

## 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** 17  
arugula, lemon aioli
- DAY BOAT BLACKENED SCALLOPS** 16  
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 79 For Four 128

## 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 59

16 oz FILET MIGNON 58

### PRIME

20 oz BONE-IN RIBEYE 59  
6 week wet-aged

### GRASS FED

10 oz BONELESS RIBEYE 49

### OFF THE BONE

8 oz FILET MIGNON 46

12 oz FILET MIGNON 53

14 oz NY STRIP 42

### WAGYU

8 oz FILET MIGNON 75  
Darling Downs

12 oz NY STRIP 65  
Greg Norman Australian Prime

16 oz PRIME RIB 39

## BUTTERS & SAUCES 3

chipotle, herb truffle, hollandaise, béarnaise, peppercorn



## SEAFOOD

### FAROE ISLAND SALMON 36

lemon tarragon beurre blanc

### ALASKAN HALIBUT 39

vegetable quinoa, shaved fried asparagus, romesco sauce

### JUMBO SCALLOPS AND SHRIMP 45

asparagus, Alaskan king crab and parmesan risotto, confit tomato, parmesan crisp, garlic cream

### ALASKAN KING CRAB 79

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

### LAMB CHOP 46

domestically raised Colorado chop, cabernet demi-glace

### BERKSHIRE PORK CHOP 35

local cider-brined, caramelized apple chutney

### CAVATELLI 32

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

## ENTRÉE ACCOMPANIMENTS

### LOBSTER TAIL 45 / 72

7 oz or 12 oz

### JUMBO DAY BOAT SCALLOPS 18

### NY OSCAR STYLE 18

Alaskan king crab, asparagus, béarnaise

### ALASKAN KING CRAB 38 / 72

8 oz or 16 oz

### JUMBO SHRIMP 17

### HUDSON VALLEY FOIE GRAS 16

## POTATOES

### WHIPPED YUKON GOLD 8

### WEDGES 8

### BAKED POTATO 8

### ROASTED SWEET POTATO 8

## SIDES

### JUMBO ASPARAGUS 11

### LOBSTER MAC & CHEESE 15

### ONION RING TOWER 10

### CARAMELIZED MUSHROOMS 8

### BUFFALO CRAB DIP 18

Alaskan king crab, crostini

### 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.