’ Leap Winery	Napa	15/52
Starmount	Carneros	12/40
Walt	Sonoma	75

SAUVIGNON BLANC

Cakebread	Napa	70
Craggy Range	Hawke’s Bay	50
Kim Crawford	Marlborough	12/40
Loveblock	Marlborough	52
Matua	Marlborough	10/32
Orin Swift Blank Stare	Russian River	54
St. Supery	Napa	12/40

INTERESTING WHITES

Sancerre • Jacques Dumont	Loire Valley	60
Pinot Grigio • Ruffino	Delle Venezie	10/32
Riesling • St. Michelle	Pfalz	10/32
Rosé • Fleur de Mer	Provence	12/40
Viognier • Dariosush	Napa	120

BUBBLES

Zonin Prosecco	Veneto	split	12
Chandon Brut	California	split	14
Chandon Rosé	California	split	14
Taittinger Brut NV	Reims	½ btl	50
Dom Pérignon	Champagne		350
Laurent-Perrier Cuvée Rosé	Champagne		120
Schramsberg Mirabelle Brut	North Coast		60
Schramsberg Mirabelle Rosé	North Coast		64
Veuve Clicquot Brut	Reims		120

SPECIALTY COCKTAILS 12

W’S MANHATTAN

maker’s mark bourbon, trincheri sweet vermouth,
yellow chartreuse, angostura bitters, chocolate bitters

CUCUMBER COLLINS

gray whale gin, st. germain elderflower liqueur, mint,
cucumber, lime

BASIL MARTINI

tito’s handmade vodka, pink grapefruit juice,
house made basil cordial

BLOOD ORANGE ZESTY MARGARITA

prospero blanco tequila, blood orange liqueur, lime,
pierre ferrand dry curaçao, ancho reyes chili liqueur

THE BOOTLEGGER

dewar’s white label scotch whiskey, lemon, light honey,
cardamom bitters, orange bitters

THE “NEW” FASHIONED

martell cognac, four roses small batch bourbon,
angostura bitters, orange bitters

ESPRESSO MARTINI

LIGHT COFFEE LOVER
jameson cold brew, kahlua coffee liqueur, cream
DARK COFFEE LOVER
tito’s handmade vodka, kahlua coffee liqueur, amaro averna,
double espresso