



STARTERS & CHILLED SEAFOOD

WD LOBSTER ROLL 28

Canadian lobster, roasted garlic, brioche bread, crab bisque

MARKET CLAMS OR OYSTERS MP

5 each, Chef's daily selection, mignonette, cocktail sauce

WD SHRIMP COCKTAIL 24

Cocktail sauce

LAMB LOLLIPOPS 26

Marinated and grilled, roasted blueberry honey fig gastrique, mint purée

DUO OF THE SEA 26

Spicy Yellowfin Tuna

Avocado, toasted sesame seeds, fried rice cake

Lobster Burrata

Pesto, balsamic reduction, fried rice cake

WD QUEEN PATRICIA'S CRAB CAKES 24

Panko breaded, jumbo crab meat, cajun remoulade, lemon frisée

CHILLED SEAFOOD DELUXE MP

For Two or Four

Chilled South African lobster tail, jumbo shrimp, oysters, clams, crab

PAN SEARED SEA SCALLOPS 34

Parmesan risotto, sweet corn purée

SOUPS

WD FRENCH ONION SOUP 12

Hearth-baked, Swiss and provolone cheese

LOBSTER BISQUE 15

Crème fraîche, chives, puff pastry

SALADS

WD CLASSIC CAESAR 15

Toasted garlic croutons, Parmesan cheese, resort-made dressing

HOUSE SALAD 14

Chopped romaine lettuce, cucumbers, pickled onions, grape tomatoes, toasted garlic croutons, choice of dressing

WD WEDGE 16

Iceberg lettuce, crumbled bleu cheese, cucumbers, grape tomatoes, tobacco onions, bacon, buttermilk bleu cheese dressing

WATERMELON SALAD 16

Arugula, feta, toasted pistachios, baby radishes, mint, honey lime vinaigrette

BABY BEET SALAD 17

Beet greens and micro greens blend, goat cheese mousse, toasted pistachios, pomegranates, orange sherry vinaigrette

POTATOES

WD ROASTED GARLIC WHIPPED IDAHO POTATOES 12

AU GRATIN POTATOES 12

Thinly sliced white potatoes, cheddar cheese sauce

WD KOSHER SALT-CRUSTED BAKED POTATO 12

POMMES FRITES 10

Truffle oil, Parmesan cheese, parsley

JUMBO SWEET POTATO 12

Cinnamon brown sugar butter

SIDES

WD LOBSTER MACARONI AND CHEESE 22

Cavatappi pasta, cheddar cheese sauce, tobacco onions

PARMESAN RISOTTO 14

Stock, Parmesan cheese, fresh herbs

WD GRILLED ASPARAGUS 14

Garlic oil, roasted sweet peppers, Parmesan cheese

MAPLE GLAZED CARROTS 14

Brown sugar, local honey

SAUTÉED CREMINI MUSHROOMS 14

Butter, garlic, Madeira wine

CHARRED BRUSSELS SPROUTS 13

Pomegranates, honey, chili flakes

 Denotes Gluten Free items

 Denotes a signature dish at The Western Door



STEAK

Every certified steak at The Western Door is carefully wet-aged for a minimum of 28 days, achieving the highest level of quality, tenderness, succulence, and flavor, and is topped with our signature Chef-curated spice blend. From first bite to the last, you'll savor a richness and depth of flavor that define The Western Door.

ON THE BONE

32 OZ. PORTERHOUSE 115
Sautéed cremini mushrooms, Marsala wine demi-glace

 **20 OZ. BONE-IN RIBEYE** 82

32 OZ. TOMAHAWK 140

16 OZ. BONE IN FILET 98

OFF THE BONE

8 OZ. FILET MIGNON 65

12 OZ. FILET MIGNON 90

 **14 OZ. NY STRIP** 62

24 OZ. DELMONICO 70

PRIME RIB 50 or 70
16 oz or 24 oz

STEAK ACCOMPANIMENTS

Oscar Style 25 King Louie 30
Scallops 34 Shrimp 20
Sautéed Mushrooms and Onion 5

BUTTERS AND SAUCES

WD signature Southwest steak sauce, béarnaise sauce, hollandaise sauce, bourbon demi-glace, bleu cheese butter, black truffle butter, bacon cheddar butter, gorgonzola cheese

SEAFOOD

FLOUNDER MEUNIÈRE 40
Browned butter, lemon, wild rice

  **SOUTH AFRICAN TRINITY LOBSTER TAIL** 58 | 85
8 oz. or 12 oz. cold water tail, broiled, drawn butter

 **FAROE ISLAND SALMON** 48
Blackened, roasted corn and bacon succotash, lemon dill beurre blanc

 **SEA BASS** 60
Roasted romesco sauce, sauteed broccoli, roasted red pepper marmalade

STEELHEAD TROUT 56
Wild mushrooms, new potato, truffle spring pea sauce

MAINE LOBSTER LINGUINE 60
Tomato, lemon, garlic, creamy lobster sauce, grated Parmesan

ENTRÉES

 **SOUS VIDE CHICKEN** 50
Half roasted chicken, mashed potatoes, roasted carrots, grilled asparagus, Lemon-thyme jus

WD BURGER 30
Certified Angus Beef ribeye blend, sautéed balsamic onions, arugula, pork belly, smoked provolone cheese, aioli, brioche roll


  **PETIT SURF & TURF** 100
6 oz. filet mignon & 7 oz. lobster tail

BERKSHIRE PORK TENDERLOIN 46
Charred brussel sprout and sweet potato hash, blackberry demi glaze

  **BRAISED SHORT RIBS** 56
Smoked Gouda mashed, roasted spike carrots, cipollini onions, lemon garlic gremolata

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. Please inform your server of any food allergies or dietary restrictions. Our chefs will gladly tailor your experience to your needs.

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