

~ DESSERTS ~ (made on premise)	
CHEESE CAKE	6. ⁹⁵
CHOCOLATE MOUSSE CAKE	7. ⁹⁵
CHOCOLATE BOURBON PECAN PIE	7. ⁹⁵
UPSIDE DOWN APPLE PIE	8. ⁹⁵
KEY LIME PIE	7. ⁹⁵
BROWNIE SUNDAE	6. ⁹⁵
CRÈME BRÛLÉE	7. ⁹⁵
BANANAS FOSTER	8. ⁹⁵

DRAFTbeer

Stella 7. ⁰⁰	Hazy O 7. ⁰⁰
Yuengling 6. ⁰⁰	Yards Pale Ale 7. ⁰⁰
Founders Porter 7. ⁰⁰	Allagash White 7. ⁰⁰
Dogfish 60min 7. ⁵⁰	
Sam Adams Sesonal 7. ⁵⁰	



~ WHITE WINE BY THE GLASS ~	
PINOT GRIGIO	10. ⁰⁰
CHARDONNAY	8. ⁵⁰
SAUVIGNON BLANC	9. ⁵⁰
RIESLING	8. ⁵⁰
WHITE ZINFANDEL	7. ⁵⁰
PROSECCO SPLIT	10. ⁰⁰
CHAMPAGNE SPLIT	9. ⁵⁰
STRAWBERRY PROSECCO	9. ⁵⁰
~ RED WINE BY THE GLASS ~	
PARDUCCI PETITE SIRAH	10. ⁰⁰
THE ATOM CABERNET SAUVIGNON	12. ⁰⁰
CHATEAU BELLEVUE PEYCHARNEAU BORDEAUX	14. ⁵⁰
CHAD PINOT NOIR	12. ⁰⁰
SANTA RITA MERLOT	8. ⁰⁰
ANTIGAL MALBEC	10. ⁵⁰
GNARLEY HEAD ZINFANDEL	10. ⁰⁰
~ BOTTLED WATER ~	
PUREZZA STILL	I LITER 6. ⁵⁰
PUREZZA SPARKLING	I LITER 6. ⁵⁰
~ COFFEE ~	
FRESH-GROUND ESPRESSO OR CAPPUCCINO	3. ⁵⁰

~ BOTTLED BEERS ~	
MICHELOB ULTRA	4. ⁵⁰
MILLER LIGHT	4. ⁵⁰
AMSTEL LIGHT	5. ⁰⁰
CORONA	4. ⁵⁰
BUDWEISER	4. ⁵⁰
HEINEKEN	5. ⁵⁰
ATHLETIC N/A	4. ⁵⁰
SAM ADAMS LAGER	5. ⁵⁰
SIERRA NEVADA PALE ALE	6. ⁵⁰
SAM SMITH OATMEAL STOUT	7. ⁰⁰
LAGUNITAS IPA	6. ²⁵
STRONGBOW CIDER	6. ⁰⁰
COORS LIGHT	4. ⁵⁰




BANQUETRooms


~ PERFECT FOR EVERY OCCASION ~

- Award winning Prime Rib and Steaks
- Outstanding Wine list
- Hosting up to 60 people
- Enclosed rooms for productive meetings
- On site Audio/visual

Luncheon & Dinner events



Walter's Steakhouse Gift Cards Are Always The Perfect Gift!



CHEF'S CHOICES

Filet Edmund – 48.⁹⁵

Modern surf and turf with mignonettes of filet in a mushroom demi served with fresh jumbo lump crab meat in a savory béarnaise sauce.

New York Strip Special – 46.⁹⁵

With Hotel butter, roasted red pepper jous and mashed potatoes

Steak Anna Special – 46.⁹⁵

Grilled/sliced new york strip with shitake mushrooms, tomatoes in brandy cream sauce.

PRIME RIB cuts:

Enjoy the sweetest and most juicy prime rib ever!
We use the finest angus beef, aged 21 days & slow roasted.

Petite – 10^{oz} – 43.⁹⁵

King – 24^{oz} – 51.⁹⁵

Queen – 14^{oz} – 46.⁹⁵

Adams – 34^{oz} – 61.⁹⁵

Chuck Side – rich marbling with a kernel of fat
Sirloin Side – tighter trim, less fat

~ APPETIZERS ~

ANNAPOLIS CRAB DIP 12.⁹⁵

CRAB STUFFED MUSHROOMS 15.⁹⁵

MARYLAND CRAB CAKE (1) 19.⁹⁵
~With spicy remoulade coleslaw

SHRIMP COCKTAIL 12.⁹⁵

STICKY FIRE SHRIMP (3) 12.⁹⁵
~Battered & deep fried tossed with a jalapeño orange glaze

CALAMARI 14.⁹⁵

CHEESE BOARD 17.⁹⁵

BOURBON MEATBALLS 7.⁹⁵
~ Simmered in bourbon and tomato

CHEESESTEAK EGG ROLLS 8.⁹⁵
~With Spicy Ketchup

SLOW ROASTED PORK BELLY 14.⁹⁵
~served over Naan bread and arugula with roasted peppers and raspberry molasses

FRENCH ONION SOUP 8.⁹⁵

~ SALADS ~

GOAT CHEESE SALAD 6.⁹⁵
~With spinach, strawberry and raspberry vinaigrette

ROASTED APPLE, CRANBERRY & QUINOA SALAD 6.⁹⁵
~with squash, kale, quinoa, craisins, apple, red onions, pecans and feta tossed with a honey/lemon vinaigrette

CLASSIC WEDGE 5.⁹⁵

CAESAR SALAD 6.⁹⁵

TOMATO MOZZARELLA 6.⁹⁵
Substitute your Garden Salad with one listed above – add \$3.⁷⁵

~ SIDE DISHES ~

CREAMED SPINACH 3.⁹⁵

SKILLET MUSHROOMS 4.⁵⁰

BROCCOLI 3.⁹⁵

ASPARAGUS 5.⁵⁰

GREEN BEANS AND CARROTS 5.⁹⁵

CARAMELIZED ONIONS 3.⁹⁵

SANDWICHES UNDER \$24

(INCLUDES FRIES)

MARYLAND CRAB CAKE – 19.⁹⁵
With spicy remoulade coleslaw

RIBLICIOUS SHORT RIB – 22.⁹⁵
With southern slaw, pickled jalapenos, devil sauce

PRIME RIB – 23.⁹⁵

Award-winning, slow-roasted prime rib on a fresh onion roll with creamed horseradish sauce

RICK'S MASTER BURGER – 15.⁹⁵
With bacon, pepper jack cheese, onions, chipotle mayo

~ BEEF ENTRÉES ~

Entrées include garden salad, fresh baked bread and potato

DELMONICO 14^{oz} 46.⁹⁵

~Well Marbled for Flavor and Aged for Tenderness.~

FILET ~The Most Tender of All Cuts.~ 6^{oz} 43.⁹⁵

8^{oz} 47.⁹⁵

12^{oz} 52.⁹⁵

NEW YORK STRIP ~A Great Beefeaters' Steak.~ 11^{oz} 44.⁹⁵

16^{oz} 49.⁹⁵

PORTERHOUSE 22^{oz} 53.⁹⁵

HERB CRUSTED ROSEMARY LAMB 48.⁹⁵

~Grilled with rosemary, thyme and parsley in a white wine sauce

~ STEAK ACCOMPANIMENTS ~

JAVA SPICE CHAR CRUSTED 3.⁹⁵

AU POIVRE 3.⁹⁵

BLEU CHEESE CRUMBLES with Caramelized Onions 5.⁹⁵

OSCAR TOP 19.⁹⁵

CRAB IMPERIAL TOP 19.⁹⁵

BÉARNAISE 4.⁵⁰

~ FISH & POULTRY ENTRÉES ~

SURF & TURF 57.⁹⁵

LOBSTER TAILS 56.⁹⁵

CRAB IMPERIAL 40.⁹⁵

~Jumbo lump crabmeat folded into a rich, creamy Imperial sauce

MARYLAND CRAB CAKES (2) 41.⁹⁵

~With spicy remoulade coleslaw

STICKY FIRE SHRIMP (6) 36.⁹⁵

~Battered & deep fried tossed with a jalapeño orange glaze

SALMON 33.⁹⁵

CHILEAN SEA BASS 41.⁹⁵

~With butternut squash puree, grilled asparagus and red pepper jam

OVEN-BAKED CHICKEN PARMESAN 25.⁹⁵

~Over linguine pasta, breaded then baked in tomato sauce, topped with mozzarella cheese

~ PASTA ENTRÉE ~

SEAFOOD TUSCAN PASTA 38.⁹⁵

~Shrimp, crabmeat, spinach, tomatoes and garlic in brandy cream sauce tossed with linguine pasta