

Dining

To Dine at the Walker House

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

In the 1990s 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 head chef and baker Lisa Govier prepares her 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 \$10-\$16 each meal.
- And we'll even have time to prepare your favorite drink from our full service bar.

Traditional Meals



Ribs slow-cooked for 6 hours.

\$16 Option: Complete meal with entrée of Honey-Baked/Sugar-Glazed Ham, Chicken Breasts, Roast Beef, 5-6 oz. grilled steaks (Top Sirloin, New York Strip, or Rib Eye), or ½ slab Baby Back





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

Our guests are having fun with the Cornish Pasty and Homemade Pizza complete meals. For

the Cornish Pasty, we serve the traditional beef pasty, 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 get everyone eating with five pizzas—cheese, pepperoni, veggie, meat lovers, and supreme. 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. 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*



\$15/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, Mini Chicken and Roast Beef Sandwiches, and much more. Finally, you satisfy your sweet tooth with Cookies, Brownies, Apple Canon Bars, Cheescake, 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)

\$14/person: Fruit Bowls, Muffins (Blueberry, Banana, Lemon Poppyseed, Morning Glory), Cheesy Potatoes, Maple Pork Sausage Balls, Teriaky or Barbeque Meat Balls, Walker House Pancakes, Scrambled Eggs with Shredded Wisconsin Cheddar Cheese, Spinach-Cheese Quiche, 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

\$10/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

\$10/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. The rest of the meal includes an appetizer, Walker House salad, and dessert.

Taste of Well-Being *A Walker House* *Innovation*

\$16/person: Imagine a meal of side-by-side tastings. That's what you get with a Taste of Well-Being. If you're health conscious and venturesome, you might enjoy this innovative meal option, which comes with a live mini-presentation on the effects of the foods below on your body (the presentation is optional, of course).

Salads	Head Lettuce Wedges Doused in Budget Dressing	VS.	Walker House Salad in House Dressing
Entrées	Mini Grilled Burgers w Budget Meat	VS.	Mini Grilled Burgers or Top Sirloin Grilled Steaks (4 oz.), both w Jerry Marr Grass-Finished Beef
Vegetarian Gourmet: Lemon Vegetable Rice and Quinoa Stir Fry With Tofu Cubes on a Bed of Walker House Rice Blend—All Brownd in Extra Virgin Olive Oil			
Sides	Budget French Fries	VS.	Sweet Potato Fries/Yucca Fries – Baked
	Minute Rice	VS.	Walker House Rice Blend
	Green Bean Casserole	VS.	Walker House Stir Fry Veggies
Desserts	Twinky w Budget Ice Cream	VS.	Baked Alaska and Crème Brûlée (Two Walker House signature desserts made with finest ingredients like Chocolate Shoppe Ice Cream, Meringue, and Whipped Cream.)

*For illustrative purposes only. Foods change seasonally to take advantage of farm-to-table produce and meats.

**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

