

CLUB
WALDEN

Specials – July 16, 2017

small & sharable plate

take home a loaf of our housemade sourdough bread! 3 ea

she crab soup splash of sherry, green onions | **5/7**

breaded lake erie perch tartar sauce, lemon | **14**

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

chile relleno roasted poblano chile, jack cheese, roasted tomato sauce | **7/gf**

fish taco lime mayonnaise, cabbage, pineapple salsa | **6 ea.**

local heirloom tomatoes (*vegetarian*) fresh mozzarella, basil, virgin olive oil | **7 /gf**

roasted wild alaskan king salmon eggplant caponata, basil, cretan olive oil | **14 /gf**

mushroom toast forest fungi mushrooms, homemade levain, crème fraiche, tarragon | **7**

big plates

sunday spaghetti and meatballs mondo meatball, parmesan, garlic bread | **10**

16oz u.s.d.a. prime new york strip sautéed spinach & garlic | **34 /gf**

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

grilled filet of beef baked potato, herb butter | **22 4oz /36 8oz /gf**

36oz angus porterhouse ian's home fries, herb butter | **72 /gf**

catch of the day – outer banks mahi-mahi | **21 /gf**

seasonal vegetable – thin green beans (*vegetarian*) | **5 /gf**

gf-gluten free