

~ DESSERTS ~

CHEESE CAKE6.95

UPSIDE DOWN APPLE PIE8.95

~With home made cinnamon ice cream

CHOCOLATE MOUSSE CAKE7.95

KEY LIME PIE7.95

BROWNIE SUNDAE6.95

CRÊME BRÛLÉE7.95

BANANAS FOSTER8.95

COFFEE ICE CREAM4.50

~With chocolate shavings

DRAFTbeer

Stella 6.00

Yuengling 5.00

Founders Porter 6.00

Dogfish 6omin 6.50

Sam Adams Octoberfest 6.50

Hazy O 6.00

Yards Pale Ale 6.00

Woodchuck Cider 6.00



Fresh & Delicious!!!

~ WHITE WINE BY THE GLASS ~

PINOT GRIGIO10.00

CHARDONNAY8.50

SAUVIGNON BLANC9.50

RIESLING8.50

WHITE ZINFANDEL7.50

PROSECCO SPLIT9.00

CHAMPAGNE SPLIT8.50

STRAWBERRY PROSECCO9.50

~ RED WINE BY THE GLASS ~

PARDUCCI PETITE SIRAH10.00

CHATEAU SMITH CABERNET SAUVIGNON12.00

CHATEAU BELLEVUE PEYCHARNEAU BORDEAUX14.50

CHAD PINOT NOIR12.00

SANTA RITA MERLOT8.00

ANTIGAL MALBEC10.50

GNARLEY HEAD ZINFANDEL10.00

PENFOLDS SHIRAZ9.50

~ BOTTLED WATER ~

PUREZZA STILLI LITER 6.50

PUREZZA SPARKLINGI LITER 6.50

~ COFFEE ~

FRESH-GROUND ESPRESSO OR CAPPUCCINO3.50

~ BOTTLED BEERS ~

MICHELOB ULTRA4.50

MILLER LIGHT4.50

AMSTEL LIGHT5.00

CORONA4.50

BUDWEISER4.50

HEINEKEN5.50

ATHLETIC N/A4.50

SAM ADAMS LAGER5.50

SIERRA NEVADA PALE ALE6.50


SAM SMITH OATMEAL STOUT7.00

LAGUNITAS IPA6.25

HIGH NOON5.50

STRONGBOW CIDER6.00


COORS LIGHT4.50



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!

WALTER'S  
STEAKHOUSE



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 – 48.<sup>95</sup>

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

### Steak & Portobello Mushrooms – 46.<sup>95</sup>

New York strip and sliced portobello mushroom, roasted peppers and red wine demiglace.

### Steak Parmesan – 46.<sup>95</sup>

Grilled New York Strip topped with garlic Parmesan cream sauce served with mashed potatoes.

## 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<sup>oz</sup> – 43.<sup>95</sup>     **King** – 24<sup>oz</sup> – 51.<sup>95</sup>

**Queen** – 14<sup>oz</sup> – 46.<sup>95</sup>     **Adams** – 34<sup>oz</sup> – 61.<sup>95</sup>

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

### ~ APPETIZERS ~

**ANNAPOLIS CRAB DIP** 12.<sup>95</sup>

**CRAB STUFFED MUSHROOMS** 15.<sup>95</sup>

**COCONUT CRAB CAKE (1)** 19.<sup>95</sup>  
~With sweet chili mayo

**SHRIMP COCKTAIL** 12.<sup>95</sup>

**BANG, BANG SHRIMP (3)** 12.<sup>95</sup>  
~ Delicately battered shrimp deep fried with spicy mayo

**CALAMARI** 14.<sup>95</sup>

**CHEESE BOARD** 17.<sup>95</sup>

**BOURBON MEATBALLS** 7.<sup>95</sup>  
~ Simmered in bourbon and tomato

**CHEESESTEAK EGG ROLLS** 8.<sup>95</sup>  
~With Spicy Ketchup

**SLOW ROASTED PORK BELLY** 14.<sup>95</sup>  
~ With naan flatbread, caramelized red onions, arugula and pomegranate molasses

**FRENCH ONION SOUP** 8.<sup>95</sup>

### ~ SALADS ~

**GOAT CHEESE SALAD** 6.<sup>95</sup>  
~With spinach, strawberry and raspberry vinaigrette

**ASPARAGUS, PROSCIUTTO & TOMATO SALAD** 6.<sup>95</sup>  
~With honey lemon vinaigrette

**CLASSIC WEDGE** 5.<sup>95</sup>

**CAESAR SALAD** 6.<sup>95</sup>

**TOMATO MOZZARELLA** 6.<sup>95</sup>  
Substitute your Garden Salad with one listed above – add \$3.<sup>00</sup>

### ~ SIDE DISHES ~

**CREAMED SPINACH** 3.<sup>95</sup>

**SKILLET MUSHROOMS** 4.<sup>50</sup>

**BROCCOLI** 3.<sup>95</sup>

**ASPARAGUS** 5.<sup>50</sup>

**GREEN BEANS AND CARROTS** 5.<sup>95</sup>

**CARAMELIZED ONIONS** 3.<sup>95</sup>

### ~ BEEF ENTRÉES ~

Entrées include garden salad, fresh baked bread and potato

**DELMONICO** 14<sup>oz</sup> 46.<sup>95</sup>  
~Well Marbled for Flavor and Aged for Tenderness.~

**FILET** ~The Most Tender of All Cuts.~ 6<sup>oz</sup> 43.<sup>95</sup>  
8<sup>oz</sup> 47.<sup>95</sup>  
12<sup>oz</sup> 52.<sup>95</sup>

**NEW YORK STRIP** ~A Great Beefeaters' Steak.~ 11<sup>oz</sup> 44.<sup>95</sup>  
16<sup>oz</sup> 49.<sup>95</sup>

**PORTERHOUSE** 22<sup>oz</sup> 53.<sup>95</sup>

**HERB CRUSTED ROSEMARY LAMB** 48.<sup>95</sup>  
~Grilled with rosemary, thyme and parsley in a white wine sauce

### ~ STEAK ACCOMPANIMENTS ~

**JAVA SPICE CHAR CRUSTED** 2.<sup>95</sup>

**AU POIVRE** 2.<sup>95</sup>

**BLEU CHEESE CRUMBLES** with Caramelized Onions 4.<sup>95</sup>

**OSCAR TOP** 18.<sup>95</sup>

**CRAB IMPERIAL TOP** 18.<sup>95</sup>

**BÉARNAISE** 3.<sup>50</sup>

### ~ FISH & POULTRY ENTRÉES ~

**SURF & TURF** 57.<sup>95</sup>

**LOBSTER TAILS** 56.<sup>95</sup>

**CRAB IMPERIAL** 40.<sup>95</sup>  
~Jumbo lump crabmeat folded into a rich, creamy Imperial sauce

**COCONUT CRAB CAKES (2)** 41.<sup>95</sup>  
~With mango, arugula salad and sweet chili mayo

**BANG, BANG SHRIMP (6)** 36.<sup>95</sup>  
~With Napa slaw, sriracha aioli

**SALMON** 33.<sup>95</sup>

**GRILLED CHILEAN SEA BASS** 41.<sup>95</sup>  
~With sauce vierge over sauteed greens

**OVEN-BAKED CHICKEN PARMESAN** 25.<sup>95</sup>  
~Over linguine pasta, breaded then baked in tomato sauce, topped with mozzarella cheese

### ~ PASTA ENTRÉE ~

**SCAMPI BELLISSIMO** 38.<sup>95</sup>  
~Sautéed shrimp, arugula, fresh tomato, and basil in tomato wine sauce over linguine pasta

## SANDWICHES UNDER \$24

(INCLUDES FRIES)

**COCONUT CRAB CAKE – 19.<sup>95</sup>**  
Mango arugula salad and sweet chili mayo

**RIBLICIOUS SHORT RIB – 22.<sup>95</sup>**  
Southern slaw and sweet potato fries

### PRIME RIB – 23.<sup>95</sup>

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

### PORTOBELLO BURGER – 15.<sup>95</sup>

Portobello mushrooms, red onions, provolone cheese and balsamic glaze

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