

Walt's

Pub & Grill

a place for family & friends

**HOME OF THE FOSTER FAMILY:
Jordan & Sam Childers, Emma & Walt Foster IV, and Allie Foster**

OUR HISTORY

THE PUB 1982-2010 & THE OTHER PUB 1991-2007

Owned/Operated by Herschel & Mary Cook

COFFEE & BAGEL SHOP

Owned/Operated by Walt & Kristy Foster, 1996-2012

THE OTHER PUB

Owned/Operated by Walt & Kristy Foster, 2007-2012

WALT'S OTHER PUB

Owned/Operated by Walt & Kristy Foster 2012-2022

(Owned/Operated by Ben Upton & Matt Dellinger, June 2022-Present)

WALT'S PUB & GRILL

Owned/Operated by Walt & Kristy Foster and Walt Foster IV, 2017-Present

WALT'S EATS & DRINKS

Owned/Operated by Walt Foster, Matt Dellinger, Josh Shives,
Chip Comery and Walt Foster IV

Appetizers

NEW **POTATO SKINS***

Jumbo potato boats filled with Applewood bacon and cheddar jack cheese. Garnished with sour cream and pico de gallo. 10.99

Try with Beef Brisket instead of bacon: 2.00

JACK BITES*

Spicy pepper jack cheese bites breaded and deep-fried, served with ranch. Jack it up and toss 'em in our famous pub sauce. 10.99

NEW **STEAK BITES***

Seasoned filet mignon tips, served medium rare with homemade tiger sauce. 13.99

SPINACH ARTICHOKE DIP*

Homemade dip served with tomato basil tortilla chips. 10.99

MINI PRETZELS*

Four golden brown pretzels dusted with salt. Served cheese sauce, marinara or Herschel's spicy mustard. 10.99

SOUTHWEST EGG ROLLS*

Southwest chicken egg rolls drizzled with sour cream. Served with homemade chipotle ranch. 10.99

BREADED MUSHROOMS*

1 lb. of mushrooms, sliced in half, hand-breaded and deep-fried. Served with homemade tiger sauce. 10.99

NACHOS GRANDE*

A huge pile of tortilla chips layered in cheese sauce, pico de gallo, jalapeños and drizzled with sour cream. 10.99

Add grilled chicken, steak, beef brisket, or chili: 3.25

FRIED SHRIMP*

Seven butterflied shrimp breaded and fried, served with your choice of honey garlic, pub sauce, cherry bomb, shredded coconut or plain. 10.99

THE SAMPLER*

Includes 1/2 lb. breaded mushrooms, 12 jack bites, 2 potato skins and 2 southwest chicken egg rolls. Served with homemade chipotle ranch and tiger sauce. 18.99

"THE OTHER WINGS"*

Chicken wings tossed in our signature sauces.* Served with celery and homemade ranch.

REGULAR: 12.99

PLATTER: 17.99

BONELESS WINGS*

Tossed in our signature sauces.* Served with celery and homemade ranch.

PLATTER (12): 15.99

**SIGNATURE SAUCES:*

Pub Sauce, Barbeque, Cherry Bomb, Honey Garlic, our kitchen's Homemade Hot Sauce, or our Pub Dry Rub.

NEW **LOADED POTATO BITES***

All the flavor of a loaded baked potato, perfectly bite-sized, in a crispy potato ball with Applewood bacon, cheddar jack cheese, and pico de gallo. Served with ranch. 10.99

From the Stone

MEATLOVER'S FLATBREAD*

Our stone-baked flatbread with pepperoni, ham, bacon and salami with marinara sauce and topped with mozzarella cheese. Served with garlic butter. 12.99

SPINACH ARTICHOKE FLATBREAD*

Our stone-baked flatbread with spinach artichoke spread, tomatoes and balsamic vinaigrette drizzle. 12.99
Add grilled chicken or steak: 3.25

NEW **CHICKEN CAESAR FLATBREAD***

Our stone-baked flatbread with grilled or crispy chicken, parmesan cheese, Roma tomatoes, lettuce and Caesar dressing. 12.99

Beverages

**COKE • DIET COKE (CAFFEINE-FREE) • COKE ZERO • SPRITE
ROOT-BEER • GINGER ALE • FRESH-BREWED ICE TEA • LEMONADE
MILK • CHOCOLATE MILK • COFFEE (REGULAR & DECAF)
ORANGE, CRANBERRY, PINEAPPLE OR GRAPEFRUIT JUICE**

Soups from Scratch

HOMEMADE FAMOUS RED CHILI OR SOUP OF THE DAY

CUP: 4.99 • BOWL: 5.99

GARDEN OR CAESAR SALAD: 5.99

From the Garden

PARADISE SALAD*

Sautéed shrimp or grilled salmon on tri-color pasta and salad greens. Topped with roasted asparagus, sun-dried tomatoes and almonds. Finished with Italian cheeses. 14.99


Substitute ahi tuna cooked medium rare: Add 5.00

PUB CHICKEN SALAD*

Grilled or fried chicken breast dipped in our signature pub sauce arranged over salad greens or tri-color pasta with roma tomatoes, bell peppers, red onions, and cheddar jack cheese. 14.99

CHICKEN CAPRESE*

Grilled chicken breast with tri-color pasta, roma tomatoes, sweet basil, and fresh mozzarella cheese. Served with homemade Italian dressing. 14.99

 *Try the heart-healthy Dr. Riddell way – substitute seasoned broccoli instead of pasta*

MIDWEST COBB*

Grilled chicken breast or steak served on a bed of Romaine lettuce with Applewood bacon, bleu cheese crumbles, tomatoes and red onions. 14.99

SOUTHWESTERN CHICKEN SALAD*

Grilled chicken breast with our southwest seasoning, on a bed of tri-color pasta or salad greens. Topped with corn and black bean salsa, roma tomatoes, red onions, mozzarella cheese and freshly sliced avocado. Served with one of our famous egg rolls and homemade chipotle ranch. 14.99

BOILERMAKERS SALAD*

Grilled chicken breast or coconut shrimp on top of your choice of spinach or salad greens. Tossed with strawberries, mandarin oranges, almonds, raisins and topped with bleu cheese crumbles. Served with your choice of dressing. 14.99

BAJA BOWL*

Fresh bed of artisan greens, with teriyaki sauce, corn and black bean salsa, avocado and rice topped with a fried egg and choice of chicken or steak. 14.99

Substitute ahi tuna cooked medium rare: Add 5.00

SOUTHWEST RICE BOWL*

Bed of rice topped with grilled chicken with southwest seasoning, fresh steamed broccoli, corn salsa and avocado. Served with our famous egg roll and homemade chipotle ranch. 14.99

TERIYAKI RICE BOWL*

Bed of rice topped with fresh seasoned broccoli and your choice of grilled chicken, steak, or salmon. Drizzled with teriyaki sauce and topped with roasted almonds. 14.99

NEW

CHEESEBURGER SALAD*

Try our “no bun” option! One half-pound steakburger prepared medium on top of fresh salad greens, Applewood bacon, tomatoes, red onions, cheddar jack cheese and pickles. You’ll never miss the bun! 14.99

DRESSINGS

HOMEMADE DRESSINGS: Ranch, Italian, Chipotle Ranch, Warm Pesto Cream, Pineapple Mango

LIGHT DRESSINGS: Italian, Raspberry Vinaigrette*, Balsamic Vinaigrette*

OTHER DRESSINGS: French, Bleu Cheese, Honey Mustard, Poppy Seed, Caesar, Thousand Island*

EXTRA DRESSINGS: .99

*Gluten-free

(All dressings served on the side)

Parties of eight people or more may be charged 21% gratuity • 10% charge for carryout

Sandwiches

WESTSIDE CLUB*

Smoked turkey, honey baked ham, cheddar cheese, lettuce, tomato, pickle and crisp Applewood bacon, on toasted whole wheat bread. 11.99

TENDERLOIN*

Indiana's famous grilled or breaded center cut pork loin, served with lettuce, tomato, onion and pickle. 11.99

Make it a **FARMERS' CLUB** by adding ham, Applewood bacon and Velveeta cheese, for an additional: 3.00

NEW WALT'S SMASHBURGER*

Hand-smashed Angus beef patty seared on the flat top and served with onion, pickle, lettuce, chipotle aioli and American cheese. 11.99

QUESA TACOS*

A COMBINATION OF A QUESADILLA AND A TACO! Three flour and corn tortilla shells melted together with cheese and your choice of Baja chicken, steak, grilled white fish, or shrimp on a bed of lettuce. Topped with diced tomatoes, green onion, and cheddar jack cheese. Served with tri-color chips, salsa and sour cream. 13.99

CATFISH*

Whole boneless filet breaded and fried or grilled. Served with a side of tartar sauce and pickles. 11.99

BEEF BRISKET SANDWICH*

Slow-roasted beef brisket topped with homemade cole slaw and cheddar cheese, served with a side of BBQ sauce. 13.99

RIBEYE STEAK SANDWICH*

8 oz. ribeye steak seasoned, cooked to order and topped with pepper jack cheese. Served with lettuce, tomato, onion, pickle and a side of homemade chipotle ranch. 13.99

ITALIAN SUB*

Salami, pepperoni, ham, provolone cheese, lettuce, tomato, red onion, oregano and homemade Italian dressing, toasted on a French roll. 11.99

BACKYARD BURGER*

1/2 lb. hand-pattied Angus beef. Served with lettuce, tomato, onion and pickle. 10.99

CHEESE: American, Swiss, Cheddar, Pepper Jack, Mozzarella, Bleu or Provolone - .75 each

EXTRAS: Smoked Bacon, Ham, Pepperoni, Salami, Jalapeños, Mushrooms or Grilled Onion - 1.00 each

VEGAN BURGER*

The new craze — a meatless burger that will have you saying "Who needs the beef?". Served with choice of cheese, lettuce, tomato, red onion and pickle. 12.99

EXTRAS: Corn & Black Bean Salsa or Avocado - 1.00 each

ULTIMATE MAC & CHEESE*

YOU BUILD IT! Start with penne pasta and cheese sauce. 10.99

Top it with one of the following: 3.99

- Applewood bacon
- Grilled chicken
- Sautéed shrimp
- Beef brisket
- Fried chicken with pub sauce
- Chili
- Steak

CHICKEN SANDWICH*

Grilled, blackened, teriyaki or fried. Served with lettuce, tomato, onion, pickle and your choice of cheese. 11.99

Make it a **MALIBU CHICKEN** by adding ham, mozzarella and a side of Herschel's Hot Mustard, for an additional: 2.00

NEW CHICKEN CAESAR SANDWICH*

Grilled or crispy chicken breast with Roma tomatoes, chopped lettuce, onion, parmesan cheese, and Caesar dressing served on a toasted French roll. 11.99

On the Side

KETTLE CHIPS, APPLESAUCE, COLE SLAW, WILD RICE or COTTAGE CHEESE: 1.99 each

FRENCH FRIES, SEASONED BROCCOLI, ONION RINGS, STRAWBERRIES & MANDARIN ORANGES OR HOUSE BOAT SALAD: 2.99 each

BREADED MUSHROOMS or MAC-N-CHEESE: 3.99 each

**All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

House Favorites

FAMOUS PUB CHICKEN SANDWICH*

Chicken breast hand-breaded and deep-fried, then dipped in our famous pub sauce. Topped with lettuce, tomato, onion and pickle. Served with chips and homemade ranch dressing. 12.99

PUB RUB PORK TENDERLOIN FINGERS*

Indiana famous pork tenderloin cut into strips, hand-breaded and lightly deep-fried. Tossed in our homemade dry pub seasoning and served with french fries, coleslaw and ranch. 12.99

AVAILABLE
After 5pm

NEW SALMON & SHRIMP*

Fresh 8 oz. salmon filet grilled and topped with diced shrimp tossed in a champagne cream sauce. Served with choice of two sides. 22.99

CATFISH PLATTER*

Two lightly hand-breaded fried or grilled boneless fillets. Served with choice of two dinner sides. 18.99

FRESH SALMON*

Fresh 8 oz. salmon steak grilled with choice of blackened, honey garlic or pineapple mango. Served with choice of two dinner sides. 19.99

1/2 LB. BEEF BRISKET DINNER*

Slow-roasted beef brisket served with a side of BBQ sauce and your choice of two sides. 24.99

FOSTER'S FISH-N-CHIPS*

Catfish fingers breaded and fried. Served with french fries, coleslaw and tartar sauce. 12.99

WRAPS*

Grilled chicken, steak or shrimp with peppers, onions, mushrooms, tomatoes and cheddar cheese. Wrapped in a tomato basil wrap, served with rice and side of salsa and sour cream. 12.99

FAMOUS PUB CHICKEN WRAP*

Chicken breast deep-fried and dipped in our famous house wing sauce with lettuce, tomato, cheddar jack cheese. Wrapped in a tomato basil tortilla and served with chips and ranch. 12.99

CHICKEN FINGERS*

Homemade chicken tenders breaded and fried. Served with french fries, coleslaw and a side of ranch. Plain or tossed in Pub Sauce. 12.99

After-Five dinners served with fresh-baked dinner bread and your choice of Homemade Chili, Garden Salad or Soup-of-the-day.

*Also included are your choice of two side items (*excluding pasta dinners and stir fry). Dinner sides: House Potato, French Fries, Mashed Potatoes, Onion Rings, Rice, Seasoned Broccoli, Coleslaw, Applesauce, Fruit Cup and Cottage Cheese.*

STEAK OF THE DAY*

Hand-cut and chargrilled to order. Served with choice of two dinner sides. 10 OZ: 19.99 • 16 OZ: 26.99

CHOPPED STEAK DINNER*

Two handmade Angus steak burgers grilled and topped with mushrooms, onions, Swiss cheese and brown gravy. Served with mashed potatoes and your choice of one side. 18.99

COCONUT SHRIMP PLATTER*

Eight butterflied shrimp hand-breaded in shredded coconut and lightly deep-fried. Served with homemade pineapple mango sauce and choice of two dinner sides. 19.99

FILET STIR FRY*

Filet tips, onions, peppers, broccoli and mushrooms, topped in a sweet garlic teriyaki sauce. Served over a bed of wild rice. 18.99

HONEY GARLIC FRIED CHICKEN*

Two hand-breaded boneless chicken breasts lightly deep-fried and drizzled with honey garlic sauce. Served with choice of two dinner sides. 18.99

NEW CHICKEN & BROCCOLI PENNE*

Homemade champagne cream sauce with steamed broccoli and grilled chicken over a bed of penna pasta. 18.99

Sunday Brunch

SUNDAY BRUNCH SERVED: 11:00am - 2:00pm

TWO EGGS YOUR WAY

Two eggs cooked to order with either sausage or bacon, choice of toast, and a side of freshly made home-style potatoes. 10.99

BREAKFAST IN A BOWL

Scrambled eggs, home-style potatoes, sausage gravy, cheese sauce and cheddar jack cheese served all stacked together in a bowl. 11.99

STEAK & EGGS

8 oz. ribeye steak cooked to order, served with two eggs your way, freshly made home-style potatoes, and your choice of toast. 13.99

BISCUITS AND GRAVY

Our freshly baked biscuits smothered in made from scratch sausage gravy. 10.99

PANCAKES

Three jumbo buttermilk pancakes, topped with powdered sugar and served with a cup of strawberries and mandarin oranges. 10.99

BREAKFAST IN A WRAP

Scrambled eggs, Applewood bacon, sausage and cheddar cheese all wrapped in a tomato basil wrap. Served with a side of salsa and freshly made home-style potatoes. 10.99

COUNTRY-FRIED CHICKEN AND EGGS

Country-fried chicken topped with sausage gravy, with a side of freshly made home-style potatoes, and two eggs cooked to order. 12.99

A LA CARTE – 3.99

Toast (White, Wheat, Biscuit or English Muffin)
Bacon • Sausage • Sausage Gravy • One Egg
Breakfast Potatoes • Cup of Fruit • One Pancake

Wines

WHITE WINES

CHARDONNAY

JOSH CELLARS
Central Coast
• 10.00 glass
• 28.50 bottle

HESS SELECT

Monterey
• 11.25 glass
• 34.00 bottle

MOSCATO

LA MARAZANA
Italy
• 10.00 glass
• 28.50 bottle

BUBBLES

MIONETTO PROSECCO
Italy
• 9.00 glass

PINOT GRIS/GRIGIO

DELLE VENEZIE
Italy
• 10.00 glass
• 29.50 bottle

BARONE FINI
Italy
• 11.00 glass
• 31.50 bottle

SAUVIGNON BLANC

JOEL GOTT
Central Coast
• 11.00 glass
• 33.50 bottle

OYSTER BAY

Marlborough
• 11.00 glass
• 35.00 bottle

RIESLING

WENTE
Monterey
• 10.00 glass
• 29.00 bottle

RED WINES

MERLOT

KENWOOD
Sonoma
• 10.00 glass
• 27.50 bottle

CABERNET

JOSH CELLARS
Central Coast
• 11.50 glass
• 35.50 bottle

BROWNE HERITAGE

Columbian Valley
• 14.00 glass
• 50.00 bottle

CHAMPAGNE

VEUVE CLICQUOT
France
• 120.00 bottle

RED BLEND

UNSHACKLED
California
• 15.00 glass
• 45.00 bottle

PINOT NOIR

SEAGLASS
Santa Barbara
• 10.00 glass
• 28.50 bottle

MALBEC

SEPTIMA
Argentina
• 10.00 glass
• 28.50 bottle

SWEET RED

NEW AGE
Mendoza
• 10.00 glass
• 29.50 bottle

ROSE

AVA GRACE
California
• 10.00 glass
• 29.00 bottle

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