

CLUB
WALDEN

Club Lunch Menu

soups

soup of the day chef's daily creation	5 7
roasted tomato	5 7

salads

local lettuce salad shaved fennel cucumbers tomatoes mustard vinaigrette	6
wedge salad iceberg tomato cucumber bacon egg creamy blue cheese dressing	8
walden bitikar salad romaine cauliflower blue cheese bacon sweet garlic dressing	7 11
caesar salad romaine housemade croutons parmesan traditional caesar dressing	7 11
kale apple salad brussels sprouts pecans goat cheese cranberry cider vinaigrette	7 11
market salad please ask your server for an order sheet	10 14

add to any salad

grilled chicken breast	6	grilled salmon	14
grilled steak	8	grilled shrimp	12

n.y. style brick oven pizza

classic cheese crushed tomatoes provolone cheese	10
white vegetable spinach mushrooms provolone chili flakes	13
wise guy crushed tomatoes sausage sweet onion provolone	15
shrimp and dip gulf shrimp spinach-artichoke dip provolone chili flakes	16

We use locally grown produce, meats and sustainable seafood whenever possible.
Many ingredients are not listed on the menu; please let us know if you have any dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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sandwiches and wraps

all sandwiches and wraps come with a choice of one side

grilled cheese brie gruyere gouda parmesan tomato sourdough	9
walnut chicken salad wrap grapes greek yogurt dressing lettuce whole wheat wrap	10
club walden turkey club applewood smoked bacon tomato lettuce mayonnaise sourdough	12
burger ohio grass fed beef lettuce tomato onion brioche bun	11
tuscan grilled chicken sandwich provolone spinach tomato chutney garlic aioli ciabatta	11
grilled meatloaf sandwich whole wheat bread lettuce creole mustard	11

bowls

teriyaki salmon bowl brown rice carrot broccoli red cabbage sesame radish avocado	15
chilled tuna bowl seared yellowfin rice noodles cucumber carrot umami sauce pickled radish	16

mains and eggs

breaded lake perch skinny fries cole slaw dill tartar sauce	16
vegetable enchiladas corn squash sweet potato chard red chili sauce cheese pinto	11
corned beef hash skillet housemade hash two fried eggs	12
open faced egg sandwich roasted tomatoes wild mushrooms gruyere bacon grilled wheat	10
create your own omelet skillet fried potatoes toast	12
pepper onion mushroom ham bacon tomato spinach cheddar swiss	

sides

skinny fries	5
sweet potato fries	5
coleslaw	5
roasted brussels sprouts	6
vegetable of the day	6

please allow time for preparation as all items are made to order

split plate charge \$5