

APPETIZERS

<b>CALIFORNIA STACK*</b>	19
spicy ahi tuna, poached shrimp, avocado, cucumber, sushi rice, drizzle of sriracha mayo, eel sauce, topped with scallion and sesame seeds	
<b>SLOW ROASTED MEATBALLS</b>	15
three meatballs covered in our pomodoro sauce, topped with grated parmesan and ricotta cheese, served with crostini	
<b>BANGIN' SHRIMP</b>	18
hand-breaded crispy shrimp served with our signature spicy dipping sauce	
<b>CALAMARI</b>	16
hand-breaded crispy calamari served with lemon pepperoncini aioli dipping sauce	
<b>BRUSCHETTA</b>	17
crostini topped with tomato, garlic, basil and balsamic glaze, garnished with fresh basil and shaved parmesan cheese	
<b>BEEF TENDERLOIN PHILLY FLATBREAD</b>	18
marinated tenderloin, garlic butter base, roasted peppers, onions, provolone cheese	
<b>CHICKEN PESTO FLATBREAD</b>	14
pulled white meat chicken, roasted red peppers, onion, artichoke hearts, lemon ricotta, mozzarella cheese	
<b>ROASTED VEGETABLE FLATBREAD</b>	14
basil ricotta topped with roasted portobello mushrooms, red onion, yellow squash, cauliflower, cherry tomato, baby arugula	

<b>TUNA NACHOS*</b>	15
crispy wonton chips topped with asian slaw, ahi tuna, guacamole crema, sriracha mayo and sesame seeds	
<b>ARTICHOKE &amp; SPINACH DIP</b>	15
made in-house and served with golden wonton chips for dipping	
<b>GRILLED BACKYARD WINGS</b>	18
ten grilled chicken wings tossed in buffalo or bbq sauce served with carrots, celery and dipping sauce	

SALADS & SOUP

<b>AHI TUNA SALAD*</b>	20
ahi tuna, spring mix, carrot, red cabbage, red pepper and rice noodles, topped with a drizzle of peanut sauce, asian vinaigrette	
<b>ROASTED BEET &amp; CITRUS</b>	17
arugula, roasted beets, florida oranges, avocado, goat cheese, cashews, topped with a sweet dijon vinaigrette	
<b>NEW COBB</b>	17
grilled chicken, bacon, avocado, cucumber, black olives, tomato, cheddar cheese, served with honey balsamic dressing	
<b>WEDGE</b>	12
iceberg lettuce topped with blue cheese crumbles, cherry tomato, candied bacon pieces, diced red onion, served with blue cheese dressing	
<b>CAESAR</b>	14
chopped romaine leaves served with a drizzle of caesar dressing, topped with parmesan crisps	
<b>STRAWBERRY SALAD</b>	16
spring mix, spinach, strawberries, peaches, almonds, blueberries, goat cheese, balsamic dressing	
<b>ADD TO ANY SALAD*</b>	6
chicken or shrimp	
steak, mahi, ahi tuna or grilled salmon	
<b>LOBSTER BISQUE</b>	10
topped with bits of maine lobster, sherry	

PASTAS

<b>ALFREDO</b>	17
fettuccine pasta, house-made alfredo sauce, grated parmesan, parsley garnish     add chicken \$6, add shrimp \$9	
<b>BEEF STROGANOFF</b>	28
beef tenderloin, cremini mushrooms, onion, sour cream, parsley, served over egg noodles	

SIGNATURE SIDES

<b>SPICY GRILLED ROASTED CAULIFLOWER</b>	8
<b>BAKED POTATO</b>	8
<b>LOADED BAKED POTATO</b>	9
<b>PARMESAN TRUFFLE FRIES</b>	8
<b>GRILLED MARINATED ASPARAGUS</b>	8
<b>MISO GLAZED BRUSSELS SPROUTS WITH CASHEWS</b>	8
<b>RICE PILAF</b>	8
<b>BROCCOLI</b>	8
<b>GARLIC MASHED POTATOES</b>	8
<b>SWEET POTATO MASH</b>	8
<b>HOUSE OR CAESAR SALAD</b>	8

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STEAK & CHOPS

<b>STEAK AU POIVRE*</b>	45
8oz filet topped with coarsely cracked peppercorn, garlic mashed potatoes, sauteed spinach, garnished with house-made onion strings	
<b>BEEF MEDALLIONS*</b>	37
filet medallions in red wine reduction with pearl onions, sauteed spinach, garlic mashed potatoes	
<b>LAMB CHOPS*</b>	40
grilled lamb chops in a garlic and fresh herb marinade, sweet potato mash, brussels sprouts, served with house-made mint jelly	
<b>SEARED PORK CHOPS WITH PEACHES</b>	29
two balsamic seared pork chops, peaches and goat cheese, garlic mashed potatoes	
<b>FILET MIGNON*</b>	45
8oz filet topped with compound butter, grilled asparagus, garlic mashed potatoes	
<b>NEW YORK STRIP*</b>	38
12oz strip topped with compound butter, baked potato, sauteed spinach	
<b>RIBEYE*</b>	44
14oz cut topped with compound butter, baked potato, grilled asparagus	

SEAFOOD

<b>GRILLED LOBSTER TAIL</b>	45
9oz grilled lobster tail served with melted butter and lemon crème sauce, rice pilaf, grilled asparagus	
<b>BRANZINO</b>	33
stuffed filet with fresh herbs and lemon, rice pilaf, lemon garnish	
<b>HONEY GLAZED SALMON*</b>	29
served with rice pilaf, brussels sprouts	
<b>CRUSTED AHI TUNA*</b>	29
seared crusted ahi tuna served with rice pilaf, brussels sprouts	
<b>GRILLED MAHI MAHI</b>	24
served with rice pilaf, brussels sprouts - cajun style upon request	
<b>FISH &amp; CHIPS</b>	19
crispy beer-battered cod, slaw, fries	
<b>FISH TACOS</b>	19
three warm flour tortillas filled with crispy or grilled mahi, citrus slaw, avocado crema, pico de gallo, chipotle aioli, fries - cajun style upon request	

CHICKEN

<b>CHICKEN PICCATA</b>	22
marinated pan-seared chicken breast, lemon white wine sauce, capers, angel hair pasta	
<b>CHICKEN MARSALA</b>	23
marinated pan-seared chicken breast, creamy marsala sauce, button mushrooms, linguine pasta	
<b>MEA’S HALF CHICKEN</b>	28
traag-oven roasted herb chicken, garlic mashed potatoes, grilled asparagus, au jus poulet	
<b>STUFFED CHICKEN BREAST</b>	29
pan-seared chicken breast stuffed with cheese, spinach, artichoke, served on linguine, lemon cream sauce drizzle	

BURGERS & SANDWICHES

<b>WALT’S CRAFT BURGER*</b>	18
gruyere cheese, bacon onion jam, lettuce, tomato, walt's house sauce, fries	
<b>18TH STREET BURGER*</b>	19
fresh mozzarella, pesto aioli, arugula, roasted red peppers, grilled onion, drizzled with balsamic glaze, fries	
<b>BBQ BURGER*</b>	18
bbq sauce, cheddar cheese, crispy bacon, lettuce, tomato, house-made onion strings, fries	
<b>ALL AMERICAN CHEESEBURGER*</b>	17
american cheese, lettuce, tomato, fries	
<b>BEEF TENDERLOIN SANDWICH</b>	22
sliced tenderloin, smoked gouda cheese, house-made onion strings, lettuce, tomato, served on a ciabatta roll with horseradish aioli, fries	
<b>WALT’S CHICKEN SANDWICH</b>	17
marinated grilled, crispy or nashville style chicken breast, pepper jack cheese, lettuce, tomato and avocado, drizzled with zesty aioli, fries	
<b>GRILLED MAHI SANDWICH</b>	19
lettuce, tomato, remoulade, fries - cajun style upon request	

WINE

CABERNET

	GLASS	BOTTLE
<b>McMANIS</b> <i>Lodi</i>	<i>10</i>	<i>36</i>
<b>BROADSIDE</b> <i>Paso Robles</i>	<i>12</i>	<i>40</i>
<b>JOSH</b> <i>California</i>	<i>13</i>	<i>45</i>
<b>BLACK STALLION</b> <i>Napa</i>	<i>15</i>	<i>60</i>
<b>TRUE MYTH</b> <i>Paso Robles</i>		<i>48</i>
<b>DAOU</b> <i>Alexander Valley</i>		<i>55</i>
<b>ROTH</b> <i>Alexander Valley</i>		<i>55</i>
<b>OBERON</b> <i>Lodi</i>		<i>55</i>
<b>SILVER SPUR</b> <i>Napa</i>		<i>60</i>
<b>AUSTIN HOPE</b> <i>Paso Robles</i>		<i>68</i>
<b>CHARLES KRUG</b> <i>Napa</i>		<i>75</i>

PINOT NOIR

	GLASS	BOTTLE
<b>ACACIA VINEYARD</b> <i>California</i>	<i>11</i>	<i>42</i>
<b>MEIOMI</b> <i>California</i>	<i>12</i>	<i>45</i>
<b>EVOLUTION</b> <i>Willamette Valley</i>		<i>45</i>
<b>BELLE GLOS</b> <i>Saint Lucia Highland</i>		<i>65</i>
<b>LA CREMA</b> <i>Sonoma Coast</i>		<i>68</i>
<b>WALT</b> <i>Anderson Valley</i>		<i>100</i>

MERLOT

	GLASS	BOTTLE
<b>HORSE HEAVEN HILL</b> <i>Columbia Valley</i>	<i>10</i>	<i>40</i>
<b>ALEXANDER VALLEY</b> <i>Alexander Valley</i>		<i>48</i>
<b>SWANSON</b> <i>Oakville</i>		<i>75</i>

INTERESTING RED

	GLASS	BOTTLE
<b>TRAPICHE MALBEC</b> <i>Argentina</i>	<i>12</i>	<i>42</i>
<b>DOMAINE BOUSQUET</b> <i>Oakville</i>	<i>14</i>	<i>60</i>
<b>SMITH &amp; HOOK BLEND</b> <i>Central Coast</i>	<i>13</i>	<i>45</i>
<b>BONESHAKER ZINFANDEL</b> <i>Lodi</i>		<i>45</i>
<b>INTERCEPT BLEND</b> <i>Paso Robles</i>		<i>55</i>
<b>PRISONER UNSHACKLED</b> <i>California</i>		<i>60</i>
<b>STAGS’ LEAP PETITE SIRAH</b> <i>Napa</i>		<i>80</i>
<b>COTES DU RHONE ROUGE</b> <i>France</i>		<i>55</i>

CHARDONNAY

	GLASS	BOTTLE
<b>CHLOE</b> <i>California</i>	<i>10</i>	<i>40</i>
<b>SMOKING LOON UNOAKED</b> <i>Napa</i>	<i>10</i>	<i>40</i>
<b>KENDALL JACKSON</b> <i>California</i>	<i>12</i>	<i>45</i>
<b>STAGS’ LEAP</b> <i>Napa</i>	<i>15</i>	<i>60</i>
<b>HAHN</b> <i>Saint Lucia Highland</i>		<i>50</i>
<b>CHALK HILL</b> <i>Sonoma Coast</i>		<i>50</i>
<b>WALT</b> <i>Sonoma Coast</i>		<i>80</i>

SAUVIGNON BLANC

	GLASS	BOTTLE
<b>SILVERADO</b> <i>Yountville</i>	<i>11</i>	
<b>KIM CRAWFORD</b> <i>Marlborough NZ</i>	<i>13</i>	<i>45</i>
<b>FERRARI-CARANO</b> <i>Sonoma</i>		<i>45</i>
<b>LA CREMA</b> <i>Sonoma</i>		<i>50</i>

SPARKLING

	GLASS	BOTTLE
<b>ZONIN PROCESSO</b> <i>Italy</i>		<i>split 12</i>
<b>CHANDON BRUT</b> <i>California</i>		<i>split 15</i>
<b>CHANDON ROSÉ BRUT</b> <i>California</i>		<i>split 15</i>
<b>CHLOE PROSECCO</b> <i>Italy</i>		<i>40</i>
<b>VEUVE CLICQUOT</b> <i>France</i>		<i>95</i>
<b>DOM PÉRIGNON</b> <i>France</i>		<i>285</i>

INTERESTING WHITE

	GLASS	BOTTLE
<b>RUFFINO PINOT GRIGIO</b> <i>Italy</i>	<i>11</i>	<i>40</i>
<b>PIGHIN PINOT GRIGIO</b> <i>Italy</i>	<i>13</i>	<i>45</i>
<b>SCARPETTA PINOT GRIGIO</b> <i>Italy</i>		<i>45</i>
<b>ANNE AMIE PINOT</b> <i>Willamette</i>		<i>50</i>
<b>EROICA RIESLING</b> <i>Columbia Valley</i>	<i>12</i>	<i>45</i>
<b>DR KONSTANTIN FRANK RIESLING</b> <i>New York</i>	<i>14</i>	<i>50</i>

ROSÉ

	GLASS	BOTTLE
<b>MULDERBOSCH ROSÉ</b> <i>South Africa</i>	<i>12</i>	<i>40</i>
<b>FLEUR DE MER ROSÉ</b> <i>France</i>	<i>14</i>	<i>50</i>

SIGNATURE CRAFT COCKTAILS

<b>BASIL MARTINI</b>	<i>13</i>
tito's handmade vodka, pink grapefruit juice, house-made basil cordial	
<b>CUCUMBER COLLINS</b>	<i>13</i>
gray whale gin, st. germain elderflower liqueur, fresh mint, lime juice, house-made cucumber juice	
<b>BLOOD ORANGE SPICY MARGARITA</b>	<i>13</i>
corazon blanco, ancho reyes chili liqueur, dry curacao, fresh lime juice, blood orange syrup, served in a spicy salt-rimmed glass	
<b>STRAWBERRY COSMOPOLITAN</b>	<i>13</i>
tito's handmade vodka, cointreau, fresh lime juice, house-made strawberry simple syrup	

<b>KENTUCKY PINEAPPLE SMASH</b>	<i>14</i>
maker's mark bourbon, plantation pineapple rum, pineapple juice, house-made pineapple syrup, peychaud bitters	
<b>THE “NEW” FASHIONED</b>	<i>14</i>
martell cognac, four roses small batch bourbon, angostura bitters, orange bitters, simple syrup	
<b>THE “SMOKED” FASHIONED</b>	<i>15</i>
woodford reserve bourbon, muddled orange, dirty cherry, angostura bitters, simple syrup, presented in a smoked glass	
<b>WALT’S ESPRESSO MARTINI</b>	<i>15</i>
absolut vanilla, deep eddy vodka, kahlua, espresso	

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# RED WINE

CABERNET	GLASS	BOTTLE
<b>McMANIS</b> <i>Lodi</i>	<b>10</b>	<b>36</b>
<b>BROADSIDE</b> <i>Paso Robles</i>	<b>12</b>	<b>40</b>
<b>JOSH</b> <i>California</i>	<b>13</b>	<b>45</b>
<b>BLACK STALLION</b> <i>Napa</i>	<b>15</b>	<b>60</b>
<b>TRUE MYTH</b> <i>Paso Robles</i>		<b>48</b>
<b>DAOU</b> <i>Alexander Valley</i>		<b>55</b>
<b>ROTH</b> <i>Alexander Valley</i>		<b>55</b>
<b>OBERON</b> <i>Lodi</i>		<b>55</b>
<b>SILVER SPUR</b> <i>Napa</i>		<b>60</b>
<b>AUSTIN HOPE</b> <i>Paso Robles</i>		<b>68</b>
<b>CHARLES KRUG</b> <i>Napa</i>		<b>75</b>
PINOT NOIR	GLASS	BOTTLE
<b>ACACIA VINEYARD</b> <i>California</i>	<b>11</b>	<b>42</b>
<b>MEIOMI</b> <i>California</i>	<b>12</b>	<b>45</b>
<b>EVOLUTION</b> <i>Willamette Valley</i>		<b>45</b>
<b>BELLE GLOS</b> <i>Saint Lucia Highland</i>		<b>65</b>
<b>LA CREMA</b> <i>Sonoma Coast</i>		<b>68</b>
<b>WALT</b> <i>Anderson Valley</i>		<b>100</b>
MERLOT	GLASS	BOTTLE
<b>HORSE HEAVEN HILL</b> <i>Columbia Valley</i>	<b>10</b>	<b>40</b>
<b>ALEXANDER VALLEY</b> <i>Alexander Valley</i>		<b>48</b>
<b>SWANSON</b> <i>Oakville</i>		<b>75</b>
INTERESTING RED	GLASS	BOTTLE
<b>TRAPICHE MALBEC</b> <i>Argentina</i>	<b>12</b>	<b>42</b>
<b>DOMAINE BOUSQUET</b> <i>Oakville</i>	<b>14</b>	<b>60</b>
<b>SMITH &amp; HOOK BLEND</b> <i>Central Coast</i>	<b>13</b>	<b>45</b>
<b>BONESHAKER ZINFANDEL</b> <i>Lodi</i>		<b>45</b>
<b>INTERCEPT BLEND</b> <i>Paso Robles</i>		<b>55</b>
<b>PRISONER UNSHACKLED</b> <i>California</i>		<b>60</b>
<b>STAGS’ LEAP PETITE SIRAH</b> <i>Napa</i>		<b>80</b>
<b>COTES DU RHONE ROUGE</b> <i>France</i>		<b>55</b>

White Wine		
CHARDONNAY	GLASS	BOTTLE
CHLOE <i>California</i>	10	40
SMOKING LOON UNOAKED <i>Napa</i>	10	40
KENDALL JACKSON <i>California</i>	12	45
STAGS’ LEAP <i>Napa</i>	15	60
HAHN <i>Saint Lucia Highland</i>		50
CHALK HILL <i>Sonoma Coast</i>		50
WALT <i>Sonoma Coast</i>		80
SAUVIGNON BLANC	GLASS	BOTTLE
SILVERADO <i>Yountville</i>	11	
KIM CRAWFORD <i>Marlborough NZ</i>	13	45
FERRARI-CARANO <i>Sonoma</i>		45
LA CREMA <i>Sonoma</i>		50
SPARKLING	GLASS	BOTTLE
ZONIN PROCESSO <i>Italy</i>		split 12
CHANDON BRUT <i>California</i>		split 15
CHANDON ROSÉ BRUT <i>California</i>		split 15
CHLOE PROSECCO <i>Italy</i>		40
VEUVE CLICQUOT <i>France</i>		95
DOM PÉRIGNON <i>France</i>		285
INTERESTING WHITE	GLASS	BOTTLE
RUFFINO PINOT GRIGIO <i>Italy</i>	11	40
PIGHIN PINOT GRIGIO <i>Italy</i>	13	45
SCARPETTA PINOT GRIGIO <i>Italy</i>		45
ANNE AMIE PINOT <i>Willamette</i>		50
EROICA RIESLING <i>Columbia Valley</i>	12	45
DR KONSTANTIN FRANK RIESLING <i>New York</i>	14	50
ROSÉ	GLASS	BOTTLE
MULDERBOSCH ROSÉ <i>South Africa</i>	12	40
FLEUR DE MER ROSÉ <i>France</i>	14	50

# SIGNATURE CRAFT COCKTAILS

**BASIL MARTINI**

13

tito's handmade vodka, pink grapefruit juice, house-made basil cordial

**CUCUMBER COLLINS**

13

gray whale gin, st. germain elderflower liqueur, fresh mint, lime juice, house-made cucumber juice

**BLOOD ORANGE SPICY MARGARITA**

13

corazon blanco, ancho reyes chili liqueur, dry curacao, fresh lime juice, blood orange syrup, served in a spicy salt-rimmed glass

**STRAWBERRY COSMOPOLITAN**

13

tito's handmade vodka, cointreau, fresh lime juice, house-made strawberry simple syrup

**KENTUCKY PINEAPPLE SMASH**

14

maker's mark bourbon, plantation pineapple rum, pineapple juice, house-made pineapple syrup, peychaud bitters

**THE “NEW” FASHIONED**

14

martell cognac, four roses small batch bourbon, angostura bitters, orange bitters, simple syrup

**THE “SMOKED” FASHIONED**

15

michter's bourbon, muddled orange, dirty cherry, angostura bitters, simple syrup, presented in a smoked glass

**WALT’S ESPRESSO MARTINI**

15

absolut vanilla, deep eddy vodka, kahlua, espresso

# DESSERTS

<b>CHOCOLATE CAKE</b> two-layer cake made with imported chocolate, fudge filling, icing surrounded by chocolate drops	<i>9</i>
<b>NEW YORK STYLE CHEESECAKE</b> infused with key lime, raspberry swirl, graham cracker crust	<i>9</i>
<b>BANANA CUSTARD PIE</b> banana custard on a bed of sliced bananas, graham cracker crust, chantilly cream	<i>9</i>
<b>BOURBON BREAD PUDDING</b> brioche bread pudding, maker's mark bourbon glaze, scoop of french vanilla ice cream	<i>9</i>

# AFTER DINNER COCKTAILS

<b>IRISH COFFEE</b> jameson whiskey, brown sugar, coffee, whipped cream	<i>12</i>
<b>BAILEY’S COFFEE</b> bailey’s irish cream, coffee, whipped cream	<i>12</i>
<b>MOCHA MARTINI</b> mozart chocolate cream, deep eddy’s vodka, chocolate drizzle	<i>16</i>
<b>NEGRONI</b> broker’s gin, campari, sweet vermouth	<i>12</i>
<b>MARTELL VS COGNAC</b>	<i>14</i>
<b>SAMBUCA</b>	<i>12</i>
<b>FONSECA BIN 27 PORT</b>	<i>10</i>

# NON-ALCOHOL DRINKS

<b>COCA-COLA PRODUCTS</b>	<i>3</i>
<b>ICED TEA</b>	<i>3</i>
<b>SARATOGA SPARKLING OR STILL WATER, SMALL</b>	<i>3</i>
<b>SARATOGA SPARKLING OR STILL WATER, LARGE</b>	<i>6</i>
<b>JUICE: CRANBERRY, GRAPEFRUIT, ORANGE</b>	<i>3</i>
<b>HOT TEA</b>	<i>4</i>
<b>COFFEE</b>	<i>3</i>
<b>ESPRESSO</b>	<i>3<sup>50</sup></i>
<b>DOUBLE ESPRESSO</b>	<i>5</i>
<b>CAPPUCCINO</b>	<i>3<sup>50</sup></i>
<b>DOUBLE CAPPUCCIO</b>	<i>5<sup>50</sup></i>