



STARTERS & CHILLED SEAFOOD

 **BACON WRAPPED SCALLOPS** 28
Butternut squash puree, shaved Brussels sprouts,
maple butter, fresh thyme

FIRECRACKER SHRIMP 23
Lightly floured and seasoned, lime Cajun aioli

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


 **SHRIMP COCKTAIL** 20
Cocktail sauce

VEAL MEATBALLS 20
Braised beet greens, chasseur sauce, parmesan
reggiano, tobacco onions

CLAMS CASINO 20
Panko breadcrumbs, red bell peppers, lemon, bacon

 **SLOW ROASTED PORK BELLY** 18
Jalapeño slaw, peach honey glaze

QUEEN PATRICIA'S CRAB CAKES 22
Pan-seared, lime chipotle aioli, mango cucumber
slaw, white balsamic pickled radishes

 **CHILLED SEAFOOD DELUXE** MP
2 guests or 4 guests
Chilled South African rock lobster tail, jumbo shrimp,
oysters, crab, Alaskan king crab

SOUPS

FRENCH ONION SOUP 10
Hearth-baked, Swiss and provolone cheeses

BUTTERNUT SQUASH BISQUE 13
Toasted pumpkin seeds and crème fraiche

MILLION DOLLAR CHILI 14
USDA prime rib, aged sharp cheddar cheese,
crème fraiche, fresh jalapeño

SALADS

CLASSIC CAESAR 15
Toasted garlic croutons, resort-made dressing

ROASTED BEET 16
Roasted golden & red beets, arugula, beet greens, pumpkin
seeds, goat cheese, carrot & ginger vinaigrette

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

BOSTON BIBB & BURRATA 18
Prosciutto, roasted butternut squash, basil
pesto, toasted pine nuts

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

POTATOES

**ROASTED GARLIC WHIPPED
IDAHO POTATOES** 10

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

**KOSHER SALT-CRUSTED
BAKED POTATO** 10

**SMOKEY SWEET POTATOES
WITH CHORIZO BUTTER** 12
Lime garnish

JUMBO SWEET POTATO 10
Cinnamon brown sugar butter

SIDES

LOBSTER MACARONI AND CHEESE 18
Cavatappi pasta, cheddar cheese sauce, tobacco onions

BEER BRAISED CARROTS 12
Coriander, feta

 **GRILLED ASPARAGUS** 10
Garlic oil, roasted sweet peppers, parmesan cheese

 **BRUSSELS SPROUTS & BROCCOLI** 13
Cranberry agrodolce

 **SAUTEED CRIMINI MUSHROOMS** 14
Butter, garlic, Madeira wine

 **ROASTED ROOT VEGETABLES** 13
Fingerling potatoes, parsnips, celery root,
carrots, fresh sage, walnuts

 Denotes Gluten Free items



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. PORTERHOUSE 130

Sautéed crimini mushrooms, Marsala wine demi-glace

20 OZ. BONE-IN RIBEYE 68

32 OZ. BLACK ANGUS
TOMAHAWK RIBEYE 125

OFF THE BONE

24 OZ. DELMONICO 62

8 OZ. FILET MIGNON 58

12 OZ. FILET MIGNON 75

14 OZ. NY STRIP STEAK 62

PRIME RIB 45 or 62
16 oz or 24 oz

CHATEAUBRIAND 95
Hand-carved tableside, parsnip puree, pommes
pavé, cabernet reduction

STEAK ACCOMPANIMENTS

Oscar Style 22 King Louie 24
Sautéed Mushrooms and Onions 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

SEA BASS 60

Pine nut, cranberry, spinach, farro risotto, grapefruit beurre blanc

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

1/2 lb. or 1 lb. steamed, drawn butter

LOBSTER THERMIDOR 65

Newburg sauce

ENTRÉES

CHICKEN CORDON BLEU 48

Prosciutto, Gruyère cheese, panko bread crumbs,
pommes pavè, Gruyère cheese sauce

PETITE SURF & TURF 85

6 oz. filet mignon & 7 oz. lobster tail

 BRAISED SHORT RIB 56

Smoked gouda mashed, roasted spike carrots,
cipollini onions, lemon garlic gremolata

PAPPARDELLE BOLOGNESE 45

USDA prime ground short rib & prime rib

 BRISKET 58

10 oz. prime beef brisket, honey carrots,
roasted garlic mashed, demi-glace

Please notify server of any food allergies.

 Denotes Gluten Free items