

Dining

To Dine at the Walker House

Please Call 608.553.0728 Or Send An [Email](#).

In the 1980s the then-owners of the Walker House blasted through the stone of the House's east wall and constructed a million-dollar 1,500 sq. ft. modern kitchen. Today our chefs prepare elaborate meals and scrumptious baked goods in the kitchen just for you, whether you dine alone, as part of a couple, or member of a group. **But you must make a reservation (24 hr. min.—longer lead time for groups).**

Why are we operating our restaurant by reservation only? Simply put—we can create for you a spectacular meal and unique dining experience because we will have the time to prepare for it. Here's what we do for you after you make your reservation:

- When possible, we buy the food fresh, and prepare it the day of the meal.
- We select (or you can) the best venue for your dining experience, for example, one of the original miners' caves for intimacy and romance, the Cornish Pub in front of a crackling wood fire, or 4 other dining spaces including the flower garden outside.
- We serve from 1 person to 500.
- We assure your privacy and *never* hurry you—stay as long as you wish.
- We encourage you to eat slowly and enjoy the company of your friends by serving your meal in courses that typically include 6 items: appetizer, entrée (with starch and vegetable, when appropriate), two side dishes, non-alcoholic drink, and dessert.
- We try to introduce fun and adventure into the meal by serving the food family style whenever possible. We place appetizers, salads, and entrées on platters and bowls on each table. As you pass the food around, you can tailor your meal to your taste and appetite by eating more of one thing, less of another, and you can sample bits and pieces of other entrées selected by your family and friends (we always serve plenty).
- We give you all these services and TLC for \$9-\$18 each meal.
- And we'll even have time to prepare your favorite drink from our full service bar.

Traditional Meals



\$18 Option: Complete meal with entrée of Honey-Baked/Sugar-Glazed Ham; Chicken Breasts; Roast Beef; Beef Tenderloin served as Roast Beef, Grilled Steaks, or Kabobs; $\frac{3}{4}$ " Grilled Steaks (Top Sirloin, New York Strip, or Rib Eye) –all Grass-Finished and about 12 oz.); about 16 oz. Baby Back Ribs slow-cooked for 6 hours; Pork Tenderloin served as Roast Pork, Grilled Steaks, or Kabobs; or Grilled Kabobs (from an unlimited variety such as beef, chicken, pork, veggie, and so on).



Our guests are having fun with the Steak and Kabob complete meals. For the Grilled Steaks, we can bring out platters of 4-6 oz. Rib Eyes, Top Sirloins, and New York Strips. With smaller steak portions, guests can try two or all three meats. For the Grilled Kabobs, we can downsize the Kabobs and serve platters overflowing with Kabobs of every variety—beef, pork, chicken, veggie, and so on. We even skewer a few surprises for you. These two meals challenge the taste buds and add laughter and excitement to dining as guests try to identify the steaks or kabobs they're eating.



\$13 Option: Complete meal with entrée of Cornish Pasty with Chili Sauce, Saffron Bun, and Cole Slaw; Pasta Suprema with Meat Sauce; Homemade Pizza; or Lasagna (meat or veggie).

Our guests are having fun with the Cornish Pasty and Homemade Pizza complete meals. For the Cornish Pasty, we can serve the traditional beef

pastry, and then bring out samples of other pasties: gluten-free beef pasty, veggie pasty, pork pasty, chicken pasty, and Dorothy Howard Taylor (2015 Pasty Queen) beef pasty. For the Homemade Pizza, we can get everyone eating with a few pizzas—from our cheese, pepperoni, veggie, meat lovers, and supreme selections. Guests pass the pizzas around the table, and select slices to eat. Then, we bring out—for round two—more pizzas, this time on spelt shells and gluten-free shells, at times with completely different toppings like our chicken-spinach-cranberry-on-white sauce pizza or our chicken-BBQ pizza. These two meals challenge the palate and create lots of laughter when guests try to decipher the ingredients of the pasties or pizzas.

Meal-On-The-Move A Walker House Innovation



\$16/person: Not everybody likes to sit down to a four-course meal. Some groups prefer to spread themselves throughout a floor of the Walker House and visit with one another. For these groups, we offer Meal-On-The-Move, where we roll out one finger food at a time and serve it hot to guests wherever they are...and we keep rolling out different finger foods—sometimes for three or more hours—until everyone is satisfied.

The finger foods fall into three categories to simulate a three-course meal. The light finger foods would qualify as appetizers, the harder ones as entrées, and the sweet ones as desserts. Samples of light finger foods are Bruschetta, Potato Cheese Balls, Veggie Trays, Pepper Jack Pizzaz, and more; harder finger foods include Lasagna Tranches, Pizza Bites, Teriaky Meatballs, Chicken Balls with Blueberry Sauce, Barbeque Meatballs, Mini Chicken and Roast Beef Sandwiches, Grilled Mini Kabobs, and much more. Finally, you satisfy your sweet tooth with Cookies, Brownies, Apple Canon Bars, Cheesecake, Mini Ice Cream Cones, Pies, and still more. **Please advise your group members that this option equals a hearty meal (and then some) with the great advantage of making space and time for socializing while eating at least 10 different foods prepared fresh just before serving.**

Walker House Brunch

(Can be served as Brunch, Lunch, or Dinner)

\$16/person: Fruit Bowls, Muffins and Quick Breads (Blueberry, Banana, Lemon Poppyseed, Morning Glory), Cheesy Potatoes with Fresh Chives, Chicken or Turkey Balls Doused in Blueberry Sauce, Pork Sausage Balls, Teriaky or Barbeque Meat Balls, Walker House Pancakes, Scrambled Eggs with Shredded Wisconsin Cheddar Cheese, Honey-Baked/Sugar-Glazed Ham, Sweet Surprises from our Bakery and Ice Cream from our Ice Cream Shoppe, Coffee, Tea, Milk, Fresh-Squeezed Orange Juice, Apple Juice, Grape Juice, Soda.



Walker House Breakfast

\$9/person: You enjoy the same scrumptious breakfast we serve to our lodgers. See [Menu](#).

Picnic Walker House Style



\$13/person: Beef hot dogs, brats, burgers, bean burgers, buns from our bakery, baked beans, cole slaw, potato salad, pasta salad, soda, and Root Beer Floats for dessert. We provide all seasonings and condiments. It's an authentic picnic...we even do the grilling for you (year round) and supply paper plates and napkins and

plastic cups and utensils, and, of course, a buzzing fly or two to annoy you. Note: We grill ½ lb. of beef per person, and serve the dogs, brats, and burgers on mini buns so that you can enjoy 4-5 grilled items. Our beef is gluten-free and contains no MSG or nitrites (some hot dogs contain nitrites).

Walker House Stoups

Soup + Stew = Stoup



\$9/person: *Butternut/Buttercup* includes squash, potatoes, carrots, onions, celery, spices. *Chili N' Company* has tomatoes, tomato juice, black beans, chili beans, beef, celery, onions, spices. No stoup is more loaded than *Pork Chop Pizzaz* with cubed pork chop meat and 10 other ingredients like potatoes, tomatoes, broccoli, unbleached flour, soy sauce, and much more. *Sassy Sausage Supreme* covers the food pyramid with pork sausage, potatoes, tomatoes, white beans, kale, and 5 other ingredients. Each stoup (10 oz.) comes to your table with oyster crackers, sweet potato fries, and chicken in a mini sandwich bun.

**WE SERVE JERRY MARR GRASS-FINISHED BEEF
AND JOHN BLOTZ BERKSHIRE PORK AND HAM WHEN AVAILABLE.**

From the Bar



• Beer (\$3.00 bottles)

- **New Glarus:** Spotted Cow, Fat Squirrel, Moon Man, Two Women, Seasonal: Totally Naked, Snowshoe, Staghorn
- **Lake Louie:** Tommy's Porter, Warped Speed, Pale Ale
- **Leinenkugel:** Original, Light, Summer Shandy (seasonal)
- **Dogfish Head:** 60-Minute IPA

• NA Beer (\$3 cans)

- Busch
- O'Doul's

• Beer (\$2.00 bottles)

- Busch Light
- Bud Light
- Michelob Ultra
- Miller Light
- Coors Light



• After Dinner Drinks (\$5)

- Bunnahabbain Single Malt Scotch – Aged 12 years
- Remy Martin Champagne Cognac
- Woodford Reserve Bourbon
- Disaronno Liqueur (Amaretto)
- Carolans Irish Cream
- Mr. Boston Crème de Menthe

Wine

- **Wollersheim** (\$4/glass-\$15/bottle): Prairie Fumé, Chardonnay, Sunburst Red, Blushing Rose, White Reisling, Domaine Du Sac
- **Estancia** (\$5/glass-\$17/bottle): Sauvignon Blanc, Pinot Noir, Moscato
- **Coppola Diamond Collection** (\$6/glass-\$20/bottle): Merlot, Pinot Grigio

• Spirits (\$4.00-\$5.00)

- Brandy: Korbel
 - Tequila: Camarena
 - Rum: Captain Morgan
 - Gin: New Amsterdam, Tanqueray
 - Scotch: Scottish Leader Blended, Bunnahabbain Single Malt—Aged 12 years (\$5)
 - Champagne (\$15/bottle-750 ml): André Brut, Ballatore Gran Spumante
 - Bourbon: Four Roses, Woodford Reserve (\$5)
 - Amaretto: Arrow, Mr. Boston, Disaronno Liqueur (\$5)
 - Whiskey: Seagram's Seven Crown, Crown Royale, Clontarf Irish
 - Vodka: New Amsterdam, Flavored (Citron, Red Berry, Coconut, Pineapple, Orange, Peach), Great Northern Potato, Absolut
 - New: Gallo Viniq—It shimmers with a fusion of vodka, moscato, & fruit juices. Unbelievably good and unique!
- ### • NA Champagne/Sparkling Wine (\$7/bottle-750ml)
- Cider, White Grape, Apple-Cranberry, Raspberry, Apple

More Drinks (Non-Alcoholic)

•Sodas \$1.00 •Fruit Juices \$2.00

- Coffee •Tea •Water •2% Milk •Rice Milk
- Coke •Diet Coke •Pepsi •Orange •Root Beer
- 7-Up •Sprite •Sierra Mist •Squirt (Berry)
- Squirt •Orange Juice
- Cranberry Juice •Apple Juice •Grape Juice •Cherry Juice

