

SEAFOOD COUNTER

salmon roe 4 each *Add to any Oyster, Clam or Deluxe*
Jalapeno & Cucumber Lime Relish \$4 per side

MARKET OYSTERS 4 each

chef's daily selection, mignonette, cocktail sauce
add salmon roe 4 each

SHRIMP COCKTAIL 20

three colossal tiger prawns

WESTERN DOOR CLAMS CASINO 20

jumbo lump crab, Havarti cheese, crisp bacon

JUMBO LUMP CRAB CAKES 20

arugula, lemon aioli

CHILLED SEAFOOD DELUXE

lobster tail, gulf shrimp, crab claws, clams, oysters
For Two 125 For Four 185

STARTERS & SALADS

LOBSTER BISQUE 16

lobster & micro greens

FRENCH ONION SOUP 10

caramelized sweet Vidalia, Swiss,
provolone, garlic crostini

BONE MARROW 20

balsamic bacon jam, grilled brioche

FRIED BURRATA SALAD 18

basil oil, balsamic pearls, blistered cherry
tomatoes, romesco sauce, micro basil

NYC CHOPPED large 14 / small 9

romaine, Iceberg, cucumber, tomato, radish,
Kalamata olive, garbanzo beans, egg,
roasted garlic vinaigrette

THE WEDGE large 14 / small 9

baby iceberg, cider-cured bacon, pickled red onion,
baby heirloom tomato, croutons, crumbled bleu
cheese & creamy bleu cheese dressing

CAESAR large 14 / small 9

parmesan crisp, garlic croutons, white anchovy

CHARCUTERIE BOARD large 36/ small 24

American prosciutto, country ham, candied slab
bacon, pâté, Point Reyes blue cheese, Machego cheese,
fresh grapes, olives, pickled vegetables, fire roasted
peppers, grilled crostini, mustarda, honey comb

PEAR CARPACCIO 15

arugula, Point Reyes blue cheese, candied blackened
walnuts, champagne honey vinaigrette

CRISPY PORK BELLY 18

roasted corn purée, loganberry demi,
micro salad, pomegranates

PARMESAN POLENTA FRITTERS 18

basil oil, romesco sauce, balsamic salt

STUFFED BANANA PEPPERS 20

ground beef & pork, ricotta cheese, cream cheese, fresh
herbs, cheese sauce, crostini

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 / 74

7 oz or 12 oz

JUMBO BAY BOAT SCALLOPS 20

NY OSCAR STYLE 18

lump crab, asparagus, béarnaise

JUMBO SHRIMP 18

POTATOES

WHIPPED YUKON GOLD 13

BAKED POTATO 13

WEDGES 13

CANDIED SWEET POTATO

MEDALLIONS 13

POMME FRITES 13

SCALLOPED POTATOES 13

SIDES

JUMBO ASPARAGUS 14

ONION RINGS 13

LOBSTER MAC & CHEESE 18

cheddar & mozzarella

CARAMELIZED MUSHROOMS 11

ROASTED BROCCOLINI & GARLIC 13

CREAMED SPINACH 13

CARAMELIZED ONIONS 11

CREAMED CORN 14

bacon, peppers, crispy shallots

CANDIED BACON 14

Our chef's desire is to provide a unique and gratifying
experience to our guests, teaming up with farms and
ranches. We are pleased to share the same appreciation
in health, environment & standards as our handpicked
farms & sustainable fisheries.

Consuming raw or undercooked meats, poultry, seafood
or shellfish may increase your risk of foodborne illness.

20% Gratuity added to parties of 8 or more, and one
check will be presented unless split checks are
requested prior to ordering.

Additional Bread Basket Requests 3.50 each

STEAKS

The Western Door's certified steaks are of the highest quality. Our steaks are perfectly wet-aged a minimum of 28 days, guaranteeing the highest level of tenderness, juiciness and flavor.

All steaks brushed with whole butter and topped with Maldon sea salt

ON THE BONE

32 oz TOMAHAWK 145

24 oz PORTERHOUSE 66

18 oz KANSAS CITY STRIP 62

20 oz RIBEYE 66

10 oz DELMONICO 51

OFF THE BONE

8 oz FILET MIGNON 54

12 oz FILET MIGNON 64

14 oz NY STRIP 50

WAGYU

8 oz FILET MIGNON 125
Darling Downs, Australia

PRIME RIB

16 oz 46 | 10 oz 38

BUTTERS & SAUCES 4

garlic & sundried tomato butter, herb truffle, hollandaise, béarnaise, peppercorn, chimichurri sauce

SEAFOOD

FAROE ISLAND SALMON 44
matchstick squash,
lemon caper beurre blanc

COLD WATER LOBSTER TAIL 74
broiled, drawn butter

SCALLOPS 55
apple, pear & mint cous cous,
sweet carrot puree

MACADAMIA CRUSTED SEA BASS 60
vanilla bourbon beurre blanc, charred asparagus

SEAFOOD CIOPINNO 60
seabass, salmon, shrimp, mussels, clams, scallops,
fennel, saffron tomato broth, crostini

ENTRÉES

"FREEBIRD" CHICKEN BREAST 48
Heritage Farms, PA Dutch country, chive & garlic
mashed potatoes, carrots & broccolini, pan jus

BBQ BERKSHIRE PORK CHOP 45
resort-made cream corn, crispy onion strings

RACK OF LAMB 50
herb panko crusted, purple mustard, shaved brussel
sprouts, pomegranate, balsamic

SLOW BRAISED BONE-IN SHORT RIBS 44
chimichurri, jalapeño pepper relish, creamy
Parmesan polenta, crispy shaved parsnips

Chef Requests

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.