

SEAFOOD COUNTER

- MARKET OYSTERS

3 each

chef's daily selection, mignonette, cocktail sauce
- SHRIMP COCKTAIL

18

three colossal tiger prawns
- 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 honeycomb
- 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
- GOAT CHEESE AND GREENS

14

baby spinach, fresh berries, Mariposa goat cheese, onion, sweet potato frites, black cherry vinaigrette
- FRENCH ONION SOUP

10

caramelized sweet Vidalia, Swiss, provolone, garlic crostini
- THE WEDGE

large 12 / small 7

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

large 11 / small 7

parmesan crisp, garlic croutons, white anchovy
- BEET SALAD

15

red & yellow beets, baby bibb, Mariposa goat cheese, white balsamic vinaigrette
- BLT SALAD

13

bibb lettuce, crispy pork belly, avocado, boiled egg, blistered roma tomato, crispy fried onion, creamy bacon dressing
- NYC CHOPPED

large 11 / small 7

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

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

24 oz PORTERHOUSE 56

16 oz FILET MIGNON 54

PRIME

20 oz BONE-IN RIBEYE 55  
6 week wet-aged

GRASS FED

10 oz BONELESS RIBEYE 46

16 oz PRIME RIB 37

BUTTERS & SAUCES 3

chipotle, herb truffle, hollandaise, béarnaise, peppercorn

SEAFOOD

FAROE ISLAND SALMON 36  
lemon tarragon beurre blanc

JUMBO SCALLOPS AND SHRIMP 42  
asparagus, Alaskan king crab and parmesan risotto, confit tomato, parmesan crisp, garlic cream

ALASKAN HALIBUT 39  
vegetable quinoa, shaved fried asparagus, romesco sauce

ALASKAN KING CRAB 72  
1 lb split legs, steamed, drawn butter

COLD WATER LOBSTER TAIL 72  
broiled, drawn butter

OFF THE BONE

8 oz FILET MIGNON 42

12 oz FILET MIGNON 49

14 oz NY STRIP 42

WAGYU

8 oz FILET MIGNON 75  
Darling Downs

12 oz NY STRIP 65  
Greg Norman Australian Prime

ENTRÉES

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

BERKSHIRE PORK CHOP 35  
local cider-brined, caramelized apple chutney

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

CAVATELLI 32  
braised short rib, crimini mushrooms, English peas, pecorino cheese

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 / 72  
7 oz or 12 oz

ALASKAN KING CRAB 38 / 72  
8 oz or 16 oz

HUDSON VALLEY FOIE GRAS 16

JUMBO DAY BOAT SCALLOPS 16

NY OSCAR STYLE 16  
Alaskan king crab, asparagus, béarnaise

JUMBO SHRIMP 15

POTATOES

WHIPPED YUKON GOLD 8

BAKED POTATO 8

WEDGES 8

ROASTED SWEET POTATO 8

SIDES

JUMBO ASPARAGUS 11

ONION RING TOWER 10

BUFFALO CRAB DIP 16  
Alaskan king crab, crostini

LOBSTER MAC & CHEESE 15

CARAMELIZED MUSHROOMS 8

BABY CARROTS 8

CREAMED SPINACH 10

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

20% gratuity added to parties of 8 or more.