

CLUB
WALDEN

Specials – June 9, 2017

small & sharable plate

take home a loaf of our housemade sourdough bread! 5 ea.

commander's palace turtle soup sherry, green onions | 5/7

iced jumbo gulf shrimp homemade cocktail sauce, lemon | 2.5 ea. /gf

breaded lake erie perch tartar sauce, lemon | 14

crab louie salad iceberg lettuce, avocado, tomato, egg, louie dressing | 14 /gf

strawberry salad (*vegetarian*) local strawberries, spinach, goat cheese, poppy seed dressing | 7

pork taco al pastor roasted pineapple, smoky tomato salsa | 5 ea.

pan roasted hokkaido sea scallops local english peas, garden lettuce, lemon | 12

burrata mozzarella & olive oil poached tomatoes (*vegetarian*) fresh basil, maldon sea salt | 10

grilled prosciutto wrapped figs arugula, balsamic vinegar | 10

chicken enchiladas guajillo sauce, jack cheese | 7

shrimp stuffed shitake mushroom "sandwiches" ginger, soy sauce, green onions | 8

chef pete's wood fired pizzas

smoked salmon house smoked columbia river salmon, sour cream, caviar | 18

wild mushroom roasted trapp farm garlic, chanterelle mushrooms, hall trace cheddar | 14

big plates

keens prime beef hash fried eggs, green onions | 16/gf

steak salad grilled skirt steak, blue cheese, bacon, tomatoes, crispy onions | 17

grilled filet of beef loaded twice baked potato, roasted garlic | 22 4oz /36 8oz /gf

organic chicken "cooked under a brick" whipped potatoes, natural jus | 17

ohio beef or organic turkey burger brioche bun, thin fries | 11

catch of the day – gulf mahi-mahi | 18 /gf

seasonal vegetable - roasted local asparagus (*vegetarian*) | 5 /gf

dessert- strawberry's & cream (*vegetarian*) local amish strawberries, fresh cream | 7

gf-gluten free