

~ DESSERTS ~

CHEESE CAKE	6. <sup>95</sup>
Upside Down Apple Pie	8. <sup>95</sup>
~With home made cinnamon ice cream	
CHOCOLATE MOUSSE CAKE	7. <sup>95</sup>
KEY LIME PIE	7. <sup>95</sup>
BROWNIE SUNDAE	6. <sup>95</sup>
CRÊME BRÛLÉE	7. <sup>95</sup>
BANANAS FOSTER	8. <sup>95</sup>
COFFEE ICE CREAM	4. <sup>50</sup>
~With chocolate shavings	

DRAFTbeer

Stella 6. <sup>00</sup>	Hazy O 6. <sup>00</sup>
Yuengling 5. <sup>00</sup>	Yards Pale Ale 6. <sup>00</sup>
Founders Porter 6. <sup>00</sup>	Woodchuck Cider 6. <sup>00</sup>
Dogfish 6omin 6. <sup>50</sup>	
Sam Adams Octoberfest 6. <sup>50</sup>	



Fresh & Delicious!!!

~ WHITE WINE BY THE GLASS ~

PINOT GRIGIO	10. <sup>00</sup>
CHARDONNAY	8. <sup>50</sup>
SAUVIGNON BLANC	9. <sup>50</sup>
RIESLING	8. <sup>50</sup>
WHITE ZINFANDEL	7. <sup>50</sup>
PROSECCO SPLIT	9. <sup>00</sup>
CHAMPAGNE SPLIT	8. <sup>50</sup>
STRAWBERRY PROSECCO	9. <sup>50</sup>

~ RED WINE BY THE GLASS ~

PARDUCCI PETITE SIRAH	10. <sup>00</sup>
TRUE GRIT RES. CAB.	13. <sup>50</sup>
CHOP SHOP	10. <sup>75</sup>
CHAD PINOT NOIR	12. <sup>00</sup>
SANTA RITA MERLOT	8. <sup>00</sup>
ANTIGAL MALBEC	10. <sup>50</sup>
GNARLEY HEAD ZINFANDEL	10. <sup>00</sup>
PENFOLDS SHIRAZ	9. <sup>50</sup>

~ BOTTLED WATER ~

PUREZZA STILL	1 LITER 6. <sup>50</sup>
PUREZZA SPARKLING	1 LITER 6. <sup>50</sup>

~ COFFEE ~

FRESH-GROUND ESPRESSO OR CAPPUCCINO	3. <sup>50</sup>
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~ BOTTLED BEERS ~


MICHELOB ULTRA	4. <sup>00</sup>
MILLER LIGHT	4. <sup>00</sup>
AMSTEL LIGHT	4. <sup>50</sup>
CORONA	4. <sup>00</sup>
BUDWEISER	4. <sup>00</sup>
HEINEKEN	5. <sup>00</sup>
KALIBER N/A	4. <sup>00</sup>
SAM ADAMS LAGER	5. <sup>00</sup>
SIERRA NEVADA PALE ALE	6. <sup>00</sup>
SAM SMITH OATMEAL STOUT	6. <sup>50</sup>
LAGUNITAS IPA	5. <sup>75</sup>
HIGH NOON	5. <sup>00</sup>
STRONGBOW CIDER	5. <sup>50</sup>
COORS LIGHT	4. <sup>00</sup>



**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**



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

**WALTER'S**  
STEAKHOUSE

## CHEF'S CHOICES

### Filet Edmund – 47.<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.

### New York Strip – 45.<sup>95</sup>

With hotel butter and basil pesto.

### Steak Parmesan – 45.<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> – 42.<sup>95</sup>     **King** – 24<sup>oz</sup> – 50.<sup>95</sup>  
**Queen** – 14<sup>oz</sup> – 45.<sup>95</sup>     **Adams** – 34<sup>oz</sup> – 60.<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>
MARYLAND STYLE CRAB CAKE (1)	19. <sup>95</sup>
~With Sriracha 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>
SWEET AND SOUR MEATBALLS	7. <sup>95</sup>
CHEESESTEAK EGG ROLLS	8. <sup>95</sup>
~With Spicy Ketchup	
PORK BELLY CROSTINI	14. <sup>95</sup>
~With pomegranate molasses, cream cheese, roasted peppers	
FRENCH ONION SOUP	8. <sup>95</sup>

### ~ SALADS ~

GOAT CHEESE SALAD	6. <sup>95</sup>
~With spinach, strawberry and raspberry vinaigrette	
ROASTED PEAR & APPLE SALAD	6. <sup>95</sup>
~With walnuts, blue cheese crumbles, red onions, mixed greens in a 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>
ZUCCHINI, SQUASH, RED ONIONS, TOMATOES	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>	45. <sup>95</sup>
~Well Marbled for Flavor and Aged for Tenderness.~		
FILET ~The Most Tender of All Cuts.~	6 <sup>oz</sup>	42. <sup>95</sup>
	8 <sup>oz</sup>	46. <sup>95</sup>
	12 <sup>oz</sup>	51. <sup>95</sup>
NEW YORK STRIP ~A Great Beefeaters' Steak.~	11 <sup>oz</sup>	43. <sup>95</sup>
	16 <sup>oz</sup>	48. <sup>95</sup>
PORTERHOUSE	22 <sup>oz</sup>	52. <sup>95</sup>
HERB CRUSTED ROSEMARY LAMB		45. <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	49. <sup>95</sup>
LOBSTER TAILS	48. <sup>95</sup>
CRAB IMPERIAL	39. <sup>95</sup>
~Jumbo lump crabmeat folded into a rich, creamy Imperial sauce	
MARYLAND STYLE CRAB CAKE (2)	39. <sup>95</sup>
~ With Napa slaw, sriracha aioli	
BANG, BANG SHRIMP (6)	35. <sup>95</sup>
~With Napa slaw, sriracha aioli	
SALMON	32. <sup>95</sup>
HERB-CRUSTED CHILEAN SEA BASS	40. <sup>95</sup>
~Over spinach, champagne mustard, blistered cherry tomatoes	
WALTERS CLASSIC CHICKEN CORDON BLEU	25. <sup>95</sup>
~Stuffed with ham, Swiss cheese and herbs	

### ~ PASTA ENTRÉE ~

SHRIMP & CRABMEAT PASTA	37. <sup>95</sup>
~Cherry tomatoes, pappardelle pasta tossed in pesto cream sauce	

DINNERS UNDER **\$23**  
BLACKENED STEAK SALAD – 22.<sup>95</sup>

WALTER'S STEAKHOUSE  
BURGER – 15.<sup>95</sup>  
(INCLUDES FRIES)

~Onions, bacon, cheddar cheese with A1 sauce on an onion roll

PRIME RIB SANDWICH – 23.<sup>95</sup>  
(INCLUDES FRIES)

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