



**We are not a traditional restaurant, open during fixed hours with a fixed menu. We open for your event, buy the food fresh, and prepare it the day of your event. Therefore, up to three meal choices work well for us. As always, when you eat at the Walker House, you pay no room charges.*

**Full service bar is always open for groups.*

Complete Meal Options

\$25 Option: Complete meal with entrée of Baby Back Ribs or Jerry Marr grass-finished beef



steak (Top Sirloin, New York Strip, or Rib Eye). We slow-cook the Ribs for 6 hours until the meat is so tender it falls off the bones. The steaks sizzle on the grill until they're medium-rare, medium, medium-well done, or well done. This is a Paul-Bunyon-meal with a full slab of ribs or 1 ¼-1 ½ lbs. of ¾" thick steak, and should be selected only if your doctor has ordered you to **gain** weight! However, the option works well for couples who love to share. We serve the meat on one platter, and then double everything else, including drinks and dessert.

\$18 Option: Complete meal with entrée of Jerry Marr grass-finished beef steak cut ¾" thick at ¾ lb. (Top Sirloin, New York Strip, or Rib Eye). We grill the steaks to suit your palate. Steaks subject to availability; inquire before you order.

\$16 Option: Complete meal with entrée of Honey-Baked/Sugar-Glazed Ham, Chicken Breasts, Roast Beef, or Roast Pork.

\$15 Option: Complete meal with entrée of Baby Back Ribs (half slab) slow-cooked for 6 hours.

\$12 Option: Complete meal with entrée of Cornish Pasty with Chili Sauce, Saffron Bun, and Cole Slaw, Pasta Suprema with Meat Sauce, Homemade Pizza (4 choices), Lasagna, Chili with Confetti Corn Muffin and Cole Slaw, or Chef's Salad.



A complete meal includes eight items: appetizer, entrée (with starch and vegetable, when appropriate), two side dishes, one non-alcoholic drink, dessert, sales tax, and gratuity.

Walker House Hors-D'Oeuvres



Not everybody likes to sit down to a four-course meal. Some groups prefer to spread themselves throughout the Walker House and to visit with one another. For these groups, we offer rolling hors-d'oeuvres, where we roll out one hors-d'oeuvre at a time and serve it hot to guests wherever they are...and we keep rolling out different hors-d'oeuvres—sometimes for three or more hours—until everyone is satisfied.

\$12-\$16/person: We currently serve over 25 hors-d'oeuvres ranging from Lasagna Tranches, Bruschetta, Pizza Bites, and Barbeque Meat Balls to Spinach-Garlic Cheese Puffs, Chicken Puffs, Potato-Cheese Balls, and Fruit-N-Chocolate Cheese Dip, among many others.

Walker House Brunch

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

\$14/person: Scrambled eggs with grated Wisconsin cheddar cheese, Walker House Pancakes, Honey-Baked/Sugar Glazed Ham, Walker House Bakery Artisan Breads (Soft Crust Breads



like whole grain, oat-sunflower, and apple-cinnamon; Hard Crust French Bread; Gluten-Free Honey-Oat Bread), Strawberry-Cream Cheese Coffeecake,



Quick Breads (Banana, Blueberry, Lemon-Poppyseed), and Danish, Turnovers, Greek Yogurt, Bananas, Apples, Oranges, Strawberries,

Fresh-Squeezed Orange Juice, Apple Juice, Grape Juice, Milk, Tea, Coffee, Real Butter, Natural Peanut Butter, Strawberry Jam, and more.

Introducing

\$10/person: Picnic Walker House Style—A cooler filled with ghostly goodies: Grillin' beef (hot dogs, brats, burger patties), buns from our bakery, homemade cole slaw, root beer to enjoy with the picnic and to make 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.





\$8.75/person: Wraps—*Coming Soon from the Walker House Test Kitchen*—Wraps filled with chicken, roast beef, ham, tuna, veggies, and more, and served with baked sweet potato fries and chips, homemade coleslaw, dill pick spear, beverage, and dessert. Eat healthy, eat light, and eat gourmet! Wraps can be ordered individually or as an assortment in platters.

From the Bar

- **Beer (\$3.00 bottles)**



- **New Glarus:** Spotted Cow, Totally Naked, Fat Squirrel, Snowshoe
- **Lake Louie:** Tommy's Porter, Warped Speed, Pale Ale
- **Leinenkugel:** Original, Light, Summer Shandy

- **Wine**



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

- **Beer (\$2.00 bottles)**



- Busch Light
- Bud Light
- Michelob Ultra



- **Spirits (\$3.50 mixed or straight)**

- Absolut Vodka
- Korbel Brandy
- Tanqueray Gin
- Captain Morgan Rum
- Seagram's Seven Crown Whiskey

After Dinner Drinks

Top Shelf Champagne Cognac, Bourbon, Crème de Menthe, Irish Cream



More Drinks (Non-Alcoholic)



- Coffee •Tea •Water •2% Milk •Rice Milk
- Apple Juice •Coke •Diet Coke •Pepsi •Mountain Dew
- Orange •Root Beer •7-Up •Sprite



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