



SEASONAL FAVORITES

APPETIZER

HOUSE-MADE PIEROGIS 12

Yancy's Fancy® XXX-Sharp cheddar & garlic potato filling. served with apple & onion chutney, crème fraîche

SALAD

ROASTED BEET 12

arugula, spring mix, bleu cheese crumble & cherry tomatoes. served with honey balsamic dressing.

ENTRÉES

PORK TENDERLOIN 32

seared and topped with mushroom marsala & cipollini onions. served with roasted red potatoes

SEA SCALLOPS 42

five pan-seared scallops with juniper & bacon glaze. served with apple-cranberry risotto

DESSERT

CARAMEL APPLE UPSIDE-DOWN CAKE 9

salted caramel gelato, chocolate walnut caramels, chantilly cream



STARTERS

CLAMS CASINO 14
Havarti cheese, casino butter

HUNGARIAN PEPPERS 12
sausage & three-cheese stuffing

MARYLAND CRAB CAKES 18
Meyer lemon, basil aioli

STUFFED PORTOBELLO MUSHROOM 18
crab-stuffed portobello, Havarti cheese,
red pepper rémoulade

BACON-WRAPPED SHRIMP 20
three jumbo bacon-wrapped shrimp,
smoked gouda & corn grits

CHILLED SEAFOOD

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

SHRIMP COCKTAIL 16
cocktail sauce

SOUPS

FRENCH ONION 9
hearth-baked, swiss & provolone

SEAFOOD CHOWDER 11
shrimp, clams, mussels

POTATOES

MASCARPONE & CHIVE MASHED 8

KOSHER SALT-CRUSTED BAKED 8

ROASTED SWEET 8

STEAK FRIES 8

SALADS

CLASSIC CAESAR 9
toasted garlic croutons, house-made dressing

B.L.T. 10
iceberg lettuce, cherry tomatoes, mild cheddar cheese,
pancetta crisps. served with bacon-vinaigrette

ICEBERG WEDGE 10
iceberg wedge, peppered bacon, crispy onions, grape
tomatoes. served with buttermilk bleu cheese dressing

HOUSE SALAD 7
chopped romaine, cucumber, pickled onions, cherry
tomatoes, toasted garlic croutons. served with choice
of dressing

WD PITTSBURGH 16
choice of grilled chicken or beef, romaine & spring mix,
cucumber, tomato, steak fries, Yancy's Fancy® XXX-sharp
cheddar cheese. served with citrus poppy seed dressing

SIDES

LOBSTER RISOTTO 16
lobster, fresh herbs, havarti cheese

ROASTED BRUSSELS SPROUTS 8
maple syrup, bacon, walnuts, bleu cheese

MACARONI & CHEESE 10
white cheddar, peppercorn bacon

SAUTÉED ASPARAGUS 8
garlic oil, red pepper flake

SAUTÉED MUSHROOMS OR ONIONS 8

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

24 oz. PORTERHOUSE 55

18 oz. KANSAS CITY 40

20 oz. RIB EYE 48

32 oz. BLACK ANGUS
TOMAHAWK RIB EYE MP

OFF THE BONE

20 oz. DELMONICO 46

8 oz. FILET MIGNON 44

12 oz. FILET MIGNON 54

14 oz. NY STRIP 40

16 oz. PRIME RIB 35

24 oz. PRIME RIB 48

ADD TO ANY STEAK

OSCAR STYLE 16

KING LOUIE 20

SAUCE 3

WD signature southwest steak sauce,
béarnaise sauce, hollandaise sauce,
brandy-pepercorn demi-glace, bleu cheese butter

SURF & TURF

PETITE SURF & TURF 65

6 oz. filet mignon & 7 oz. lobster tail

COLD WATER LOBSTER

TAIL 8 oz. 45 / 12 oz. 70

ENTRÉES

PAN-SEARED SALMON 38

potato pancakes, boursin jalapeño butter

SEA SCALLOPS 42

smoked tomato broth, roasted garlic & onion risotto,
havarti cheese

SHRIMP SCAMPI 40

linguine, spinach, roasted sweet peppers, garlic, white
wine, lemon & butter

WD CHICKEN BREAST 32

pan-seared chicken breast, peppercorn thyme demi-glace,
sautéed asparagus, mascarpone & chive mashed potatoes

WD BURGER 28

ground ribeye, Yancy's Fancy® XXX-sharp cheddar,
sautéed mushrooms & onions, roasted garlic aioli,
house-made brioche roll. served with steak fries.

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 guest, teaming up with farms and ranches.

20% Gratuity added to parties of 8 or more, and one check will be presented unless split checks are requested prior to ordering.