



SOUPS & SALADS

LOBSTER BISQUE 16
crème fresh, puff pastry

WD FRENCH ONION SOUP 12
hearth-baked, Swiss and provolone cheeses

SOUP DU JOUR 12

NYC CHOPPED SALAD 10 | 15
romaine, iceberg, cucumber, tomato, radish,
Kalamata olive, garbanzo beans, egg,
roasted garlic vinaigrette

WD CAESAR SALAD 10 | 15
white anchovy, parmesan cheese, herbed croutons

WD WEDGE SALAD 10 | 16
crumbled bacon, pickled red onions,
bleu cheese crumbs, cherry tomato,
toasted garlic and herb croutons,
WD buttermilk gorgonzola dressing

ROASTED BUTTERNUT SQUASH
& DRIED CRANBERRIES 15
mixed greens, mariposa goat cheese,
candied walnuts, maple dijon vinaigrette

CANDIED CASHEWS 15
watercress, mache, frisée, sage and maple bourbon
vinaigrette, granny smith apples, gala apples, feta cheese

CANDY CANE BEET SALAD 15
mixed field greens, candy cane beets, herbed goat
cheese, roasted shallots, vinaigrette, toasted pistachios,
pomegranate arils, Orange sherry vinaigrette

STARTERS

WESTERN DOOR CLAMS CASINO 22
jump lump crab, Havarti cheese, crisp bacon

STUFFED BANANA PEPPERS 22
ground beef and chorizo, ricotta cheese,
fresh herbs, Fontina cream, crostini

WD QUEEN PATRICIA CRAB CAKES 24
panko breaded jumbo lump crab, cajun remoulade

CHARCUTERIE BOARD 20
prosciutto, Genoa salami, capicola, Manchego,
Boursin, cheese curds, grapes, olives, pickled
vegetables, grilled crostini, apricot jam

COCONUT SHRIMP 24
cucumber ribbons, pineapple salsa, pina colada sauce

PORTOBELLO STACK 15
garlic and spinach ricotta, stuffed grilled portobellos
with zucchini, roasted red peppers, pomodoro, garlic crostini

FRIED BLUE POINT OYSTERS 22
smoked tomato vinaigrette

FRIED CALAMARI 20
lightly dusted, spicy pomodoro, lemon capers, course d'été frite



WD SPECIALTY
CHILLED SEAFOOD

MARKET OYSTERS 5 EACH
chef's daily selection, mignonette,
cocktail sauce

PEI MIDDLE NECK CLAMS 4 EACH
mignonette, cocktail sauce

WD SHRIMP COCKTAIL 24
Colossal tiger prawns, cocktail sauce

CHILLED SEAFOOD DELUXE
FOR TWO 140 | FOR FOUR 190

POTATOES

WD BAKED POTATO 12
kosher salt crusted

WEDGES 12
black and bleu

ROASTED SWEET POTATO 12
brown sugar, brûléed marshmallows

WD SIGNATURE POMME FRITES 13
truffle oil, parmesan, parsley

WD ROASTED GARLIC
WHIPPED YUKON 12

SIDES

WD CHARRED ASPARAGUS 14

ONION RINGS 14
Cajun remoulade

SHORT RIB MAC & CHEESE 14
tobacco onions

WD CARMELIZED MUSHROOMS
& ONIONS 12

LOBSTER MAC & CHEESE 22
cavatappi pasta, cheddar cheese sauce,
toasted panko and parsley Parmesan

BROWN SUGAR & GINGER
GASTRIQUE CARROTS 12



STEAKS

Every USDA certified prime steak at The Western Door is carefully wet-aged for a minimum of 28 days, using the top 2% of all CAB achieving the highest level of quality, tenderness, succulence, and flavor, and is topped with our signature Chef-curated spice blend. From first bite to the last, you'll savor a richness and depth of flavor that define The Western Door.

ON THE BONE

14 oz BISON STRIP 70

24 oz PORTERHOUSE 85

 20 oz BONE IN RIBEYE 80

PRIME RIB

16 oz 50 | 24 oz 70

OFF THE BONE

8 oz FILET MIGNON 65

12 oz FILET MIGNON 90

 14 oz NY STRIP 62
Center cut, prime

24 oz DELMONICO 70
Hand cut

ENHANCEMENTS

NY OSCAR STYLE 25
lump crab, asparagus, béarnaise

JUMBO SHRIMP 20
pan-seared, Cajun, scampi

SCALLOPS 34
pan-seared, Cajun, scampi

KING LOUIS 30
4oz lobster tail, asparagus, bearnaise

TOPPINGS & SAUCES

GORGONZOLA BUTTER

CAFÉ DE PARIS

HOLLANDAISE SAUCE

BLACK GARLIC BUTTER

BÉARNAISE SAUCE

PEPPERCORN SAUCE

SEAFOOD

  SOUTH AFRICAN TRINITY LOBSTER TAIL 8 oz 58 | 12 oz 85
broiled, drawn butter, grilled lemon

CIOPPINO 58
saffron tomato broth, Yukon potatoes, mussels, calamari, clams, rouille, grilled garlic crostini

 CHILEAN SEA BASS 60
sweet potato purée, pepitas

SABLEFISH 50
fennel apple relish, kale, farrow, whiskey gastrique, rosemary apple purée

ENTRÉES

TENDERLOIN TIPS 60
gorgonzola cream sauce, bucatini,
tobacco onions, balsamic glaze

 BRAISED SHORT RIBS 56
Smoked Gouda mashed, roasted spiked carrots,
cipollini onions, lemon garlic gremolata

PAN SEARED CHICKEN 42
Madeira pan jus, smoked Gouda pommes purée

  PETITE SURF & TURF 100
6oz filet mignon, 8 oz lobster tail,
roasted fingerling potatoes, asparagus,
drawn butter, grilled lemon

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.

Chef Requests: Please inform your server of any food allergies or dietary restrictions. Our chefs will gladly tailor your experience to your needs.

 Denotes Signature items  Denotes Gluten Free items