

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

- 48 oz TOMAHAWK 195
- 24 oz PORTERHOUSE 85
- 18 oz KANSAS CITY STRIP 75
- 20 oz BONE IN RIBEYE 82

OFF THE BONE

- 8 oz FILET MIGNON 65
- 12 oz FILET MIGNON 78
- 14 oz DELMONICO 60

WAGYU

- 8 oz FILET MIGNON 125
- American Kuro Meats

45 DAY DRY AGED

- 14 oz NY STRIP 72
- Black Angus

PRIME RIB

- 16 oz 48 | 10 oz 39

BUTTERS & SAUCES 4

gorgonzola butter, black garlic butter, herb truffle, hollandaise, bearnaise, peppercorn, chimichurri sauce

SEAFOOD

- FAROE ISLAND SALMON 48
 - multi-grain salad, citrus vinaigrette
- COLD WATER LOBSTER TAIL 78
 - broiled, drawn butter
- CHILEAN SEA BASS 60
 - spring vegetable risotto, lemon beurre blanc, crispy asparagus

ENTRÉES

- “FREEBIRD” CHICKEN BREAST 42
 - Heritage Farms, PA Dutch country, creamy parmesan polenta, pomodoro sauce
- BERKSHIRE PORTERHOUSE 50
 - whole grain mustard cream sauce with spring vegetables
- RACK OF LAMB 52
 - roasted brussels sprouts, black cherry glaze & pomegranates, herb crusted
- SHORT RIBS 46
 - boneless braised, potato puree, vegetables, crispy shallots

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 5 each
chef's daily selection, mignonette, cocktail sauce
- SHRIMP COCKTAIL 24
three colossal tiger prawns
- WESTERN DOOR CLAMS CASINO 22
jumbo lump crab, Havarti cheese, crisp bacon
- CRAB CAKES 24
with red pepper remoulade
- CHILLED SEAFOOD DELUXE
lobster tail, gulf shrimp, crab claws, clams, oysters
For Two 125 For Four 185

STARTERS & SALADS

- LOBSTER BISQUE 16
lobster & micro greens
- FRENCH ONION SOUP 10
caramelized sweet Vidalia, Swiss,
provolone, garlic crostini
- BONE MARROW 24
gremolata, parsley salad, grilled brioche
- BABY SPINACH SALAD large 14 / small 9
shredded carrots, egg, tomatoes, pickled
onions, warm honey bacon dressing
- 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
- CAPRESE SALAD 16
heirloom tomatoes, whole milk mozzarella,
basil oil, balsamic pearls
- CHARCUTERIE BOARD 26
American prosciutto, country ham, candied
slabbacon, Point Reyes blue cheese, fresh
grapes, olives, pickled vegetables, grilled
crostini, mustarda, honey comb
- CRISPY PORK BELLY 20
Asian slaw & miso caramel sauce
- STUFFED BANANA PEPPERS 22
ground beef & pork, ricotta cheese, cream
cheese, fresh herbs, cheese sauce, crostini

ENTRÉE ACCOMPANIMENTS

- LOBSTER TAIL 48 / 78
7 oz or 12 oz
- NY OSCAR STYLE 22
lump crab, asparagus, béarnaise
- JUMBO SHRIMP 20
- POTATOES
- WHIPPED YUKON GOLD 13
- BAKED POTATO 13
- WEDGES 13
- CANDIED SWEET POTATO
MEDALLIONS 13
- POMME FRITES 13
- SIDES
- JUMBO ASPARAGUS 14
- ONION RINGS 16
- LOBSTER MAC & CHEESE 18
cheddar & mozzarella
- CARAMELIZED MUSHROOMS 11
- ROASTED BROCCOLINI & GARLIC 13
- CREAMED SPINACH 13
- CARAMELIZED ONIONS 11
- CANDIED BACON 16
- CROQUETTES 16
chef's choice

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