

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 135
- 24 oz PORTERHOUSE 62
- 18 oz KANSAS CITY STRIP 62
- 20 oz RIBEYE 62

OFF THE BONE

- 8 oz FILET MIGNON 49
- 12 oz FILET MIGNON 56
- 14 oz NY STRIP 50
- 10 oz BONELESS RIBEYE 51

WAGYU

- 8 oz FILET MIGNON MKP
Darling Downs, Australia

PRIME RIB

- 16 oz 46

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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

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

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

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

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 / 74
7 oz or 12 oz

JUMBO DAY BOAT SCALLOPS 18

POTATOES

WHIPPED YUKON GOLD 9

BAKED POTATO 9

WEDGES 9

CANDIED SWEET POTATO
MEDALLIONS 9

HOUSE-MADE
POMME FRITES 9

SIDES

JUMBO ASPARAGUS 12

MAC & CHEESE 13
fontina cream, crispy bacon

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