SOUPS & SALADS

LOBSTER BISQUE 16
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 shallot vinaigrette

STARTERS

WESTERN DOOR CLAMS CASINO 22
jumbo 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
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 aioli

FRIED CALAMARI 20
lightly dusted, spicy pomodoro, courge d'été frite

WD Denotes Signature items Denotes Gluten Free items

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

CARAMELIZED MUSHROOMS & ONIONS 12

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

BROWN SUGAR & GINGER GASTRIQUE CARROTS 12

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STEAKS

Every USDA certified CAB 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

WD 32 oz TOMAHAWK 140

24 oz PORTERHOUSE 85

WD 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 BISON STRIP 70

WD 14 oz NY STRIP 62
Center cut, prime

24 oz DELMONICO 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

CAFÉ DE PARIS

HOLLANDAISE SAUCE

BLACK GARLIC BUTTER

BÉARNAISE SAUCE

PEPPERCORN SAUCE

SEAFOOD

WD **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, sea bass, shrimp, rouille, grilled garlic crostini

CHILEAN SEA BASS 60
sweet potato purée, pepitas

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

ENTRÉES

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

WD **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

WD **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.

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