



STARTERS & CHILLED SEAFOOD

BACON WRAPPED SCALLOPS 26

Spring pea and mint puree, blistered balsamic glazed heirloom grape tomatoes

FLYING SHRIMP 23

Tempura fried, served with cocktail, royal and sweet chili sauce

MARKET CLAMS OR OYSTERS 4 each

Chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 20

Cocktail sauce

BRISKET SLIDERS 16

Pomegranate walnut sauce and pistachio mint gremolata

CLAMS CASINO 20

Panko breadcrumbs, red bell peppers, lemon and bacon

BBQ BOURBON PORK BELLY BURNT ENDS 18

FRIED CRAB CAKES 20

Claw and knuckle crab meat, panko breaded, lemon remoulade, avocado mousse topped with lemon frisee

CHILLED SEAFOOD DELUXE

2 guests or 4 guests MP

Chilled lobster tail, shrimp, oysters, clams, Alaskan king crab

SOUPS

FRENCH ONION SOUP 10

Hearth-baked, Swiss and provolone cheeses

LOBSTER BISQUE 14

Creme fraiche, chives and puff pastry garnish

SALADS

CLASSIC CAESAR 14

Toasted garlic croutons, resort-made dressing

ICEBERG WEDGE 13

Gem lettuce, peppered bacon, crispy onions, cucumbers, grape tomatoes. Served with buttermilk bleu cheese dressing

SMOKED SALMON 18

Pomegranates, goat cheese, mixed greens, cucumbers, heirloom grape tomatoes, toasted pecans with raspberry vinaigrette

HOUSE SALAD 13

Chopped romaine, cucumber, pickled onions, cherry tomatoes and toasted garlic croutons. Served with choice of dressing

SALAD NICOISE 18

Spinach, cucumbers, heirloom grape tomatoes, pickled red onions, hard boiled eggs, kalamata olives, confit duck fat fingerling potatoes served with Parmesan peppercorn dressing

POTATOES

ROASTED GARLIC WHIPPED IDAHO POTATOES 10

KOSHER SALT-CRUSTED BAKED POTATO 10

CONFIT FINGERLING POTATOES 14

Duck fat braised and fresh herbs

JUMBO SWEET POTATO 12

Cinnamon brown sugar butter

POMMES FRITES 10

Malt vinegar aioli

TWICE BAKED POTATO 14

Sour cream, bacon, chives and cheddar cheese

SIDES

LOBSTER MACARONI AND CHEESE 18

Conchiglie pasta, cheddar cheese sauce and tobacco onions

SUGAR SNAP PEAS 12

CREAMED SPINACH 10

Asiago cheese

SAUTEED CRIMINI MUSHROOMS 14

Butter, garlic and Madeira wine

HONEY AND GARLIC CARROTS 12

Butter, garlic and fresh thyme

GRILLED ASPARAGUS 12

Garlic oil, roasted sweet peppers and Parmesan cheese

SAUTÉED HARICOT VERTS 12

sautéed garlic, lemon and white wine



STEAK

The Western door's Certified Prime Steaks are of the highest quality and is considered to be the most tender, juicy and flavorful with having a higher level of marbling. Our steaks are wet aged a minimum of 28 days and then topped with our signature spice blend that our chefs have created.

ON THE BONE

32 OZ. PORTER HOUSE 110

Sauteed Cremini mushrooms, Marsala wine demi

20 OZ. BONE-IN RIB EYE 66

32 OZ. BLACK ANGUS
TOMAHAWK RIB EYE MP

OFF THE BONE

24 OZ. DELMONICO 62

8 OZ. FILET MIGNON 56

12 OZ. FILET MIGNON 75

14 OZ. NEW YORK STRIP 60

PRIME RIB 45 or 62

16 oz or 24 oz

STEAK ACCOMPANIMENTS

Oscar Style 22

King Louie 24

Sautéed mushrooms and onions 5

BUTTERS AND SAUCES 5

WD signature southwest steak sauce, bernaise sauce, hollandaise sauce, bourbon demi glace, bleu cheese butter and black truffle butter, bacon cheddar butter and gorgonzola crumbles

SEAFOOD

SEA BASS 60

Celery root puree and roasted red pepper marmalade.

SOUTH AFRICAN TRINITY ISLAND LOBSTER TAIL 55 or 80

8 oz. or 12 oz. cold water tail, broiled, drawn butter

ALASKAN KING CRAB LEGS MP

Steamed, drawn butter, lemon
1/2 pound or 1 pound

LOBSTER AND SHRIMP 60

Parmesan risotto, Haricot verts, blistered heirloom tomatoes and Cara Cara Beurre Blanc

ENTRÉES

 BRISKET 56

10 oz. Prime beef brisket, honey carrots, roasted garlic mashed and demi glace

PHYLLO STUFFED CHICKEN 46

9 oz. free range chicken breast stuffed with roasted red peppers, sautéed spinach and ricotta cheese wrapped in phyllo dough, with mashed potatoes

PETITE SURF & TURF 85

6 oz. filet mignon and
7 oz lobster tail

 BRAISED SHORT RIBS 56

Smoked Gouda mashed potatoes, roasted spike carrots and cipollini onions topped with lemon garlic gremolata

STEAK GORGONZOLA 45

USDA Prime marinated beef tips, Tagliatelle pasta tossed with gorgonzola cream sauce

Please notify server of any food allergies.

 Denotes Gluten Free items