



## STARTERS & CHILLED SEAFOOD

### BACON WRAPPED SCALLOPS 26

Spring pea and mint puree, blistered balsamic glazed heirloom grape tomatoes

### FLYING SHRIMP 23

Tempura fried, served with cocktail, royal and sweet chili sauce

### MARKET CLAMS OR OYSTERS 4 each

Chef's daily selection, mignonette, cocktail sauce

### SHRIMP COCKTAIL 20

Cocktail sauce

### BRISKET SLIDERS 16

Pomegranate walnut sauce and pistachio mint gremolata

### CLAMS CASINO 20

Panko breadcrumbs, red bell peppers, lemon and bacon

### BBQ BOURBON PORK BELLY BURNT ENDS 18

### FRIED CRAB CAKES 20

Claw and knuckle crab meat, panko breaded, lemon remoulade, avocado mousse topped with lemon frisee

### CHILLED SEAFOOD DELUXE

2 guests or 4 guests MP

Chilled lobster tail, shrimp, oysters, clams, Alaskan king crab

## SOUPS

### FRENCH ONION SOUP 10

Hearth-baked, Swiss and provolone cheeses

### LOBSTER BISQUE 14

Creme fraiche, chives and puff pastry garnish

## SALADS

### CLASSIC CAESAR 14

Toasted garlic croutons, resort-made dressing

### ICEBERG WEDGE 13

Gem lettuce, peppered bacon, crispy onions, cucumbers, grape tomatoes. Served with buttermilk bleu cheese dressing

### SMOKED SALMON 18

Pomegranates, goat cheese, mixed greens, cucumbers, heirloom grape tomatoes, toasted pecans with raspberry vinaigrette

### HOUSE SALAD 13

Chopped romaine, cucumber, pickled onions, cherry tomatoes and toasted garlic croutons. Served with choice of dressing

### SALAD NICOISE 18

Spinach, cucumbers, heirloom grape tomatoes, pickled red onions, hard boiled eggs, kalamata olives, confit duck fat fingerling potatoes served with Parmesan peppercorn dressing

## POTATOES

### ROASTED GARLIC WHIPPED IDAHO POTATOES 10

### KOSHER SALT-CRUSTED BAKED POTATO 10

### CONFIT FINGERLING POTATOES 14

Duck fat braised and fresh herbs

### JUMBO SWEET POTATO 12

Cinnamon brown sugar butter

### POMMES FRITES 10

Malt vinegar aioli

### TWICE BAKED POTATO 14

Sour cream, bacon, chives and cheddar cheese

## SIDES

### LOBSTER MACARONI AND CHEESE 18

Conchiglie pasta, cheddar cheese sauce and tobacco onions

### SUGAR SNAP PEAS 12

### CREAMED SPINACH 10

Asiago cheese

### SAUTEED CRIMINI MUSHROOMS 14

Butter, garlic and Madeira wine

### HONEY AND GARLIC CARROTS 12

Butter, garlic and fresh thyme

### GRILLED ASPARAGUS 12

Garlic oil, roasted sweet peppers and Parmesan cheese

### SAUTÉED HARICOT VERTS 12

sautéed garlic, lemon and white wine



## STEAK

The Western door's Certified Prime Steaks are of the highest quality and is considered to be the most tender, juicy and flavorful with having a higher level of marbling. Our steaks are wet aged a minimum of 28 days and then topped with our signature spice blend that our chefs have created.

### ON THE BONE

32 OZ. PORTER HOUSE 110

Sauteed Cremini mushrooms, Marsala wine demi

20 OZ. BONE-IN RIB EYE 66

32 OZ. BLACK ANGUS  
TOMAHAWK RIB EYE MP

### OFF THE BONE

24 OZ. DELMONICO 62

8 OZ. FILET MIGNON 56

12 OZ. FILET MIGNON 75

14 OZ. NEW YORK STRIP 60

PRIME RIB 45 or 62

16 oz or 24 oz

## STEAK ACCOMPANIMENTS

Oscar Style 22

King Louie 24

Sautéed mushrooms and onions 5

## BUTTERS AND SAUCES 5

WD signature southwest steak sauce, bernaise sauce, hollandaise sauce, bourbon demi glace, bleu cheese butter and black truffle butter, bacon cheddar butter and gorgonzola crumbles

## SEAFOOD

SEA BASS 60

Celery root puree and roasted red pepper marmalade.

SOUTH AFRICAN TRINITY ISLAND LOBSTER TAIL 55 or 80

8 oz. or 12 oz. cold water tail, broiled, drawn butter

ALASKAN KING CRAB LEGS MP

Steamed, drawn butter, lemon  
1/2 pound or 1 pound

LOBSTER AND SHRIMP 60

Parmesan risotto, Haricot verts, blistered heirloom tomatoes and Cara Cara Beurre Blanc

## ENTRÉES

 BRISKET 56

10 oz. Prime beef brisket, honey carrots, roasted garlic mashed and demi glace

PHYLLO STUFFED CHICKEN 46

9 oz. free range chicken breast stuffed with roasted red peppers, sautéed spinach and ricotta cheese wrapped in phyllo dough, with mashed potatoes

PETITE SURF & TURF 85

6 oz. filet mignon and  
7 oz lobster tail

 BRAISED SHORT RIBS 56

Smoked Gouda mashed potatoes, roasted spike carrots and cipollini onions topped with lemon garlic gremolata

STEAK GORGONZOLA 45

USDA Prime marinated beef tips, Tagliatelle pasta tossed with gorgonzola cream sauce

Please notify server of any food allergies.

 Denotes Gluten Free items