

# WALTER'S

STEAKHOUSE



## ~ DESSERTS ~

CHEESE CAKE	6.95
UPSIDE DOWN APPLE PIE	8.95
~With home made cinnamon ice cream	
CHOCOLATE MOUSSE CAKE	7.95
KEY LIME PIE	7.95
BROWNIE SUNDAE	6.95
CRÈME BRÛLÉE	7.95
BANANAS FOSTER	8.95
COFFEE ICE CREAM	4.50
~With chocolate shavings	

## DRAFT beer

Stella 6.00	Hazy O 6.00
Yuengling 5.00	Yards Pale Ale 6.00
Founders Porter 6.00	Woodchuck Cider 6.00
Dogfish 60min 6.50	
Sam Adams Octoberfest 6.50	



Fresh & Delicious!!!

## ~ BOTTLED BEERS ~

MICHELOB ULTRA	4.50
MILLER LIGHT	4.50
AMSTEL LIGHT	5.00
CORONA	4.50
BUDWEISER	4.50
HEINEKEN	5.50
ATHLETIC N/A	4.50
SAM ADAMS LAGER	5.50
SIERRA NEVADA PALE ALE	6.50
SAM SMITH OATMEAL STOUT	7.00
LAGUNITAS IPA	6.25
HIGH NOON	5.50
STRONGBOW CIDER	6.00
COORS LIGHT	4.50

## ~ WHITE WINE BY THE GLASS ~

PINOT GRIGIO	10.00
CHARDONNAY	8.50
SAUVIGNON BLANC	9.50
RIESLING	8.50
WHITE ZINFANDEL	7.50
PROSECCO SPLIT	9.00
CHAMPAGNE SPLIT	8.50
STRAWBERRY PROSECCO	9.50

## ~ RED WINE BY THE GLASS ~

PARDUCCI PETITE SIRAH	10.00
CHATEAU SMITH CABERNET SAUVIGNON	12.00
CHATEAU BELLEVUE PEYCHARNEAU BORDEAUX	14.50
CHAD PINOT NOIR	12.00
SANTA RITA MERLOT	8.00
ANTIGAL MALBEC	10.50
GNARLEY HEAD ZINFANDEL	10.00
PENFOLDS SHIRAZ	9.50

## ~ BOTTLED WATER ~

PUREZZA STILL	1 LITER	6.50
PUREZZA SPARKLING	1 LITER	6.50

## ~ COFFEE ~

FRESH-GROUND ESPRESSO OR CAPPUCCINO	3.50
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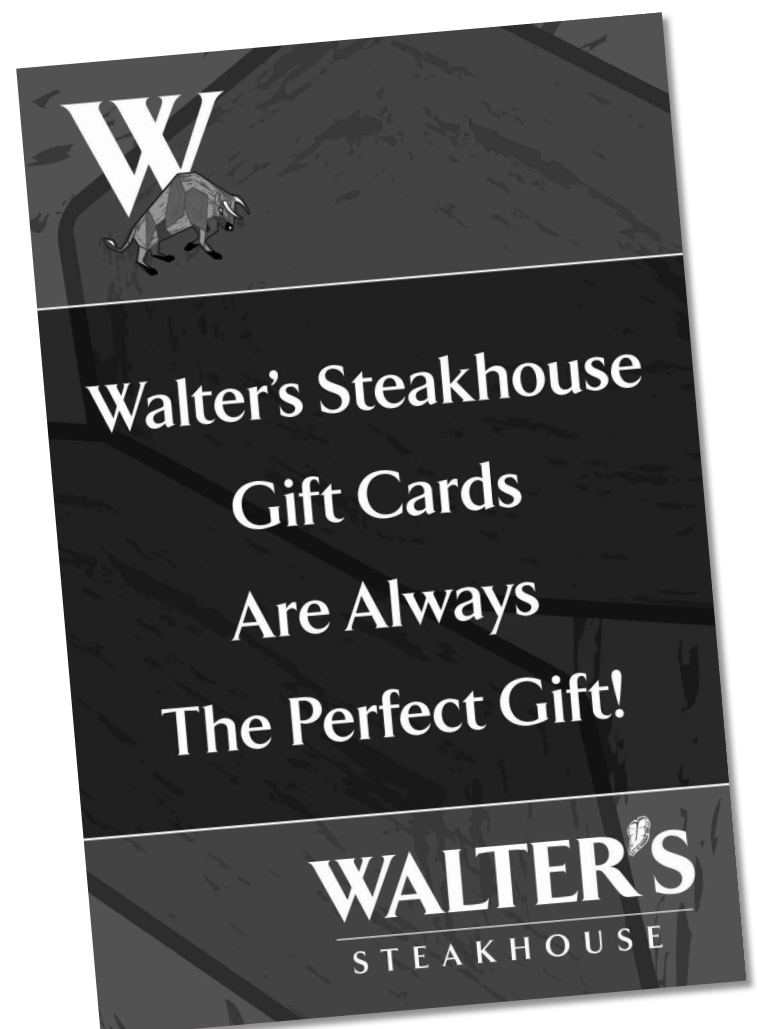
## BANQUET Rooms

~ PERFECT FOR EVERY OCCASION ~



- Award winning Prime Rib and Steaks
- Outstanding Wine list
- Hosting up to 60 people
- Enclosed rooms for productive meetings
- On site Audio/visual

Luncheon & Dinner events



Sharing an entrée is an additional \$6.95 and includes your garden salad and choice of potato. \* A 20% gratuity will be added to parties of 6 or more. There is a risk with consuming raw or under cooked proteins. If you have chronic illness of the stomach, liver, blood or have an immune disorder you are at greater risk of serious illness. PLEASE BE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE.



## CHEF'S CHOICES

### Filet Edmund – 47.<sup>95</sup>

Modern surf and turf with mignonettes of filet in a mushroom demi served with fresh jumbo lump crab meat in a savory béarnaise sauce.

### Steak & Portobello Mushrooms – 45.<sup>95</sup>

New York strip and sliced portobello mushroom, roasted peppers and red wine demiglace.

### Steak Parmesan – 45.<sup>95</sup>

Grilled New York Strip topped with garlic Parmesan cream sauce served with mashed potatoes.

## PRIME RIB cuts:

Enjoy the sweetest and most juicy prime rib ever! We use the finest angus beef, aged 21 days & slow roasted.

**Petite** – 10oz – 42.<sup>95</sup>     **King** – 24oz – 50.<sup>95</sup>

**Queen** – 14oz – 45.<sup>95</sup>     **Adams** – 34oz – 60.<sup>95</sup>

**Chuck Side** – rich marbling with a kernel of fat  
**Sirloin Side** – tighter trim, less fat

### ~ APPETIZERS ~

ANNAPOLIS CRAB DIP	12. <sup>95</sup>
CRAB STUFFED MUSHROOMS	15. <sup>95</sup>
COCONUT CRAB CAKE (1) ~With sweet chili mayo	19. <sup>95</sup>
SHRIMP COCKTAIL	12. <sup>95</sup>
BANG, BANG SHRIMP (3) ~ Delicately battered shrimp deep fried with spicy mayo	12. <sup>95</sup>
CALAMARI	14. <sup>95</sup>
CHEESE BOARD	17. <sup>95</sup>
BOURBON MEATBALLS ~ Simmered in bourbon and tomato	7. <sup>95</sup>
CHEESESTEAK EGG ROLLS ~With Spicy Ketchup	8. <sup>95</sup>
SLOW ROASTED PORK BELLY ~ With naan flatbread, caramelized red onions, arugula and pomegranate molasses	14. <sup>95</sup>
FRENCH ONION SOUP	8. <sup>95</sup>

### ~ SALADS ~

GOAT CHEESE SALAD ~With spinach, strawberry and raspberry vinaigrette	6. <sup>95</sup>
ASPARAGUS, PROSCIUTTO & TOMATO SALAD ~With honey lemon vinaigrette	6. <sup>95</sup>
CLASSIC WEDGE	5. <sup>95</sup>
CAESAR SALAD	6. <sup>95</sup>
TOMATO MOZZARELLA Substitute your Garden Salad with one listed above – add \$3. <sup>00</sup>	6. <sup>95</sup>

### ~ SIDE DISHES ~

CREAMED SPINACH	3. <sup>95</sup>
SKILLET MUSHROOMS	4. <sup>50</sup>
BROCCOLI	3. <sup>95</sup>
ASPARAGUS	5. <sup>50</sup>
GREEN BEANS AND CARROTS	5. <sup>95</sup>
CARAMELIZED ONIONS	3. <sup>95</sup>

### ~ BEEF ENTRÉES ~

Entrées include garden salad, fresh baked bread and potato

DELMONICO ~Well Marbled for Flavor and Aged for Tenderness.~	14 oz	45. <sup>95</sup>
FILET ~The Most Tender of All Cuts.~	6 oz	42. <sup>95</sup>
	8 oz	46. <sup>95</sup>
	12 oz	51. <sup>95</sup>
NEW YORK STRIP ~A Great Beefeaters' Steak.~	11 oz	43. <sup>95</sup>
	16 oz	48. <sup>95</sup>
PORTERHOUSE	22 oz	52. <sup>95</sup>
HERB CRUSTED ROSEMARY LAMB ~Grilled with rosemary, thyme and parsley in a white wine sauce		47. <sup>95</sup>

### ~ STEAK ACCOMPANIMENTS ~

JAVA SPICE CHAR CRUSTED	2. <sup>95</sup>
AU POIVRE	2. <sup>95</sup>
BLEU CHEESE CRUMBLES with Caramelized Onions	4. <sup>95</sup>
OSCAR TOP	18. <sup>95</sup>
CRAB IMPERIAL TOP	18. <sup>95</sup>
BÉARNAISE	3. <sup>50</sup>

### ~ FISH & POULTRY ENTRÉES ~

SURF & TURF	53. <sup>95</sup>
LOBSTER TAILS	52. <sup>95</sup>
CRAB IMPERIAL ~Jumbo lump crabmeat folded into a rich, creamy Imperial sauce	39. <sup>95</sup>
COCONUT CRAB CAKES (2) ~With mango, arugula salad and sweet chili mayo	40. <sup>95</sup>
BANG, BANG SHRIMP (6) ~With Napa slaw, sriracha aioli	35. <sup>95</sup>
SALMON	32. <sup>95</sup>
GRILLED CHILEAN SEA BASS ~With sauce vierge over sauteed greens	40. <sup>95</sup>
OVEN-BAKED CHICKEN PARMESAN ~Over linguine pasta, breaded then baked in tomato sauce, topped with mozzarella cheese	25. <sup>95</sup>

### ~ PASTA ENTRÉE ~

SCAMPI BELLISSIMO ~Sautéed shrimp, arugula, fresh tomato, and basil in tomato wine sauce over linguine pasta	37. <sup>95</sup>
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## DINNERS UNDER \$23

### COCONUT CRAB CAKE SANDWICH – 19.<sup>95</sup>

(INCLUDES FRIES)  
~With mango arugula salad and sweet chili mayo

### BLACKENED STEAK SALAD – 22.<sup>95</sup>

### PORTOBELLO BURGER – 15.<sup>95</sup>

(INCLUDES FRIES)  
~With portobello mushrooms, red onions, provolone cheese and balsamic glaze

### PRIME RIB SANDWICH – 23.<sup>95</sup>

(INCLUDES FRIES)  
~Our award-winning, slow-roasted prime rib on a fresh onion roll with creamed horseradish sauce

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