



SOUPS & SALADS

LOBSTER BISQUE 16

FRENCH ONION SOUP 10

caramelized sweet Vidalia, Swiss,
provolone, garlic crostini

SOUP DU JOUR 12

BABY SPINACH SALAD 9/14

shredded carrot, egg, tomato, pickled onion,
warm honey bacon vinaigrette dressing

NYC CHOPPED SALAD 9/14

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

CAESAR SALAD 9/14

white anchovy, parmesan cheese

BEET SALAD 14

bibb lettuce, red and golden beets,
mariposa goat cheese, balsamic vinaigrette

WEDGE SALAD 9/14

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

STARTERS

WESTERN DOOR CLAMS CASINO 22

jump lump crab, Havarti cheese, crisp bacon

STUFFED BANANA PEPPERS 22

ground beef and pork, ricotta cheese,
fresh herbs, Fontina cream, crostini

CRISPY PORK BELLY 20

winter apple slaw, bourbon glaze

CRAB CAKES 24

red pepper remoulade

CHARCUTERIE BOARD 20

prosciutto, salami, capicola, brie, boursin,
cheese curds, grapes, olives, pickled vegetables,
grilled crostini, mostarda, honeycomb

BONE MARROW 22

gremolata, parsley salad, grilled brioche



WD SPECIALTY CHILLED SEAFOOD

MARKET OYSTERS 5 EACH

chef's daily selection, mignonette, cocktail sauce

PEI MIDDLE NECK CLAMS 4 EACH

mignonette, cocktail sauce

SHRIMP COCKTAIL 24

three colossal tiger prawns

CHILLED SEAFOOD DELUXE FOR TWO 135/ FOR FOUR 185

POTATOES

WHIPPED YUKON GOLD 10

BAKED POTATO 10

WEDGES 13

black and bleu

CANDIED SWEET POTATO MEDALLIONS 10

WD SIGNATURE POMME FRITES 13

truffle oil, parmesan, parsley

SIDES

CHARRED ASPARAGUS 14

ONION RINGS 14

Cajun remoulade

FRENCH ONION MAC & CHEESE 12

CARAMELIZED MUSHROOMS & ONIONS 12

SAUTEED BROCCOLINI & GARLIC 12

BALSAMIC HONEY GLAZED CARROTS 12

PARMESAN RISOTTO 12

HENS OF THE WOODS 12

Every certified steak at The Western Door is carefully wet-aged or a minimum of 28 days, achieving the highest level of quality, tenderness, succulence, and flavor. From first bite to the last, you'll savor a richness and depth of flavor that define The Western Door.



STEAKS

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

ON THE BONE

- 48 oz TOMAHAWK 175
- 24 oz PORTERHOUSE 85
- 20 oz BONE IN RIBEYE 82

OFF THE BONE

- 7 oz FILET MIGNON 66
- 10 oz FILET MIGNON 85
- PRIME RIB 10 oz 48 | 24 oz 68
- 14 OZ NY STRIP 72
45 day dry aged Black Angus
- 14 OZ DELMONICO 68
45 day dry aged Black Angus

SURF & TURF

- SURF & TURF FOR TWO 235
4oz crab stuffed lobster, 48 oz tomahawk,
fondant potatoes, grilled asparagus

ENHANCEMENTS

- SOUTH AFRICAN TRINITY
ISLAND LOBSTER TAIL 48/78

- NY OSCAR STYLE 22
lump crab, asparagus, béarnaise

- JUMBO SHRIMP 20
pan-seared, Cajun, scampi

- SCALLOPS 25
pan-seared, Cajun, scampi



TOPPINGS & SAUCES

- GORGONZOLA BUTTER
- BLACK GARLIC BUTTER
- HERB TRUFFLE BUTTER
- HOLLANDAISE SAUCE
- BÉARNAISE SAUCE
- PEPPERCORN SAUCE
- CHIMICHURRI SAUCE

ENTRÉES

- PAN SEARED CHICKEN 42
garlic cream sauce, broccolini, carrots

- BERKSHIRE PORK TENDERLOIN 40
butternut squash, roasted Brussels sprouts, herb demi-glaze

- RACK OF LAMB 52
herb-crusted, black cherry & pomegranate glaze, haricot verts

- SHORT RIBS 46
boneless braised, potato puree, crispy shallots,
chimichurri sauce

SEAFOOD

- FAROE ISLAND SALMON 49
multigrain salad, citrus vinaigrette

- COLD WATER LOBSTER TAIL 48/78
drawn butter, 7 oz or 12 oz

- CHILEAN SEA BASS 60
braised leek risotto, oyster mushroom, beurre blanc

- PAN SEARED SCALLOPS 60
parmesan risotto, confit tomato cream

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.

Chef Requests

Please inform your server of any food allergies or dietary restrictions. Our chefs will gladly tailor your experience to your needs.