

STARTERS / SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP

NEW ENGLAND CLAM CHOWDER

OYSTER ROCKEFELLER

spinach and garlic stuffed oysters

CHARCUTERIE BOARD

SHRIMP COCKTAIL

house made sauce

BAKED BRIE

toasted baguette, sliced apples, grapes,
and berry preserve

SALADS

CAESAR SALAD

homemade croutons, anchovies, shaved parmesan

ROASTED BEET SALAD

local beets, mixed greens, honeycrisp apples, pecans,
feta, dried cranberries, balsamic vinaigrette

WALDEN WEDGE

white french dressing, egg, tomato, blue cheese and bacon

POACHED PEAR SALAD

poached pears, mixed greens, shredded carrots, feta,
toasted pepitas, dried cranberries, red wine
vinaigrette

PRIME CUTS

All of Our Steaks are USDA Prime Cuts. Hand Selected Perfectly-Aged
Served with Walden potato and vegetable of the day

FILET 6OZ*

BERKSHIRE PORK CHOP 14OZ*

apple chutney

FILET 8OZ*

STRIP STEAK 12OZ*

RIBEYE 14OZ*

BONE IN RIBEYE 22OZ*

ADDITIONS

bearnaise 5 demi gloss * peppercorn sauce *
wild mushrooms * Maui onions * blue cheese *

DONENESS CHART**

Rare - cool red center, Medium Rare - warm red center, Medium - hot pink
Medium Well - mostly brown, Well Done - no color
**We are not responsible for temperatures over medium.

ENTRÉES

FAROE ISLAND SALMON*

soy honey glaze, hand stirred risotto

GINGER TOFU (V)

spicy noodles, bell peppers, onions, and local
mushrooms

CIOPPINO*

halibut, shrimp, scallop, clams, and lobster in a rich tomato sauce

RACK OF LAMB*

whipped potato, tomato ginger jam,
15 year old balsamic

BAY OF FUNDY SCALLOPS*

brown butter thyme, pea puree and hand stirred risotto

BERRY GLAZED ROASTED HALF DUCK*

handstirred risotto

BRAISED LAMB SHANK

lamb demi-glaze, and whipped potato

PISTACHIO CRUSTED HALIBUT

beurre blanc, and hand stirred risotto

*The State of Ohio requires us to inform you that consuming uncooked meats, fish, oysters
& eggs may pose a risk to your health.