

CLUB
WALDEN

Club Dinner 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 14
white vegetable spinach mushrooms provolone chili flakes	13
wise guy crushed tomatoes sausage sweet onion provolone	15
craft your own add any topping to a classic cheese pizza	2 each
pepperoni sausage anchovy garlic olive mushroom peppers onion roasted peppers	

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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small plates

shrimp and grits all natural shrimp ohio grits creole sauce smoked sausage	10
crab cakes jicama slaw poblano mayo cilantro	10
chicken wings gojuchang sauce cucumber salad sesame	10
mini stuffed peppers baby bells beef rice tomato sauce	9
tuna poke bowl soy sushi rice wakame cucumber carrot wasabi sesame spicy mayo	12
steak and egg raviolo braised short rib egg yolk roasted wild mushrooms fresh herbs	10
tots poutine housemade tater tots local curds gravy crispy chicken skin	9

big plates

roasted branzino charred tomatoes capers cannellini beans garlic herb crumb	22
sautéed lake perch tomato risotto garlic butter sauce wilted chard	24
grilled angus flat iron steak roasted fingerling potatoes chimichurri gf	22
vegetable enchilada corn squash sweet potato chard red chili sauce cheese pinto	18
walden veal meatloaf whipped potatoes mushroom gravy	18
chicken piccata lemon caper sauce angel hair pasta pomodoro sauce fresh basil	18
burger ohio grass fed beef lettuce tomato onion brioche bun thin fries	11

sides

grilled asparagus sesame oil chili toasted sesame seeds miso glaze	6
roasted brussels sprouts balsamic pancetta fresh herbs	6
roasted beets toasted walnuts ohio goat cheese sea salt	6
fingerling potatoes garlic fresh herbs cracked pepper sea salt	6
truffle fries rosemary truffle oil parmesan sea salt	6
whipped potatoes butter cream sea salt	6

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

split plate charge \$5