

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

32 oz TOMAHAWK 145

24 oz PORTERHOUSE 66

18 oz KANSAS CITY STRIP 62

20 oz RIBEYE 66

OFF THE BONE

8 oz FILET MIGNON 54

12 oz FILET MIGNON 64

14 oz NY STRIP 50

10 oz BONELESS RIBEYE 51

WAGYU

8 oz FILET MIGNON MKP
Darling Downs, Australia

PRIME RIB

16 oz 46 | 10 oz 38

BUTTERS & SAUCES 4

garlic & sundried tomato butter, herb truffle, hollandaise, béarnaise, peppercorn, chimichurri sauce

SEAFOOD

FAROE ISLAND SALMON 42

Tuscan style, lemon & herb risotto, sun-dried tomato, spinach, fried capers, charred asparagus

COLD WATER LOBSTER TAIL 74

broiled, drawn butter

SCALLOPS 55

blackened, wrapped in resort-smoked bacon, local fresh corn succotash, beurre blanc

CHILEAN SEA BASS 60

truffle pea purée, roasted buttered potato, Romanesco broccoli, smoked salmon roe

ENTRÉES

"FREEBIRD" CHICKEN BREAST 48

Heritage Farms, PA Dutch country, chive & garlic mashed potatoes, carrots & broccolini, pan jus

BBQ BERKSHIRE PORK CHOP 45

resort-made cream corn, crispy onion strings

RACK OF LAMB 50

lollipops, grilled pineapple & mint salsa, red pepper coulis, sweet potato frites

SLOW BRAISED SHORT RIBS 40

chimichurri, jalapeño pepper relish, creamy provolone polenta, crispy shaved parsnips

AHI TUNA 46

pistachio crusted, loganberry-blackberry beet purée, blackened pork belly, avocado cream, honeycomb

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
add salmon roe 4 each

SHRIMP COCKTAIL 20
three colossal tiger prawns

WESTERN DOOR CLAMS CASINO 18
jumbo lump crab, Havarti cheese, crisp bacon

JUMBO LUMP CRAB CAKES 20
arugula, lemon aioli

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

STARTERS & SALADS

LOBSTER BISQUE 14
lobster & micro greens

FRENCH ONION SOUP 10
caramelized sweet Vidalia, Swiss,
provolone, garlic crostini

FRIED BURRATA SALAD 18
basil oil, balsamic pearls, blistered cherry
tomatoes, romesco sauce, micro basil

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 28
American prosciutto, country ham, candied slab
bacon, pâté, Point Reyes blue cheese, Humboldt Fog
goat cheese, grilled crostini, mustarda, honey comb

BEEF CARPACCIO 28
filet mignon, fried capers, olive oil, arugula,
pecorino romano, cracked black pepper,
bread lace, whole grain mustard vinaigrette,
goat cheese, grilled crostini, mustard, honey comb

CRISPY PORK BELLY 18
roasted corn purée, loganberry demi,
micro salad, pomegranates

PARMESAN POLENTA FRITTERS 16
basil oil, romesco sauce, balsamic salt

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 / 74
7 oz or 12 oz

JUMBO DAY BOAT SCALLOPS 18

NY OSCAR STYLE 18
lump crab, asparagus, béarnaise

JUMBO SHRIMP 17

POTATOES

WHIPPED YUKON GOLD 12

BAKED POTATO 11

WEDGES 11

**CANDIED SWEET POTATO
MEDALLIONS** 13

**HOUSE-MADE
POMME FRITES** 11

SIDES

JUMBO ASPARAGUS 12

ONION RINGS 11

MAC & CHEESE 13
fontina cream, crispy bacon

CARAMELIZED MUSHROOMS 9

ROASTED BROCCOLINI & GARLIC 13

CREAMED SPINACH 11

CARAMELIZED ONIONS 9

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