SEAFOOD COUNTER

MARKET OYSTERS 3 each
chef's daily selection, mignonette, cocktail sauce

SHRIMP COCKTAIL 18
three colossal tiger prawns

WESTERN DOOR CLAMS CASINO 16
jumbo lump crab, Havarti cheese, crisp bacon

JUMBO LUMP CRAB CAKE 16
arugula, lemon aioli

DAY BOAT BLACKENED SCALLOPS 15
Berkshire pork belly, smoked corn jam, roasted pistachio, orange blossom honey comb

CHILLED SEAFOOD DELUXE
lobster tail, gulf shrimp, Alaskan king crab, clams, oysters
For Two $75 For Four $120

STARTERS & SALADS

LOBSTER BISQUE 12
lobster & micro green salad

ROASTED BONE MARROW 24
pickled shallot, baby arugula salad, fig preserve, truffle crostini

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

HUDSON VALLEY FOIE GRAS 25
berry compote, brioche

CAESAR Large 11 / Small 7
parmesan crisp, garlic croutons, white anchovy

BEET SALAD 15
red & yellow beets, baby bibb, Mariposa goat cheese, white balsamic vinaigrette

HEIRLOOM TOMATO CAPRESE 13
fresh mozzarella, basil oil, arugula, balsamic glaze

NYC CHOPPED Large 11 / Small 7
romaine, iceberg, cucumber, tomato, radish, Kalamata olive, garbanzo beans, egg, roasted garlic vinaigrette

THE WEDGE Large 12 / Small 7
baby iceberg, cider bacon, pickled red onion, baby heirloom, croutons, crumbled bleu cheese and creamy bleu cheese dressing

STANDARDS & SALADS

JUMBO LUMP CRAB CAKE 16

Chilled Seafood Deluxe 15
Berkshire pork belly, smoked corn jam, roasted pistachio, orange blossom honey comb

CHILL SEAFOOD DELUXE
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For Two $75 For Four $120

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SEAFOOD

FAROE ISLAND SALMON 36
sustainably raised, lemon tarragon beurre blanc

JUMBO DAY BOAT SCALLOPS 37
spinach salad, lobster cream sauce

SEARED CHILEAN SEA BASS 45
roasted cipollini puree, cilantro - paprika vinaigrette

ALASKAN KING CRAB 68
1 lb split legs, steamed, drawn butter

COLD WATER LOBSTER TAIL 72
broiled, drawn butter

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.

CHAIRMAN'S RESERVE BEEF

ON THE BONE
24 oz PORTERHOUSE 55

16 oz FILET MIGNON 52

PRIME
20 oz BONE IN RIBEYE 55
6 week wet-aged

WAGYU
8 oz FILET MIGNON 75
Darling Downs

GRASS FED
10 oz BONELESS RIBEYE 45
Black River Meats

ENTRÉES

“FREEBIRD” CHICKEN BREAST 34
Heritage Farms, PA Dutch country, herb pan jus

BERKSHIRE PORK CHOP 35
local cider brined, caramelized apple chutney

LAMB CHOP 46
domestically raised Colorado chop, cabernet demi-glace

CAVATELLI 32
resort made, braised short rib, crimini mushrooms, English peas, pecorino

POTATOES

WHIPPED YUKON GOLD 8

BAKED POTATO 8

WEDGES 8

SIDES

JUMBO ASPARAGUS 11

ONION RING TOWER 10

BUFFALO CRAB DIP 16
Alaskan King crab meat, crostini

LOBSTER TAIL 37 & 68
Alaskan king crab, asparagus, bearnaise

LOBSTER TAIL 16

ALASKAN KING CRAB 68

HUDSON VALLEY FOIE GRAS 16

NY OSCAR STYLE 16

JUMBO SHRIMP 15

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 guests by teaming up with farms and ranches.

20% Gratuity added to parties of 8 or more.