

SEAFOOD COUNTER

MARKET OYSTERS 3 each
chef's daily selection, mignonette, cocktail sauce

CHILLED GULF SHRIMP COCKTAIL 16
cocktail sauce

WESTERN DOOR "SMOKED" SALMON 18
Faroe island salmon, sweet pea puree,
popcorn shoots, maple smoke

WESTERN DOOR CLAMS CASINO 16
jumbo lump crab, Havarti cheese, crisp bacon

JUMBO LUMP CRAB CAKE 16
arugula, lemon aioli

DAY BOAT BLACKENED SCALLOPS 15
Berkshire pork belly, smoked corn jam, roasted pistachio,
orange blossom honey comb

CHILLED SEAFOOD DELUXE
lobster tail, gulf shrimp, Alaskan king crab, clams, oysters
For Two \$75 For Four \$120

STARTERS & SALADS

LOBSTER BISQUE 12
lobster & micro green salad

ROASTED BONE MARROW 24
pickled shallot, baby arugula salad, fig preserve,
truffle crostini

FRENCH ONION SOUP 10
caramelized sweet Vidalia, Swiss, provolone, garlic crostini

HUDSON VALLEY FOIE GRAS 25
berry compote, brioche

CAESAR 11
parmesan crisp, garlic croutons, white anchovy

BEET SALAD 15
red & yellow beets, baby bibb, Mariposa farm goat cheese,
white balsamic vinaigrette

HEIRLOOM TOMATO CAPRESE 13
buffalo mozzarella, basil oil, arugula, balsamic glaze

NYC CHOPPED 11
romaine, iceberg, cucumber, tomato, radish, Kalamata olive,
garbanzo beans, egg, roasted garlic vinaigrette

BLT 13
Bibb lettuce, crispy Berkshire pork belly, marinated roma
tomatoes, avocado, creamy Dijon dressing

THE WEDGE 12
baby iceberg, cider cured bacon, pickled red onion,
baby heirloom, croutons, crumbled bleu cheese and
creamy bleu cheese dressing

STEAKS

The Western Door's certified steaks are of the highest quality available. Brought to you by ranchers across America, they exceed USDA standards for Prime and Choice beef. 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

CHAIRMAN'S RESERVE BEEF

ON THE BONE

20 oz RIB-EYE 46

24 oz PORTERHOUSE 55

16 oz FILET MIGNON 52

PRIME RIB 35 & 46
16 oz or 24 oz

WAGYU

8 oz FILET MIGNON 75
Darling Downs

12 oz NY STRIP 65
Greg Norman cattle ranch, Australia

OFF THE BONE

8 oz FILET MIGNON 40

12 oz FILET MIGNON 48

14 oz NY STRIP 39

PRIME

16 oz BONE IN STRIP 64
6 week wet-aged

20 oz BONE IN RIBEYE 65
6 week wet-aged

GRASS FED

10 oz BONELESS RIBEYE 55
Black river farms, N. Springfield VT

BUTTERS & SAUCES 3

Chipotle, Herb Truffle, Hollandaise, Bernaise, Peppercorn

SEAFOOD

FAROE ISLAND SALMON 36
sustainably raised, lemon tarragon beurre blanc

JUMBO DAY BOAT SCALLOPS 37
spinach salad, lobster cream sauce

CHILEAN SEA BASS 45
baked in "fata paper" lemon, butter, fresh herbs

ALASKAN KING CRAB 68
1 lb split legs, steamed, drawn butter

COLD WATER LOBSTER TAIL 72
broiled, drawn butter

ENTRÉES

"FREEBIRD" CHICKEN BREAST 34
Heritage Farms, PA Dutch country, herbed pan jus

VEAL CHOP 46
sage & roasted garlic sauce

BERKSHIRE PORK CHOP 35
local cider brined, caramelized apple chutney

LAMB CHOP 46
domestically raised Colorado chop, cabernet demi-glace

CAVATELLI 32
resort made, braised short rib, crimini, English peas, pecorino

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 & 72
7 oz or 12 oz

ALASKAN KING CRAB 37 & 68
8 oz or 16 oz

HUDSON VALLEY FOIE GRAS 16

JUMBO DAY BOAT SCALLOPS 16

NY OSCAR STYLE 16
king crab, asparagus, béarnaise

JUMBO SHRIMP 15

POTATOES

WHIPPED YUKON GOLD 8

BAKED POTATO 8

WD WEDGES 8

ROASTED SWEET POTATO 8

SIDES

JUMBO ASPARAGUS 9

ONION RING TOWER 10

LOBSTER MAC & CHEESE 15

CARAMELIZED MUSHROOMS 8

BABY RAINBOW CARROTS 8

TRUFFLE MAC & CHEESE 12

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

