

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

16 oz FILET MIGNON 61

20 oz BONE-IN RIBEYE 62
6 week wet-aged

GRASS FED

10 oz BONELESS RIBEYE 51

OFF THE BONE

8 oz FILET MIGNON 49

12 oz FILET MIGNON 56

14 oz NY STRIP 50

WAGYU

8 oz FILET MIGNON 78
Darling Downs Australia

PRIME RIB

16 oz 42 | 10 oz 34

BUTTERS & SAUCES 4

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

SEAFOOD

FAROE ISLAND SALMON 38

basil lobster sauce, button mushrooms, asparagus

COLD WATER LOBSTER TAIL 74

broiled, drawn butter

SCALLOPS 55

buttered squash, sweet potato hash,
crispy prosciutto, balsamic glaze

ENTRÉES

"FREEBIRD" CHICKEN BREAST 44

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

BERKSHIRE PORK CHOP 45

apple & pear relish, honey sriracha, sugared pear chip

RACK OF LAMB 50

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

SLOW BRAISED BEEF SHORT RIB 35

chimichurri, fresno pepper relish, herb mash potato

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.

SEAFOOD COUNTER

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

SHRIMP COCKTAIL 20
three colossal tiger prawns

WESTERN DOOR CLAMS CASINO 16
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

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

BERRY SALAD 12
mint basil vinaigrette, gorgonzola cheese,
candied pecans

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

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

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

BEET CARPACCIO 12
candied walnuts, fig glaze, arugula, frisée, goat cheese

NYC CHOPPED large 14 / small 9
romaine, Iceberg, cucumber, tomato, radish,
Kalamata olive, garbanzo beans, egg,
roasted garlic vinaigrette

ENTRÉE ACCOMPANIMENTS

LOBSTER TAIL 45 / 74
7 oz or 12 oz

HUDSON VALLEY FOIE GRAS 16

JUMBO DAY BOAT SCALLOPS 18

NY OSCAR STYLE 18
Lump crab, asparagus, béarnaise

JUMBO SHRIMP 17

POTATOES

WHIPPED YUKON GOLD 9

BAKED POTATO 9

WEDGES 9

**CANDIED SWEET POTATO
MEDALLIONS** 9

SIDES

JUMBO ASPARAGUS 12

ONION RINGS 11

MAC & CHEESE 13
fontina cream

CARAMELIZED MUSHROOMS 9

ROASTED BROCCOLINI & GARLIC 13

CREAMED SPINACH 11

CARAMELIZED ONIONS 9

We are pleased to share the same appreciation in health, environment & standards as our handpicked farms & sustainable fisheries. Our chef's desire is to provide a unique and gratifying experience to our guest, teaming up with farms and ranches.