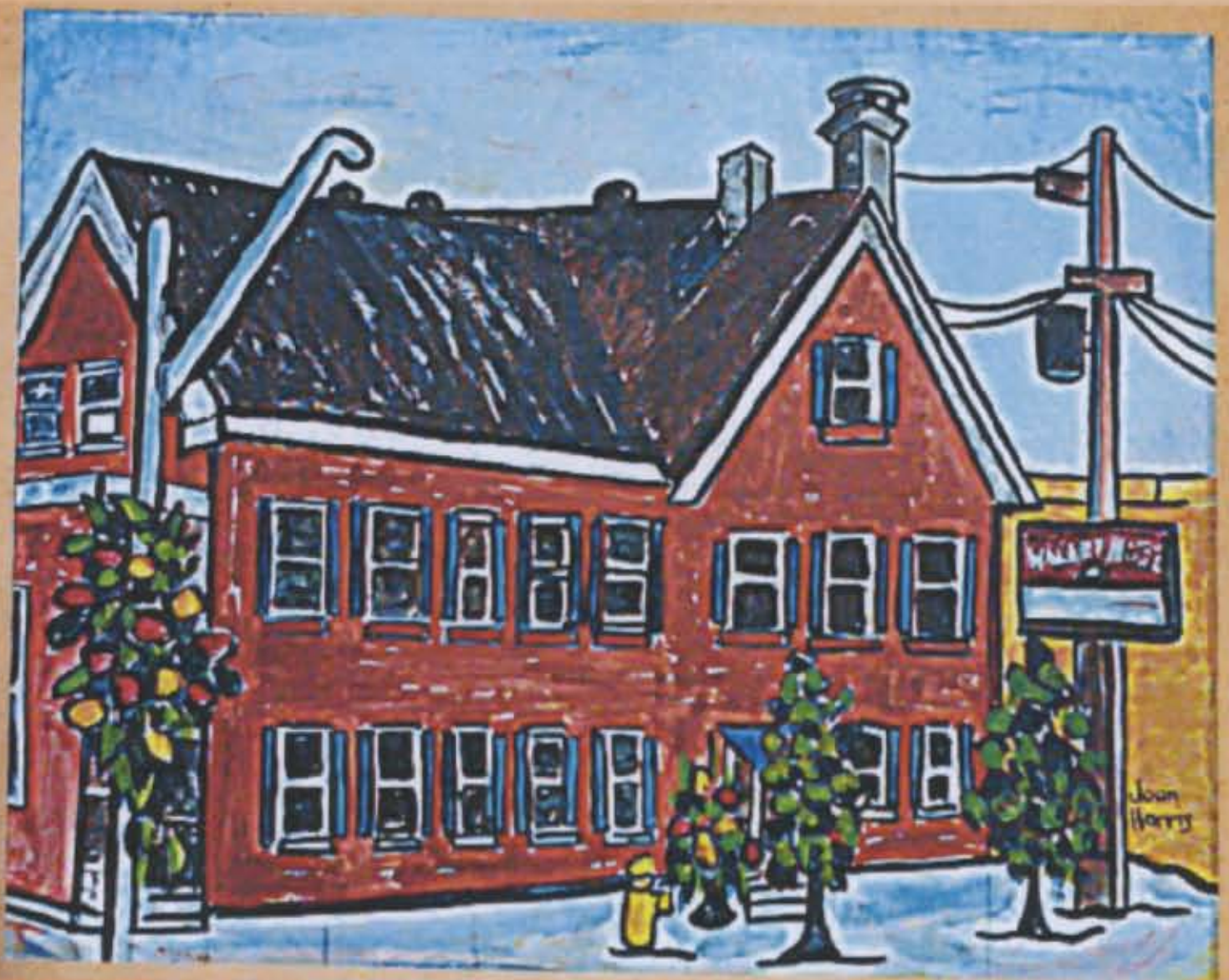


# Walker House



# Starters

## Goat Cheese Bruschetta

Fresh roma tomatoes infused with balsamic rosemary reduction and chevre cheese on pita bread 8.99

## Garlic Cheese Bread

Oven baked parisienne bread with mozzarella and cheddar cheese 8.49

## Calamari

Tender lightly dusted rings with tzatziki sauce 10.99

## Phyllo Shrimp

Crispy shrimp with sweet chili sauce for dipping 8.99

## Walker House Crab Cakes

2 large home made Maryland style cakes served with chipotle mayonnaise 12.99

## Spinach & Artichoke Dip

Served with pita wedges and nacho chips 9.99

## Bacon Wrapped Scallops

Fresh large scallops wrapped in bacon and served with cocktail sauce 12.99

## Chile Poppers

Wild chilies filled with cream cheese. Served with sour cream for dipping 8.49

# Soups

## Soup of the Day

Ask your server about our daily selection 3.99

## French Onion Soup

Made in house covered with Swiss cheese and croutons 5.99

## Great White Seafood Chowder

This house recipe is only available on Fridays 5.49

# Salads

## Caesar Salad

Fresh romaine with bacon, croutons and parmesan cheese tossed with our house dressing 8.99

## Spinach Salad

Tossed with mushrooms, bacon, red onion, cucumber, tomatoes and sliced egg with a poppy seed dressing 8.99

## Garden Salad

A fresh combination of mixed lettuce and vegetables served with your favourite dressing 7.99

## Greek Salad

Crisp greens, cucumbers, tomato wedges, red onions, feta cheese and kalamata olives with our signature Greek vinaigrette 8.99

**Add grilled chicken breast to any salad 3.99**

# Sandwich Board

**All Sandwiches Served with Fries. Substitute Soup, House or Caesar Salad add 2.49**

## 'BOSS' Burger

Freshly ground beef made in house. Served on a kaiser with lettuce tomato and onion 11.99

## Jazz up your Burger or Sandwich

Add cream cheese, bacon, cheddar cheese dill pickle or fried onions 1.00 each

## Montreal Smoked Meat on Rye

Thinly shaved on grilled rye bread served with Dijon mustard and dill pickle 10.99

## Walker House Club

Your choice of sliced roast beef or chicken piled high on white or brown bread 12.49

## The 'Reuben'

Montreal smoked meat on grilled rye bread topped with sauerkraut and Swiss cheese 12.49

## Chipotle Chicken Breast

Topped with chipotle mayonnaise, lettuce and tomato on a kaiser 10.99

## Open Faced Hot Beef

Sliced off AAA Angus roast drizzled with gravy and served with vegetables 12.99

## Beef Dip

Shaved beef on toasted French bread served with gravy for dipping 12.49

## Chicken Swiss

A hand breaded chicken breast topped with black forest ham and Swiss cheese 11.99

## BBQ Pork on a Bun

Smoked pork loin infused with our Jack Daniel's bbq sauce topped with Swiss cheese and fried onions 12.99

## Chicken Caesar Wrap

Classic Caesar salad in a warm garlic herb tortilla with grilled chicken breast 11.99

## Smoked Salmon

Open faced smoked Atlantic salmon with dill and caper cream cheese on a demi baguette 11.99

# Lunch Express

**11am—3pm DAILY Served with Soup or Fries 8.99**

**Roast Beef Sandwich**

**Chicken Sandwich**

**Walker House BLT**

**Ham & Swiss Sandwich**

# Walker House Steaks

Served with  
House Salad

All Walker House steaks are 28 day aged Sterling Silver

## New York Striploin

28 day aged Sterling Silver striploin. Served with choice of potato and seasonal vegetables

16 oz- 28.99    12 oz- 24.99  
add sautéed mushrooms 5.99

## Veal Chop

Milk fed frenched veal chop with smoked tomato and veal demi-glaze 24.99

## Steak & Caesar

10 oz New York Striploin topped with caramelized onions and mushrooms served on toasted French bread with our signature Caesar salad 19.99

## Steak, Crab & Caesar

10 oz New York Striploin served with our house made crab cake 24.99

# Fish & Seafood

All our fresh water fish are locally caught

Served with House Salad, choice of Potato and seasonal Vegetables

## Fresh Lake Huron Whitefish

Available in season. This fish is lightly floured and pan seared to perfection 17.99

## Seafood Mixed Grill

Garlic broiled shrimp, pan seared scallops and our in season fish served with cocktail sauce and lemon 21.99

## Pickering

Lightly floured and pan seared 18.99

## Sautéed Shrimp

Plump shrimp sautéed in butter with white wine and garlic 19.99

## Seafood Thermidor

Haddock, scallops and shrimp baked in a white wine cheese sauce 21.99

## Beer Battered Fish & Chips

English pub style haddock fillets served with fries and coleslaw Two piece 12.99 One piece 8.99

# House Dinners

Served with  
House Salad

Served with House Salad, your choice of Potato and seasonal Vegetables

## Grilled White Marble Farms Pork Loin

A Premium pork loin with hunter sauce 18.99

## BBQ Back Ribs

Finished with our signature Jack Daniels BBQ sauce  
Full Rack 25.99    Half Rack 15.99

## Ribs & Chicken Combo

Half rack of our smoked Jack Daniels back ribs and grilled boneless chicken breast 19.99

## Chicken Parmesan

Fresh breaded chicken breast topped with marinara sauce, melted mozzarella 18.99

## Walker House Curry

Red & green peppers and onions simmered in our own curry sauce. Served on basmati rice with garlic toast  
Shrimp 19.99    Beef 17.99    Chicken 16.99

# Pasta & Stirfrys

## Walker's Lasagna

Our own recipe...Layers of noodles, spiced beef and assorted cheeses. Served with garlic bread 14.99

## Fettuccine Alfredo

Fettuccine tossed in our creamy homemade Alfredo sauce served with garlic bread 14.99

With Shrimp 18.99    With Chicken 17.99

## Sizzling Fajitas

Sautéed peppers and onions served with flour tortillas, hot peppers, salsa and sour cream  
Beef or Chicken 15.99

## Stir Fry

Sautéed peppers, onions, mushrooms, and seasonal vegetables. Served on a bed of rice with garlic toast

Shrimp 18.99    Beef 16.99    Chicken 16.99

# Pub Fare

## **Walker House Beef Nachos**

Crispy tortillas layered with seasoned beef, cheddar cheese, onions, green peppers, tomatoes, olives and mushrooms. Served with salsa, sour cream and hot pepper rings 12.99

## **Phyllo Shrimp**

Crispy shrimp served with sweet chili sauce for dipping 8.99

## **Loaded Potato Skins**

Loaded with bacon, blended cheeses and scallions 8.99

## **Bacon Wrapped Scallops**

Fresh large scallops wrapped in bacon and served with lemon wedge and cocktail sauce 12.99

## **Beer Battered Onion Rings**

Hand breaded crispy onion rings 6.99

## **Chicken Fingers**

Served with plum sauce and French fries 10.99

## **Calamari**

Calamari rings and tentacles lightly dusted with a salt & pepper breading. Served with tzatziki sauce 10.99

## **Spinach & Artichoke Dip**

Served with pita wedges and nacho chips 9.99

## **Chile Poppers**

Wild chilies filled with cream cheese. Served with sour cream for dipping 8.49

## **Chicken Wings**

1 pound of crispy wings. Served with carrot and celery sticks for dipping. Choice of BBQ, sweet chili, honey

## **Welcome to the Walker House**

The Walker House, originally known as the Royal Hotel, was built over 140 years ago. One of the first structures erected in Southampton, it was a place where travelers could find good food, a friendly atmosphere and warm lodging.

In 1852, Crown land was granted on this site to Jas T. Conway; in 1867, Ann and Jas Hilbert became the proprietors. The hotel was then known as the Masonic Arms. In 1873, it was bought by Alex and Mary Ann Sinclair. A north wing was added after Theresa and John Creighton purchased the business in 1904, at which time it was known as the Central Hotel. In 1915, Charles Kugler sold it by "Notice of Sale" to Robert and Helen Ellen Walker. It then became known as the Walker House.

Step back into those olden days and imagine the life of the hotel. The area now used as the main bar was divided into three shops; one for a barber, the other two for traveling salesmen, guest of the hotel. The present day dining room served as the family's living quarters. The old tin ceilings still remain today. There was a Georgian-style staircase, now gone, and a big lobby where the east dining room is now. In this lobby, on Saturdays and Sundays, chairs were set out for the townsfolk for whom it was a popular meeting place.

To the North of the hotel was a livery stable, where the horses and buggies used to transport travelers to the hotel were kept. Nearby, a barn housed traveler's horses and two cows. A stable-hand fed, cleaned and cared for the visitor's horses. Every day before school, a boy would take the cows to pasture near Fairy Lake. After school, that boy would return the cows, which provided fresh milk for meals in the hotel. Pigs were kept in a pen in the back; they were used as part of the garbage disposal system, eating leftovers. The remaining garbage was buried or burned.

Guests were served a wide variety of fresh local produce. The food was kept fresh with ice, taken while the lake was frozen, cut into two square blocks and covered with sawdust. The hotel was known for its home style cooking. Local fishermen supplied fresh fish, a popular feature which remains to this day.

Harvey Mahon, nephew of Robert Walker, took over the business in 1936. In 1938 the Walker house was licensed for the sale of alcoholic beverages. In those days the bar was divided into a men's room and a ladies' section by a horseshoe shaped bar built by Neil "Peach" Matheson. The present day coffee shop was built on the west end of the hotel in 1952.

A family business since 1915, Robert "Bob" Mahon began operating the hotel in 1979. The traditions that have been maintained over the years have kept The Walker House a popular meeting spot in the community.

Bob and staff thank you for your patronage and are sure you will enjoy your Walker House experience as much as our guests have over the last 140 years.