STARTERS & CHILLED SEAFOOD

PRIME RIB SLIDERS 20
USDA prime rib, two toasted brioche slider buns, caramelized onions, creamy horseradish sauce

MARKET CLAMS OR OYSTERS MP
Chef's daily selection, mignonette, cocktail sauce

WD SHRIMP COCKTAIL 24
Colossal tiger prawns, cocktail sauce

AUTUMN STYLE OYSTER ROCKEFELLER 24
Spinach, wild mushrooms, Fontina cheese gratin, Pernod

STEAK & POTATOES 22
Confit baby red potatoes, grilled NY strip steak, hollandaise sauce, fresh chives, black garlic demi-glace

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 38
Brown butter butternut squash purée, toasted pumpkin seeds, and pomegranate

SOUPS

WD FRENCH ONION SOUP 12
Hearth-baked, Swiss and provolone cheese

SEAFOOD CHOWDER 13
Middleneck clams, jumbo crab meat, mussels, roasted corn, New England style broth

SALADS

WD CLASSIC CAESAR 15
Toasted garlic croutons, Parmesan cheese, resort-made dressing

WD WEDGE 16
Iceberg lettuce, crumbled bleu cheese, cucumbers, grape tomatoes, tobacco onions, bacon, buttermilk bleu cheese dressing

HOUSE SALAD 14
Chopped romaine lettuce, cucumbers, pickled onions, grape tomatoes, toasted garlic croutons, choice of dressing

ROASTED BEET SALAD 17
Red and golden beets, micro greens, candied hazelnuts, grapefruit, goat cheese, matchsticks carrots, beet vinaigrette

FALL SPINACH SALAD 16
Baby spinach, honeycrisp apples, pickled red onions, candied pecans, feta cheese, dried cranberries, apple cider vinaigrette

POTATOES

WD ROASTED GARLIC WHIPPED IDAHO POTATOES 12

WD KOSHER SALT-CRUSTED BAKED POTATO 12

AU GRATIN POTATOES 12
Thinly sliced white potatoes, cheddar cheese sauce

POMMES FRITES 10
Truffle oil, Parmesan cheese, parsley

JUMBO SWEET POTATO 12
Cinnamon brown sugar butter

SIDES

LOBSTER MACARONI AND CHEESE 22
Cavatappi pasta, cheddar cheese sauce, tobacco onions

WD GRILLED ASPARAGUS 14
Garlic oil, roasted sweet peppers, Parmesan cheese

WD SAUTÉED CREMINI MUSHROOMS 14
Butter, garlic, Madeira wine

PARMESAN RISOTTO 14
Stock, Parmesan cheese, fresh herbs

MAPLE GLAZED CARROTS 14
Brown sugar, honey

MAPLE BOURBON GLAZED BRUSSELS SPROUTS 13
Pork belly, toasted walnuts

Denotes Gluten Free items
WD 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

WD **20 OZ. BONE-IN RIBEYE** 98

WD **32 OZ. TOMAHAWK** 140
Fingerling potatoes

OFF THE BONE

8 OZ. FILET MIGNON 65

12 OZ. FILET MIGNON 94

WD **14 OZ. NY STRIP** 62

24 OZ. DELMONICO 70
coffee spiced rubbed with a maple bourbon peppercorn demi-glace

PRIME RIB 50 or 70
16 oz or 24 oz

STEAK ACCOMPANIMENTS

Oscar Style 25
King Louie 30
Scallops 36
Shrimp 20
Sautéed Mushrooms and Onion 5

BUTTERS AND SAUCES 5

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

WD **SOUTH AFRICAN TRINITY LOBSTER TAIL** 58 | 88
8 oz. or 12 oz. cold water tail, broiled, drawn butter

SZECHUAN GLAZED SALMON 48
Faroe Island pan-seared salmon, Szechuan peppercorn, chili-basil rice

PAN-SEARED HALIBUT 56
Fall mole, pumpkin, dried chili, warm spices, radicchio

SEA SCALLOPS 68
Butternut squash, pomegranate, smoked bacon jam, micro greens

MAINE LOBSTER LINGUINE 62
Tomato, lemon, garlic, creamy lobster sauce, grated Parmesan

ENTRÉES

BLACK GARLIC STEAK SANDWICH 32
Marinated NY strip Angus steak, black garlic aioli, Gruyère cheese, roasted mushrooms, crispy shallots, toasted ciabatta, pommes frites

DOUBLE BONE PORK CHOP 48
Sweet potato purée, lemon garlic sautéed spinach, apple sage marsala sauce

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

CHICKEN & WILD MUSHROOMS 50
Pan-seared airline chicken breast, Parmesan risotto, asparagus tips, truffle mushroom cream, crispy shallots

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

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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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