

WALTER'S

STEAKHOUSE



~ 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

DRAFT beer

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 ~

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	1 LITER	6.50
PUREZZA SPARKLING	1 LITER	6.50

~ COFFEE ~

FRESH-GROUND ESPRESSO OR CAPPUCCINO	4.95
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~ BOTTLED BEERS ~

MICHELOB ULTRA	4.50
MILLER LIGHT	4.50
AMSTEL LIGHT	5.00
COORS LIGHT	4.50
BUD LIGHT	4.50
BUDWEISER	4.50
CORONA	4.50
HEINEKEN	5.50
LAGUNITAS IPA	6.25
SAM ADAMS LAGER	5.50
SIERRA NEVADA PALE ALE	6.50
SAM SMITH OATMEAL STOUT	7.00
STRONGBOW CIDER	6.00
ATHLETIC N/A	4.50

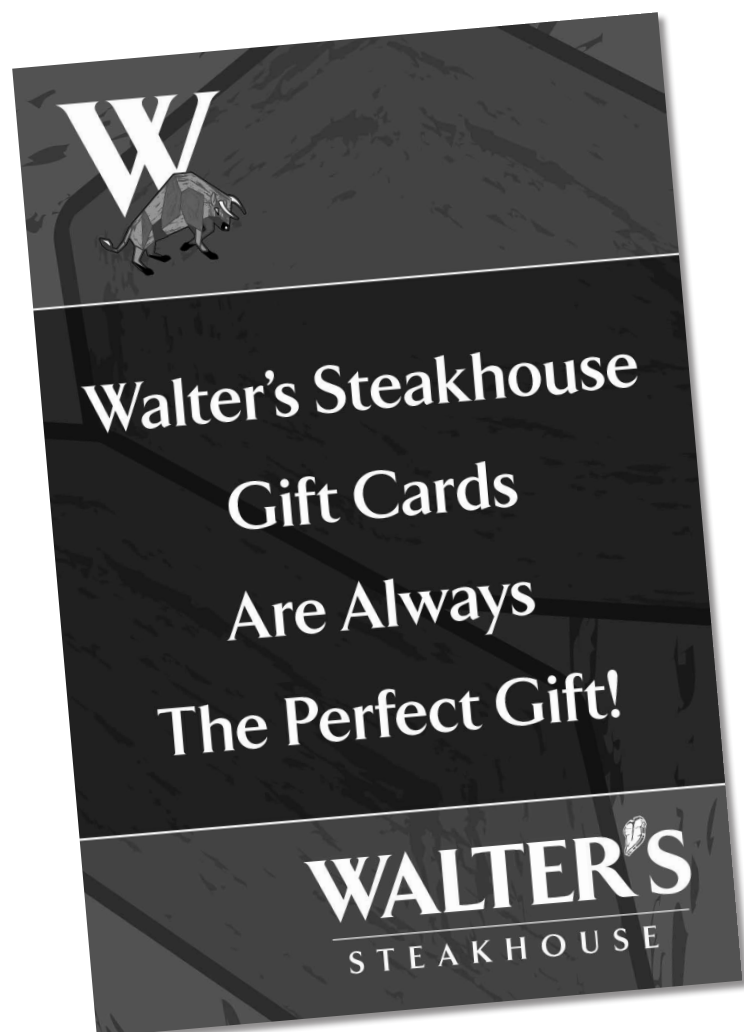
BANQUET Rooms

~ 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



Sharing an entrée is an additional \$6.95 and includes your garden salad and choice of potato. * A 20% gratuity will be added to parties of 6 or more. There is a risk with consuming raw or under cooked proteins. If you have chronic illness of the stomach, liver, blood or have an immune disorder you are at greater risk of serious illness. PLEASE BE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE.



CHEF'S CHOICES

Filet Edmund – 50.⁹⁵

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 – 48.⁹⁵

With Hotel butter, roasted red pepper jous and mashed potatoes

Steak Anna Special – 48.⁹⁵

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 – 10oz – 45.⁹⁵ **King** – 24oz – 53.⁹⁵

Queen – 14oz – 48.⁹⁵ **Adams** – 34oz – 63.⁹⁵

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	
SHORT RIBS	13. ⁹⁵
~With crostini, cheese, with cherry jam	
FRENCH ONION SOUP	8. ⁹⁵

~ SALADS ~

GOAT CHEESE SALAD	6. ⁹⁵
~With spinach, strawberry and raspberry vinaigrette	
AUTUMN SALAD	6. ⁹⁵
~With roasted butternut squash, red onions, bleu cheese, craisins, mesclun and orange vinaigrette dressing	
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

~ BEEF ENTRÉES ~

Entrées include garden salad, fresh baked bread and potato

DELMONICO	14 oz 48. ⁹⁵
~Well Marbled for Flavor and Aged for Tenderness.~	
FILET ~The Most Tender of All Cuts.~	6 oz 45. ⁹⁵
	8 oz 49. ⁹⁵
	12 oz 54. ⁹⁵
NEW YORK STRIP ~A Great Beefeaters' Steak.~	11 oz 46. ⁹⁵
	16 oz 51. ⁹⁵
PORTERHOUSE	22 oz 56. ⁹⁵
HERB CRUSTED ROSEMARY LAMB	50. ⁹⁵
~Grilled with rosemary, thyme & 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	60. ⁹⁵
LOBSTER TAILS	60. ⁹⁵
CRAB IMPERIAL	41. ⁹⁵
MARYLAND CRAB CAKES (2)	43. ⁹⁵
~With spicy remoulade coleslaw	
STICKY FIRE SHRIMP (6)	38. ⁹⁵
~Battered & deep fried tossed with a jalapeño orange glaze	
SALMON	35. ⁹⁵
CHILEAN SEA BASS	44. ⁹⁵
~With butternut squash puree, grilled asparagus & red pepper jam	
OVEN-BAKED CHICKEN PARMESAN	27. ⁹⁵
~Over linguine pasta, breaded then baked in tomato sauce topped with mozzarella cheese	

~ PASTA ENTRÉE ~

SEAFOOD TUSCAN PASTA	40. ⁹⁵
~Shrimp, crabmeat, spinach, tomatoes and garlic in brandy cream sauce tossed with linguine pasta	

SANDWICHES UNDER \$24

(INCLUDES FRIES)

MARYLAND CRAB CAKE – 22.⁹⁵
With spicy remoulade coleslaw

RIBLICIOUS SHORT RIB – 24.⁹⁵
With southern slaw, pickled jalapenos, devil sauce

PRIME RIB – 25.⁹⁵
Award-winning, slow-roasted prime rib on a fresh onion roll with creamed horseradish sauce

RICK'S MASTER BURGER – 17.⁹⁵
With bacon, pepper jack cheese, onions, chipotle mayo

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