

## 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 cured bacon, pickled red onion,  
baby heirloom, croutons, crumbled bleu cheese and  
creamy bleu cheese dressing

## 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

#### GRASS FED

10 oz BONELESS RIBEYE 45  
Black River Meats

16 oz PRIME RIB 35

#### BUTTERS & SAUCES 3

Chipotle, Herb Truffle, Hollandaise, Bernaise, Peppercorn

## 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

#### OFF THE BONE

8 oz FILET MIGNON 40

12 oz FILET MIGNON 48

14 oz NY STRIP 39

#### WAGYU

8 oz FILET MIGNON 75  
Darling Downs

12 oz NY STRIP 65  
Greg Norman Australian Prime

## ENTRÉES

**"FREEBIRD" CHICKEN BREAST** 34  
Heritage Farms, PA Dutch country, herbed 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

## ENTRÉE ACCOMPANIMENTS

**LOBSTER TAIL** 45 & 72  
7 oz or 12 oz

**ALASKAN KING CRAB** 37 & 68  
8 oz or 16 oz

**HUDSON VALLEY FOIE GRAS** 16

**JUMBO DAY BOAT SCALLOPS** 16

**NY OSCAR STYLE** 16  
Alaskan king crab, asparagus, béarnaise

**JUMBO SHRIMP** 15

## POTATOES

**WHIPPED YUKON GOLD** 8

**BAKED POTATO** 8

**WEDGES** 8

**ROASTED SWEET POTATO** 8

## SIDES

**JUMBO ASPARAGUS** 11

**ONION RING TOWER** 10

**BUFFALO CRAB DIP** 16  
Alaskan King crab meat, crostini

**LOBSTER MAC & CHEESE** 15

**CARAMELIZED MUSHROOMS** 8

**BABY CARROTS** 8

**CREAMED SPINACH** 10

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.