



## Dinner Menu

### Appetizers

#### Mike's Shrimp Grits

*Mike's Famous Fried Shrimp and Grit Cake Smothered in a Savory Shrimp and Mushroom Cream Sauce <10>*

#### Mississippi Crab Cake

*A Mouthwatering Lump Crab Cake Fried to a Golden Brown, Served Over Roasted Corn and Topped with Lemon Butter Sauce <9>*

#### Crispy Kurobuta Pork Belly

*Court-Bouillon Poached and Flash Fried Kurobuta Pork Belly with Blueberry Molasses <10>*

#### Fried Green Tomatoes

*Golden Fried Green Tomatoes Topped with Succulent Lump Crabmeat and Finished with a Creole Crawfish Cream Sauce with Mushrooms and Tasso <8>*

#### Broiled Oysters

*Fresh Oysters Broiled with Lemon Confit and Garlic-Herb Butter Topped with Parmesan Cheese Bread Crumbs <12>*

### Soup

#### Corn & Crab Bisque

*A Rich, Creamy Bisque with Roasted Corn, Lump Crab Meat and our Special Seasonings  
Bowl <9> Cup <6>*

#### Soup du Jour

*Chef's Creation - Made Fresh Daily*

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food preparation.

**Parties of 8 or more must be billed on one check and an 18% gratuity will be added to the check**

*Split Entrees will require a \$5.00 additional charge*

## Salads

### Walnut Circle Salad

*Fresh Spring Mix Tossed in Our Raspberry-Walnut Vinaigrette Garnished with Cherry Tomatoes, Red Onions, Toasted Walnuts, Goat Cheese and Yellow Corn Grit Croutons <6>*

*With Chicken <12> With Shrimp <13>*

### Wilted Spinach Salad

*Fresh Baby Spinach Tossed in Warm Bacon Vinaigrette Topped with Bleu Cheese Crumbles, Red Onion, Egg, Walnuts and Yellow Corn Grit Croutons <8>*

*With Chicken <13> With Shrimp <14>*

### Heart of Romaine

*A Crisp Heart of Romaine Lettuce Topped with Bleu Cheese Crumbles, Bacon, Red Onions, Tomatoes, Egg and Yellow Corn Grit Croutons Served with Homemade Bleu Cheese Dressing <8>*

*With Chicken <13> With Shrimp <14>*

### Classic Caesar

*Crisp Hearts of Romaine Lettuce Tossed in Our Own Caesar Dressing, Garnished with Parmesan Cheese and Yellow Corn Grit Croutons <6>*

*With Chicken <12> With Shrimp <13>*

## Pasta

### Seafood Pasta Rosa

*Fresh Fish, Gulf Shrimp and Lump Crabmeat Sautéed with Red Onions, Sundried Tomatoes and Spinach in a Rich Tomato Cream Sauce Served with Linguine <19>*

### Eggplant Pirogue

*Fresh Sliced Eggplant, Breaded and Deep Fried Atop a Bed of Linguine Tossed in a Tasso, Shrimp and Crabmeat Cream Sauce <23>*

### Alfredo

*Penne Pasta Tossed in a Rich White Sauce of Cream, Parmesan Cheese and Garlic <12>*

*Chicken <17> Shrimp <18>*

### Parmigiana

*Your Choice of Eggplant or Chicken Deep Fried in Italian Seasoned Breading with Marinara Sauce, Parmigiana and Mozzarella Cheese Served Over Penne Pasta Eggplant <15> Chicken <16>*

### Chicken & Italian Sausage

*Paneed Chicken Breast with Sweet Italian Sausage, Red Onions, Spinach and Black Olives in a Red Wine and Parmesan Cream Sauce with Linguine <16>*

### Mediterranean Chicken

*Paneed Chicken Breast Served Over Pasta in a Robust Sauce of White Wine and Lemon Infused with a Medley of Mediterranean Style Ingredients Topped with Feta Cheese <23>*

## — Entrées —

### \* Sesame Tuna

*Sesame Rolled Premium Sushi Grade Tuna, Grilled and Served with Housemade Kim Chee and Wasabi Mashed Potatoes Finished with Sesame-Citrus Emulsion <Market Price>*

### \* Salmon

*Fresh Wild Caught Salmon Broiled with a Dill-Horseradish Crust, Topped with Caviar Compound Butter, Served with Smashed Potatoes and Haricot Verts with Toasted Walnuts, Garnished with Crisped Capers <Market Price>*

### Sweet Potato Crusted Snapper

*Fresh Grated Sweet Potato Encrusted Snapper - Pan Seared and Topped with Crabmeat and Beurre Blanc, Served with Haricot Verts with Toasted Walnuts <Market Price>*

### Crab Stuffed Red Fish

*Pan Seared Red Fish Fillet with Crabmeat Stuffing Covered with Crawfish Cream Sauce, Served with Fried Eggplant Medallions and Chipotle Pecan & Scallion Rice Pilaf <Market Price>*

### Rasin' Cane Grilled Duck

*Grilled Maple Leaf Farms Muscovy Duck with a Sauce of Caramelized Red Onions, Bacon and Citrus Marmalade. Served with Smoked Gouda Cheese Grits and Broiled Asparagus <27>*

### Colorado Lamb Chops

*Niman Ranch Natural Colorado Lamb Chops Dusted with Pistachios and Oven Roasted. Served with English Pea & Shiitake Mushroom Risotto and Finished with a Balsamic Glaze <30>*

### Niman Ranch Natural Pork Chop

*Grilled Bone-In Pork Chop with a Corn and Andouille Cream Sauce Served with Creole Mustard Smashed Potatoes and Haricot Verts with Toasted Walnuts <26>*

## — \* Steaks —

*Our Steaks are Niman Ranch Choice Natural Aged Black Angus Beef Served with Garlic Mashed Potatoes and Haricot Verts with Toasted Walnuts*

### Rib Eye

*Char-Grilled Rib Eye - 12 Ounce <28> 16 Ounce <35>*

### New York Strip

*Char-Grilled Strip - 12 Ounce <28> 16 Ounce <35>*

### Filet Mignon

*Pan Seared Center Cut Tenderloin - 6 Ounce <29> 8 Ounce <35>*

### Complete Your Steak with One of Our Delicious Sauces

*Mushroom Bordelaise - Granny Smith Apple and Caramelized Onion  
Port Wine and Cranberry Demi Glace - Roasted Garlic Cream Sauce - Caviar Butter*

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At Walnut Circle Grill, we believe that food and drink should be remarkably delicious, bold and thoroughly satisfying. Our food meets the highest standards of quality, freshness and seasonality and combines both modern-creative and traditional styles of cooking.

We use only fresh (never frozen) wild-caught fish that is harvested in the United States. Our steaks, pork chops and lamb chops have never been frozen and come from animals raised naturally on Niman Ranch, whose motto is "Raised with Care". All of their animals have been bred, born and raised in the continental United States. They are humanely raised on environmentally sustainable ranches, graze on natural, organic pastures; have never been given antibiotics or growth hormones; and are fed only the finest all vegetarian feeds.

We use fresh herbs, and you won't find a better mushroom than our natural Mississippi Shiitake. The grits we use in Mike's Shrimp Grits and our salad croutons are made from yellow corn ground fresh every week, and is another Mississippi product.

It is our goal to consistently provide our customers with impeccable service by demonstrating warmth, graciousness, efficiency, knowledge, professionalism and integrity in our work. We want every customer who comes through our doors to leave impressed and excited to come back again.

We genuinely appreciate the opportunity to serve you and welcome your comments and suggestions.

### *Our Management Staff*

*Michael E. McElroy, Jr.*

*Owner, Research and Development - mmcelroy@hmpmc.com*

*Damien Christian*

*General Manager, Research and Development - damien@walnutcirclegrill.com*

*Joe Seal*

*Chef De Cuisine, Research and Development*

*Allen Elliot*

*Sous Chef*

*Lea Freeman*

*Front of the House Supervisor*

*Sean Freeman*

*Bar Manager*

*Maren Albritton*

*Banquet Liaison*

To view our lunch and catering menus or for information on booking "The Walnut Room", please visit us at:

*[www.walnutcirclegrill.com](http://www.walnutcirclegrill.com)*

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