

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

48 oz TOMAHAWK 185

24 oz PORTERHOUSE 75

18 oz KANSAS CITY STRIP 62

20 oz BONE IN RIBEYE 70

OFF THE BONE

8 oz FILET MIGNON 61

12 oz FILET MIGNON 75

14 oz NY STRIP 60

14 oz DELMONICO 58

WAGYU

8 oz FILET MIGNON 125
Darling Downs, Australia

PRIME RIB

16 oz 48 | 10 oz 39

BUTTERS & SAUCES 4

gorgonzola butter, truffle red wine butter, herb truffle, hollandaise, béarnaise, peppercorn, chimichurri sauce

SEAFOOD

FAROE ISLAND SALMON 48
acorn squash, purée & hash

COLD WATER LOBSTER TAIL 74
broiled, drawn butter

SCALLOPS 58
parmesan risotto, roasted garlic
and confit tomato

CHILEAN SEA BASS 60
Catalan bean stew

ENTRÉES

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

BBQ BERKSHIRE PORK CHOP 46
cider brined, fire roasted apple chutney, apple glaze

RACK OF LAMB 52
roasted Brussels sprouts, black cherry
glaze and pomegranates, herb crusted

SLOW BRAISED SHORT RIBS 46
boneless short rib, parsnip purée, crispy shallots

RACK OF VENISON 52
venison rack, three sisters medley,
blackberry demi, roasted corn purée

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.

SEAFOOD COUNTER

MARKET OYSTERS 4 each
chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 20
three colossal tiger prawns

WESTERN DOOR CLAMS CASINO 20
jumbo lump crab, Havarti cheese, crisp bacon

JUMBO LUMP CRAB CAKES 20
crab cake with red pepper remoulade

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

ALASKAN KING CRAB LEGS MKP

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

BABY SPINACH SALAD large 14 / small 9
shredded carrots, egg, tomatoes, pickled
onions, warm honey bacon dressing

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

CRISPY PORK BELLY 18
pork belly, kim chi, pickled veggies

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

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

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