



SOUPS & SALADS

LOBSTER BISQUE 16

WD FRENCH ONION SOUP 12
Hearth-baked, Swiss, 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

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

BURRATA & MELON SALAD 15
mixed greens, arugula, pressed cantaloupe,
crispy prosciutto, balsamic glaze

MIXED BERRY SALAD 10 | 15
mixed greens, herb goat cheese,
raspberries, blackberries, strawberries,
black cherry vinaigrette

STARTERS

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

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

DENVER RIBS 22
lamb ribs, Korean BBQ,
Napa cabbage slaw with ginger

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

CHARCUTERIE BOARD 20
prosciutto, salami, capicola, brie, boursin,
cheese curds, grapes, olives, pickled vegetables,
grilled crostini, mostarda, honeycomb

COCONUT SHRIMP 24
pineapple salsa and piña
colada sauce



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

**CANDIED SWEET POTATO
MEDALLIONS 12**

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

FRENCH ONION MAC & CHEESE 14

**CARAMELIZED MUSHROOMS
& ONIONS 12**

SAUTEED BROCCOLINI & GARLIC 12

BUTTER HEIRLOOM CARROTS 12

WD LOBSTER MAC & CHEESE 22
Cavatappi pasta, cheddar cheese sauce,
tobacco onions



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

48 oz TOMAHAWK 175

24 oz PORTERHOUSE 85

 20 oz BONE IN RIBEYE 80

SURF & TURF

SURF & TURF FOR TWO 235

4oz crab stuffed lobster, 48 oz tomahawk, fondant potatoes, grilled asparagus

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

PRIME RIB

16 oz 50 | 24 oz 70

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

BLACK GARLIC BUTTER

HOLLANDAISE SAUCE

BÉARNAISE SAUCE

PEPPERCORN SAUCE

SEAFOOD

 FAROE ISLAND SALMON 49
marinated fingerling potatoes, dill and fennel salad


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

 CHILEAN SEA BASS 60
spring pea truffle puree, pancetta lardons, oyster mushrooms, Beurre blanc



PAN SEARED SHRIMP AND ANDOUILLE GUMBO 42
basmati rice, okra

ENTRÉES

 14 OZ BONE IN VEAL CHOP 56
Pan seared, cipolini demi

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

PAN SEARED CHICKEN 42
garlic cream sauce, smoked Gouda pommes puree

  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